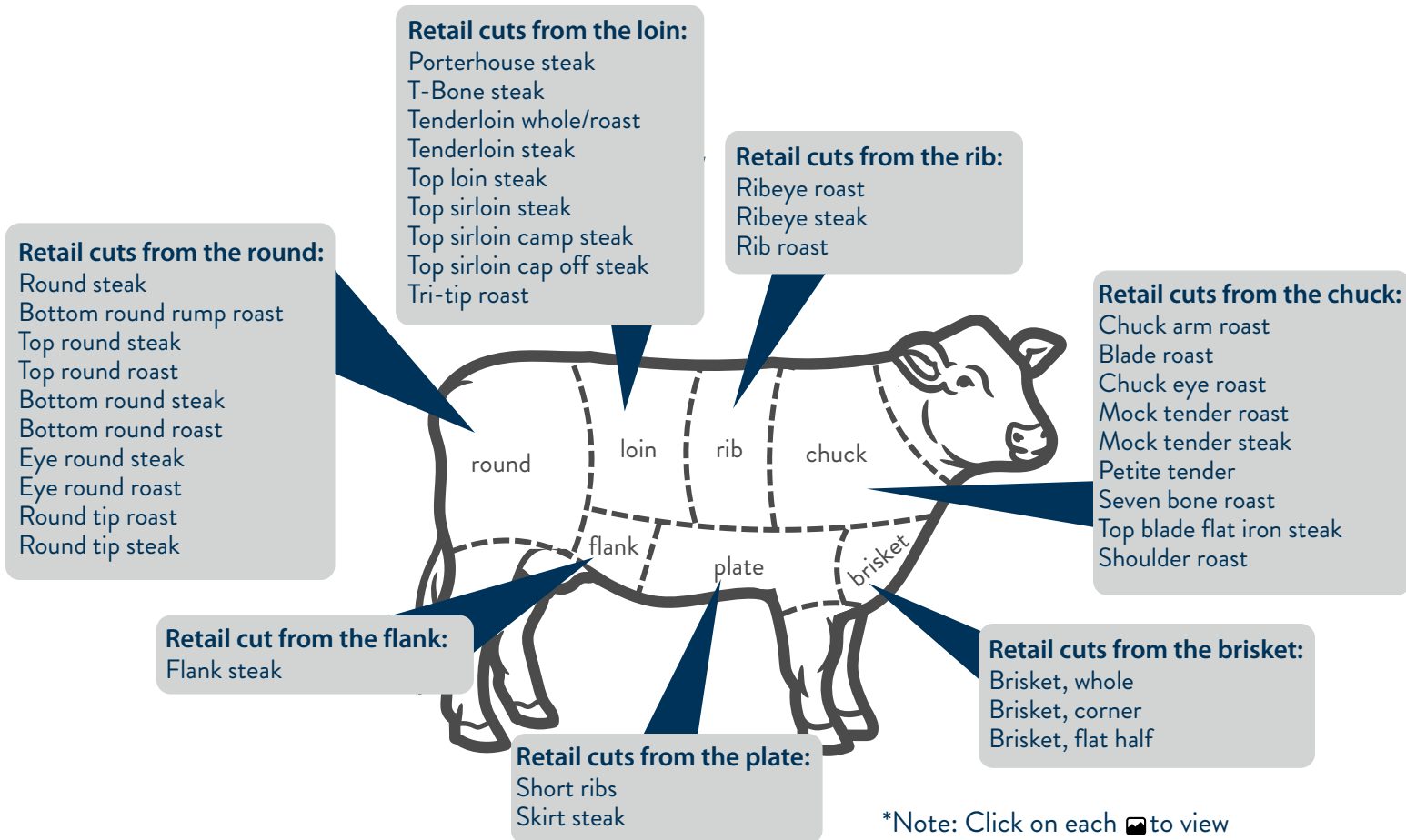




RETAIL CUTS OF BEEF



Let's examine the retail cuts of beef.



*Note: Click on each 🖼️ to view Texas A&M's images of each cut!

Retail Cuts Listed:

Chuck

- 🖼️ Chuck arm roast
- 🖼️ Blade roast
- 🖼️ Chuck eye roast
- 🖼️ Chuck eye steak
- 🖼️ Mock tender roast
- 🖼️ Mock tender steak
- 🖼️ Petite tender
- 🖼️ Seven bone roast
- 🖼️ Top blade flat iron steak
- 🖼️ Shoulder roast

Flank

- 🖼️ Flank steak

Brisket

- 🖼️ Brisket, whole
- 🖼️ Brisket, corned
- 🖼️ Brisket, flat half

Loin

- 🖼️ Porterhouse steak
- 🖼️ T-Bone steak
- 🖼️ Tenderloin Whole/roast
- 🖼️ Tenderloin steak
- 🖼️ Top loin steak
- 🖼️ Top sirloin steak
- 🖼️ Top sirloin cap steak
- 🖼️ Top sirloin cap off steak
- 🖼️ Tri-tip roast

Rib

- 🖼️ Ribeye roast
- 🖼️ Ribeye steak
- 🖼️ Rib roast

Plate

- 🖼️ Short ribs
- 🖼️ Skirt steak

Various

- 🖼️ Cubed steak
- 🖼️ Ground beef
- 🖼️ Stew beef

Round

- 🖼️ Round steak
- 🖼️ Bottom round rump roast
- 🖼️ Top round steak
- 🖼️ Top round roast
- 🖼️ Bottom round steak
- 🖼️ Bottom round roast
- 🖼️ Eye round steak
- 🖼️ Eye round roast
- 🖼️ Round tip roast – cap off
- 🖼️ Round tip steak – cap off



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