This section is organized in the following order:

- Species Cuts Chart
- Species-Specific Primal Information
- Index of Cuts
- Cut Nomenclature and U.P.C. Numbers

INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

Uniform Retail Meat Identity Standards

APPROVED NAMES

BEEF

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

A Changed Picture for Beef: The Retailer Makes the Choices

Counting Ribs in a Beef Forequarter

Figure 1 -- Primal (Wholesale) Cuts and Bone Structure of Beef.

Figure 2 -- Counting ribs in a Beef Forequarter.

Identification of the Four Bone-in Sirloin Steaks

Figure 3 --

Primal Beef Rounds

Beef Retail Names

Beef Cuts

Approved by the National Cattlemen's Beef Association and the Cattlemen's Beef Board
INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES
INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES
A Changed Picture for Beef: The Retailer Makes the Choices

In less than a generation, starting back in the 1960's, a change in the manner of shipment of beef carcasses from slaughterhouse to store occurred so rapidly as to be revolutionary. From heavy, cumbersome sides of beef hanging on overhead rails in the packing house—moved to rails on truck and thence to rails at the retail receiving dock and cooler, to be fabricated in the store—beef began instead to arrive at the store or retail warehouse vacuum packaged in easily handled boxes. "Boxed beef" became the norm and retail customers order the primal or subprimal cuts they need, based on product movement in the store and available supply.

With the almost universal presence of boxed beef in the marketplace today, retailers seldom fabricate a full side or even a quarter. However, industry jargon and terminology still includes references to intact carcass parts, for example, often citing specific references to ribs in the forequarter.
Counting Ribs in a Beef Forequarter

The manner used in this manual to count ribs is the traditional front-to-back method, as illustrated in Fig. 2. Start at the front of the primal Chuck and count toward the rear through all 12 ribs. The primal Chuck contains ribs 1-5 and the primal Rib contains ribs 6-12. The 13th rib is at the front of the primal Loin.

(Note: It is observed that some provisioners and retailers reverse that process by beginning the count at the last rib in the Rib primal and counting forward.)

Beef Retail Names

There are a number of different ways to fabricate primal and subprimal cuts of beef. Regardless of the method used, the retail cuts remain the same. Fig. 1 illustrates the URMIS program’s nomenclature system for primal and subprimal cuts from a side of beef. This system does not address the subprimal “boxed
beef” options that are offered by meat packers, since they are constantly in flux and are far too varied to list. Again, no matter in what form your beef product is received, the retail cuts fabricated at the store level are not likely to differ from those illustrated in the following pages of this manual.

**Beef Chuck** contains ribs 1-5 (Fig. 2), and is comparable to the shoulder in the other species, i.e., Veal Shoulder, Pork Shoulder and Lamb Shoulder.

The Beef Chuck is commonly divided into bone-in or boneless subprimals, or may be shipped entirely muscle-boned. Typically, these arrive at the retail store in a vacuum packaged, boxed form. The most common cuts are illustrated at the top of the Beef Chuck pages of the manual. A subprimal from the Chuck, the Shoulder Clod, is common in many areas. However, the term “Clod”, is not approved for URMIS labeling.

URMIS differentiates between Blade cuts, depending on their location in the Blade Portion of the Chuck:

1. **Beef Chuck Blade Steaks and Roasts** show the flat blade bone and come from ribs 4-5.
2. **Beef Chuck 7-Bone Steaks and Roasts** come from the center of the Blade Portion (including ribs 1-3), or contain that portion of the blade bone which resembles the figure “7”.

**Beef Rib** includes ribs 6-12 (Fig. 2). Beef Rib Roast, Large End, normally includes ribs 6-8, but also can include the 9th rib. Beef Rib Roast, Small End, normally includes ribs 10-12, but also may include the 9th rib. Thus the 9th rib can go with either the Small or Large End.

**Beef Loin** includes both the Short Loin and the Sirloin (Fig. 1). In some areas of the country, the Sirloin is referred to as a “loin end” or a “hip.” Typically, the Sirloin is fabricated into subprimals, shipped in boxed form. Bone-in Sirloins often are merchandised as steaks, but because the hip bone structure in the sirloin area is not uniform, “typical” bone-in sirloin steaks do not all look alike. Identification of the four bone-in Sirloin Steaks sometimes is confusing, especially for consumers. URMIS allows for all four to be labeled simply as “Sirloin Steak,” without reference to the bone shape. But a retailer may elect to identify the bone in the following manner:

- **Double Bone (or Flat Bone when back bone has been removed)**
- **Pin Bone or Hip Bone**
- **Round Bone**
- **Wedge Bone**

**Figure 3—Identification of the Four Bone-in Sirloin Steaks.**

continued on NEXT PAGE
them under URMIS (on the label) by their bones, i.e. Wedge Bone, Flat Bone, Round Bone or Pin Bone as illustrated in Fig. 3. A fifth, the Shell Steak, also is a Sirloin Steak.

**Beef Round** consists of four major muscle groups: Top Round, Bottom Round, Eye Round and Tip. In some sections of the country Top Round is called “Inside Round”; Bottom Round is called “Outside Round”; and the Tip is “Face,” “Knuckle” or “Veiny.” Because of widespread usage, both “Outside” and “Inside” are permitted under URMIS labeling, while “face,” “knuckle” and “veiny” are not.

The separation of the Round from the hindquarter may be made in different ways. Fig. 4 illustrates three ways the primal may be received. A Diamond Round includes all of the Tip, while a Chicago Round has only half of the Tip, and a New York Round has the entire Tip removed. Distributors may offer all three, or the Round completely fabricated into subprimals.
INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

INDUSTRY-WIDE COOPERATIVE MEAT IDENTIFICATION COMMITTEE

MEAT IDENTIFICATION

Uniform Retail Meat Identity Standards

A PROGRAM FOR THE RETAIL MEAT INDUSTRY

Beef Cuts

INDEX

BEEF CHUCK ARM HALF
BEEF CHUCK BLADE
BEEF CHUCK ROLL
BEEF CHUCK BLADE HALF, BONELESS
BEEF SHOULDER
BEEF FORESHANK
BEEF BRISKET, BONELESS, DECKLE OFF
BEEF SHORT PLATE
BEEF FLANK
BEEF RIB, OVEN PREPARED
BEEF RIBEYE ROLL, LIP ON, BONE IN
BEEF FULL LOIN
BEEF TOP LOIN, BONELESS
BEEF TOP SIRLOIN, BONELESS
BEEF BOTTOM SIRLOIN BUTT
BEEF FULL TENDERLOIN
BEEF ROUND, BONE IN
BEEF TOP ROUND
BEEF BOTTOM ROUND
BEEF ROUNDTIP
BEEF ROUND
### BEEF CHUCK ARM HALF

| B-1 | Beef Chuck Arm Pot Roast       | U.P.C. 1048  |
|     | Beef Chuck Arm Pot Roast Bnls  | U.P.C. 1049  |
|     | Beef Chuck Cross Rib Pot Roast | U.P.C. 1081  |
|     | Beef Chuck Cross Rib Pot Roast Bnls | U.P.C. 1082 |
|     | Beef Shoulder Pot Roast Bnls   | U.P.C. 1132  |

| B-2 | Beef Chuck Arm Steak           | U.P.C. 1050  |
|     | Beef Chuck Arm Steak Bnls       | U.P.C. 1056  |
|     | Beef Chuck Short Ribs           | U.P.C. 1124  |
|     | Beef Chuck Short Ribs Bnls      | U.P.C. 1127  |
|     | Beef Shoulder Steak Bnls        | U.P.C. 1133  |

| B-3 | Beef Shoulder Pot Roast Bnls    | U.P.C. 1132  |
|     | Beef Shoulder Steak Bnls         | U.P.C. 1133  |
|     | Beef Soup Bones                  | U.P.C. 1768  |
|     | Beef Marrow Bones                | U.P.C. 1765  |
|     | Beef For Stew                    | U.P.C. 1727  |

| B-4 | Beef Chuck Flat Ribs            | U.P.C. 1114  |
|     | Beef Chuck Short Ribs           | U.P.C. 1124  |
|     | Beef Chuck Flanken Style Ribs   | U.P.C. 1107  |
|     | Beef Chuck Flanken Style Ribs Bnls | U.P.C. 1110 |
BEEF CHUCK BLADE HALF

B-5
Beef Chuck Neck Pot Roast U.P.C. 1120
Beef Chuck Neck Pot Roast Bnls U.P.C. 1121
Beef Chuck Neck Bones U.P.C. 1165
Beef for Stew U.P.C. 1727

BEEF CHUCK BLADE PORTION

B-6
Beef Chuck Pot Roast Bnls U.P.C. 1080
Beef Chuck 7-Bone Pot Roast U.P.C. 1033
Beef Chuck 7-Bone Steak U.P.C. 1035
Beef Chuck Blade Roast U.P.C. 1064
B-7
Beef Chuck Blade Steak U.P.C. 1066
Beef Chuck Blade Steak Cap Off U.P.C. 1069
Beef Chuck Blade Steak Bnls U.P.C. 1073
B-8
Beef Chuck Top Blade Pot Roast U.P.C. 1136
Beef Chuck Top Blade Steak BI U.P.C. 1138
Beef Chuck Under Blade Pot Roast U.P.C. 1150
Beef Chuck Under Blade Steak U.P.C. 1152
B-9
Beef Chuck Under Blade Pot Roast Bnls U.P.C. 1151
Beef Chuck Under Blade Steak Bnls U.P.C. 1158
B-10
Beef Chuck MockTender Rst U.P.C. 1115
Beef Chuck MockTender Steak U.P.C. 1116
Beef Shoulder Top Blade Roast Bnls U.P.C. 1137
Beef Shoulder Top Blade Steak Bnls U.P.C. 1144

BEEF CHUCK BLADE PORTION, BONELESS

B-11
Beef Chuck Eye Roast Bnls U.P.C. 1095
Beef Chuck Eye Steak Bnls U.P.C. 1102
Beef Chuck Eye Edge Pot Roast U.P.C. 1092
BEEF CHUCK ROLL

B-12  Beef Chuck Eye Roast Bnls  U.P.C. 1095
     Beef Chuck Eye Steak Bnls  U.P.C. 1102
     Beef Chuck Under Blade Pot Roast Bnls  U.P.C. 1151
     Beef Chuck Under Blade Steak Bnls  U.P.C. 1158
### APPROVED NAMES

#### BEEF

<table>
<thead>
<tr>
<th>Item Description</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Chuck Eye Roast Bnls</td>
<td>1095</td>
</tr>
<tr>
<td>Beef Chuck Eye Steak Bnls</td>
<td>1102</td>
</tr>
<tr>
<td>Beef Chuck Eye Edge Pot Rst</td>
<td>1092</td>
</tr>
<tr>
<td>Beef Chuck Under Blade Pot Roast Bnls</td>
<td>1151</td>
</tr>
<tr>
<td>Beef Chuck Under Blade Steak Bnls</td>
<td>1158</td>
</tr>
<tr>
<td>Beef Chuck Mock Tender Roast</td>
<td>1115</td>
</tr>
<tr>
<td>Beef Chuck Mock Tender Steak</td>
<td>1116</td>
</tr>
<tr>
<td>Beef Chuck Neck Pot Roast Bnls</td>
<td>1121</td>
</tr>
</tbody>
</table>

---

**Beef Cuts**

- [INDEX](#)

**INTRODUCTION**

**APPROVED NAMES**

- BEEF
  - VEAL
  - PORK
  - LAMB

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**
INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF SHOULDER

B-15

Beef Shoulder Top Blade Roast Bnls

U.P.C. 1137

Beef Shoulder Top Blade Steak Bnls

U.P.C. 1144

Beef Shoulder Pot Roast Bnls

U.P.C. 1132

Beef Shoulder Steak Bnls

U.P.C. 1133

B-16

Beef Shoulder Top Blade Steak (Flat Iron)

U.P.C. 1166

Beef Shoulder Center Steak (Ranch Steak)

U.P.C. 1162

Beef Shoulder Petite Tender

U.P.C. 1030

Beef Shoulder Tender Medallions

U.P.C. 1164
INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

Uniform Retail Meat Identity Standards

APPROVED NAMES

BEEF

BEEF FORESHANK

B-17

Beef Shank Cross Cuts

Beef Shank Cross Cuts Bnls

Beef Shank Center Cut

Beef Shank Soup Bones

U.P.C. 1636

U.P.C. 1639

U.P.C. 1635

U.P.C. 1644
BEEF BRISKET, BONELESS, DECKLE OFF

**B-18**
- Beef Brisket Whole Bnls
- Beef Brisket Point Half Bnls
- Beef Brisket Flat Half Bnls

**B-19**
- Beef Brisket Point Cut Bnls
- Beef Brisket Middle Cut Bnls
- Beef Brisket Flat Cut Bnls
- Beef Brisket Point Off Bnls

**B-20**
- Beef Brisket Edge Cut Bnls
- Beef Brisket Half Point Bnls
- Beef Brisket Corned Bnls

U.P.C.: 1615
U.P.C.: 1628
U.P.C.: 1623
U.P.C.: 1627
U.P.C.: 1626
U.P.C.: 1622
U.P.C.: 1629
U.P.C.: 1624
U.P.C.: 1625
U.P.C.: 1630
INTRODUCTION

APPROVED NAMES

BEEF

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

INTRODUCTION

APPROVED NAMES

BEEF

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

INTRODUCTION

APPROVED NAMES

BEEF

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES
# INTRODUCTION

# APPROVED NAMES

- **BEEF**
- **VEAL**
- **PORK**
- **LAMB**

## GROUND MEATS

## EFFECTIVE MEATCASE MANAGEMENT

## FOOD SAFETY

## MEAT COOKERY

## GLOSSARY & REFERENCES

---

### BEEF FLANK

<table>
<thead>
<tr>
<th><strong>B-23</strong></th>
<th>Beef Flank Steak</th>
<th>U.P.C. 1581</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Beef Flank Steak Cubed</td>
<td>U.P.C. 1587</td>
</tr>
<tr>
<td></td>
<td>Beef Flank Steak Cubed Rolled</td>
<td>U.P.C. 1588</td>
</tr>
<tr>
<td></td>
<td>Beef Flank Steak Rolls</td>
<td>U.P.C. 1590</td>
</tr>
</tbody>
</table>
**BEEF RIB, OVEN PREPARED**

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td>B-24</td>
<td>Beef Rib Roast Large End</td>
<td>U.P.C. 1218</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Roast Large End Bnls</td>
<td>U.P.C. 1221</td>
</tr>
<tr>
<td></td>
<td>Beef Rib ExtraTrim Roast Large End</td>
<td>U.P.C. 1220</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Steak Large End</td>
<td>U.P.C. 1222</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Back Ribs</td>
<td>U.P.C. 1182</td>
</tr>
<tr>
<td>B-25</td>
<td>Beef Rib Roast Small End</td>
<td>U.P.C. 1235</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Roast Small End Bnls</td>
<td>U.P.C. 1238</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Steak Small End</td>
<td>U.P.C. 1239</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Steak Small End Bnls</td>
<td>U.P.C. 1245</td>
</tr>
<tr>
<td></td>
<td>Beef Ribeye Steak</td>
<td>U.P.C. 1209</td>
</tr>
<tr>
<td>B-26</td>
<td>Beef Ribeye Roast</td>
<td>U.P.C. 1192</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Short Ribs</td>
<td>U.P.C. 1259</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Short Ribs Bnls</td>
<td>U.P.C. 1265</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Cap Meat Bnls</td>
<td>U.P.C. 1185</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Rolled Cap Pot Roast</td>
<td>U.P.C. 1189</td>
</tr>
</tbody>
</table>
# Beef Cuts

## BEEF RIBEYE ROLL, LIP ON, BONE IN

<table>
<thead>
<tr>
<th>B-27</th>
<th>Beef Ribeye Roast Lip On Bi</th>
<th>U.P.C. 1193</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Beef Ribeye Steak Lip On Bi</td>
<td>U.P.C. 1197</td>
</tr>
<tr>
<td></td>
<td>Beef Rib Back Ribs</td>
<td>U.P.C. 1182</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B-28</th>
<th>Beef Ribeye Roast Lip On Bnls</th>
<th>U.P.C. 1194</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Beef Ribeye Steak Lip On Bnls</td>
<td>U.P.C. 1203</td>
</tr>
<tr>
<td></td>
<td>Beef Ribeye Roast</td>
<td>U.P.C. 1192</td>
</tr>
<tr>
<td></td>
<td>Beef Ribeye Steak</td>
<td>U.P.C. 1209</td>
</tr>
</tbody>
</table>
INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

Uniform Retail Meat Identity Standards

APPROVED NAMES

BEEF

BEEF FULL LOIN

B-29  Beef Top Loin Roast
      Beef Top Loin Roast Bnls
      Beef Top Loin Steak
      Beef Top Loin Steak Bnls
      Beef Loin Tenderloin Roast
      U.P.C. 1396
      U.P.C. 1397
      U.P.C. 1398
      U.P.C. 1404
      U.P.C. 1386

B-30  Beef Loin Tenderloin Steak
      Beef Loin T-Bone Steak
      Beef Loin Porterhouse Steak
      Beef Loin Sirloin Steak
      Beef Loin Shell Sirloin Steak
      U.P.C. 1388
      U.P.C. 1369
      U.P.C. 1330
      U.P.C. 1358
      U.P.C. 1346

INDEX

Beef Full Loin
Beef Top Loin Roast U.P.C. 1396
Beef Top Loin Roast Bnls U.P.C. 1397
Beef Top Loin Steak U.P.C. 1398
Beef Top Loin Steak Bnls U.P.C. 1404
Beef Loin Tenderloin Roast U.P.C. 1386
Beef Loin Tenderloin Steak U.P.C. 1388
Beef Loin T-Bone Steak U.P.C. 1369
Beef Loin Porterhouse Steak U.P.C. 1330
Beef Loin Sirloin Steak U.P.C. 1358
Beef Loin Shell Sirloin Steak U.P.C. 1346
INTRODUCTION

APPROVED NAMES

BEEF

BEEF TOP LOIN, BONELESS

B-31

Beef Top Loin Roast Bnls

Beef Top Loin Steak Bnls

U.P.C. 1397

U.P.C. 1404

INDEX
## INTRODUCTION

## APPROVED NAMES

### BEEF

#### BEEF TOP SIRLOIN, BONELESS

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>UPC</th>
</tr>
</thead>
<tbody>
<tr>
<td>B-32</td>
<td>Beef Loin Top Sirloin Roast Bnls</td>
<td>U.P.C. 1418</td>
</tr>
<tr>
<td></td>
<td>Beef Loin Top Sirloin Roast Bnls Cap Off</td>
<td>U.P.C. 1419</td>
</tr>
<tr>
<td></td>
<td>Beef Loin Top Sirloin Steak Bnls</td>
<td>U.P.C. 1422</td>
</tr>
<tr>
<td></td>
<td>Beef Loin Top Sirloin Steak Bnls Cap Off</td>
<td>U.P.C. 1426</td>
</tr>
<tr>
<td>B-33</td>
<td>Beef Loin Top Sirloin Cap Roast Bnls</td>
<td>U.P.C. 1420</td>
</tr>
<tr>
<td></td>
<td>Beef Loin Top Sirloin Cap Steak Bnls</td>
<td>U.P.C. 1421</td>
</tr>
<tr>
<td></td>
<td>Beef Loin Sirloin Cubes For Kabobs</td>
<td>U.P.C. 1365</td>
</tr>
</tbody>
</table>
INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

Beef Cuts

INDEX

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF BOTTOM SIRLOIN BUTT

B-34

Beef Loin Ball Tip Roast

Beef Loin Ball Tip Steak

Beef Loin Tri Tip Roast

Beef Loin Tri Tip Steak

Beef Loin Flap Meat Steak

U.P.C. 1307

U.P.C. 1308

U.P.C. 1429

U.P.C. 1430

U.P.C. 1326
BEEF FULL TENDERLOIN

**B-35**
- Beef Loin Tenderloin Roast
- Beef Loin Tenderloin Steak
- Beef Loin Tenderloin Tips

U.P.C. 1386
U.P.C. 1388
U.P.C. 1392
INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF

INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

INDEX

Beef Round Steak
- B-36
  - Beef Round Steak U.P.C. 1494
  - Beef Round Steak Bnls U.P.C. 1501
  - Beef Round Rump Roast Bnls U.P.C. 1520
  - Beef Heel of Round Roast U.P.C. 1477
INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES
## INTRODUCTION

## APPROVED NAMES

### BEEF

- **B-38**  
  Beef Bottom Round Rump Roast  
  Beef Bottom Round Roast  
  Beef Bottom Round Steak  
  Beef Eye Round Roast  
  Beef Eye Round Steak  
  U.P.C. 1519  
  U.P.C. 1464  
  U.P.C. 1466  
  U.P.C. 1480  
  U.P.C. 1481

- **B-39**  
  Beef Bottom Round Steak (Western Griller)  
  Beef Bottom Round Roast (Triangle Roast)  
  U.P.C. 1466  
  U.P.C. 1463
### BEEF ROUND TIP

<table>
<thead>
<tr>
<th>APPROVED NAMES</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>B-40</strong> Beef Round Tip Roast</td>
<td>1525</td>
</tr>
<tr>
<td>Beef Round Tip Steak</td>
<td>1527</td>
</tr>
<tr>
<td>Beef Round Tip Roast Cap Off</td>
<td>1526</td>
</tr>
<tr>
<td>Beef Round Tip Steak Cap Off</td>
<td>1535</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>APPROVED NAMES</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>B-41</strong> Beef Round Sirloin Tip Center Steak</td>
<td>1550</td>
</tr>
<tr>
<td>Beef Round Sirloin Tip Center Roast</td>
<td>1549</td>
</tr>
<tr>
<td>Beef Round Sirloin Tip Side Steak</td>
<td>1543</td>
</tr>
</tbody>
</table>
**INTRODUCTION**

**APPROVED NAMES**
- Beef
- Veal
- Pork
- Lamb

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**

---

**APPROVED NAMES**

**BEEF**

**BEEF ROUND**

**B-42**
- Beef Round For Cubed Steak
- Beef For Stew
- Beef Round For Kabobs

U.P.C.: 1577
U.P.C.: 1727
U.P.C.: 1576
**INTRODUCTION**

**APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**

---

**BEEF CHUCK ARM POT ROAST**
- (Braise)
- U.P.C. 1048

**BEEF CHUCK ARM POT ROAST BNLS**
- (Braise)
- U.P.C. 1049

**BEEF CHUCK CROSS RIB POT ROAST**
- (Braise, Roast)
- U.P.C. 1081

**BEEF CHUCK CROSS RIB POT ROAST BNLS**
- (Braise, Roast)
- U.P.C. 1082

**BEEF CHUCK SHOULDER POT ROAST BNLS**
- (Braise, Roast)
- U.P.C. 1132

*Use of descriptor, "Pot", is optional.

---

**BEEF CHUCK ARM HALF**
IMPS/NAMP 113A

This subprimal cut is the Arm Half of a Square Cut Chuck. It is the Arm Portion of IMPS/NAMP 113A.
**INTRODUCTION**

**APPROVED NAMES**

- **BEEF**
- **VEAL**
- **PORK**
- **LAMB**

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**

---

**Beef Chuck Arm Half**

IMPS/NAMP 113A

This subprimal cut is the Arm Half of the Square Cut Chuck. It is the Arm Portion of IMPS/NAMP 113A. Ribs 1 through 5 and/or Ribs 4 and 5 can be sold as Short Ribs. Remaining cuts include boneless Arm Steaks and Shoulder Steaks.

**Approved Name; Recommended Cooking Method; U.P.C.**

- **BEEF CHUCK ARM STEAK**
  - (Braise)
  - U.P.C. 1050

- **BEEF CHUCK ARM STEAK BNLS**
  - (Braise)
  - U.P.C. 1056

- **BEEF CHUCK SHORT RIBS**
  - (Braise, Cook in Liquid)
  - U.P.C. 1124

- **BEEF CHUCK SHORT RIBS BNLS**
  - (Braise, Cook in Liquid)
  - U.P.C. 1127

- **BEEF SHOULDER STEAK BNLS**
  - (Braise, Grill†, Broil†, Panbroil†/Panfry†)
  - U.P.C. 1133

**Unapproved Names; Other Information; IMPS/NAMP**

- Arm Swiss Steak
- Chuck Steak for Swissing
- Round Bone Steak
- Round Bone Swiss Steak

- Boneless Round Bone Steak
- Boneless Swiss Steak

- Barbecue Ribs
- Braising Ribs
- English Short Ribs
- Fancy Ribs

- Boneless Barbecue Ribs
- Bonless Braising Ribs

IMPS/NAMP 130

IMPS/NAMP 130A

English Steak
Shoulder Steak Half Cut

†Marinate before cooking.
# BEEF

## Beef Chuck Arm Half

**IMPS/NAMP 113A**

When it is muscle-boned, the Shoulder is removed in one piece. When split, as illustrated by the dotted line (a), the cooked roast will be easy to carve across the grain.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF SHOULDER POT ROAST BNLS</strong>(^\text{†}) (Braise)</td>
<td>Splitting the shoulder, as illustrated in photo (far left) will encourage cross-grain carving of the cooked meat. This boneless roast is a variation of the same cut taken from a different section of the Shoulder (see page B-1)</td>
</tr>
<tr>
<td>U.P.C. 1132</td>
<td><strong>IMPS/NAMP 114A</strong></td>
</tr>
<tr>
<td><strong>BEEF SHOULDER STEAK BNLS</strong> (Braise, Grill(^\text{†}), Broil(^\text{†}), Cook in liquid, Panbroil(^\text{†})/Panfry(^\text{†}))</td>
<td>Chuck for Swissing Clod Steak Boneless London Broil Shoulder Cutlet Boneless</td>
</tr>
<tr>
<td>U.P.C. 1133</td>
<td><strong>Knuckle Bone Knuckle Soup Bone</strong></td>
</tr>
<tr>
<td><strong>BEEF SOUP BONES</strong> (Cook in Liquid)</td>
<td><strong>IMPS/NAMP 134</strong></td>
</tr>
<tr>
<td>U.P.C. 1768</td>
<td>Clear Bones Soup Bones</td>
</tr>
<tr>
<td><strong>BEEF MARROW BONES</strong> (Cook in Liquid)</td>
<td><strong>IMPS/NAMP 134</strong></td>
</tr>
<tr>
<td>U.P.C. 1765</td>
<td>Diced Beef</td>
</tr>
<tr>
<td><strong>BEEF FOR STEW</strong> (Cook in Liquid)</td>
<td>The subprimal beef chuck, arm half and blade half will yield suitably lean meat for stew.</td>
</tr>
<tr>
<td>U.P.C. 1727</td>
<td><strong>IMPS/NAMP 135/135A</strong></td>
</tr>
</tbody>
</table>

\(^{†}\)Marinate before cooking.

* Use of descriptor, “Pot”, is optional.
### Beef Arm Half

**IMPS/NAMP 113A**

In boning the Shoulder, the retailer may merchandise the Ribs in a variety of ways, as illustrated to the right.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF CHUCK FLAT RIBS</strong> <em>(Braise, Cook in Liquid)</em></td>
<td>Barbecue Ribs Bottom Chuck Ribs Chuck Spareribs</td>
</tr>
<tr>
<td><img src="image" alt="BEEF CHUCK FLAT RIBS" /> U.P.C. 1114</td>
<td><img src="image" alt="Barbecue Ribs Bottom Chuck Ribs Chuck Spareribs" /></td>
</tr>
<tr>
<td><strong>BEEF CHUCK SHORT RIBS</strong> <em>(Braise, Cook in Liquid)</em></td>
<td>Barbecue Ribs Braising Ribs Brust Flanken Flanken Short Ribs</td>
</tr>
<tr>
<td><img src="image" alt="BEEF CHUCK SHORT RIBS" /> U.P.C. 1124</td>
<td><img src="image" alt="Barbecue Ribs Braising Ribs Brust Flanken Flanken Short Ribs" /> IMPS/NAMP 130</td>
</tr>
<tr>
<td><strong>BEEF CHUCK FLANKEN STYLE RIBS</strong> <em>(Braise, Cook in Liquid)</em></td>
<td>Barbecue Ribs Braising Ribs Flanken Short Ribs Kosher Ribs <em>Usually cut thinner than Beef Chuck Short Ribs</em></td>
</tr>
<tr>
<td><img src="image" alt="BEEF CHUCK FLANKEN STYLE RIBS" /> U.P.C. 1107</td>
<td><img src="image" alt="Barbecue Ribs Braising Ribs Flanken Short Ribs Kosher Ribs Usually cut thinner than Beef Chuck Short Ribs" /> IMPS/NAMP 130</td>
</tr>
<tr>
<td><strong>BEEF CHUCK FLANKEN STYLE RIBS BNLS</strong> <em>(Braise, Cook in Liquid)</em></td>
<td>Boneless Braising Ribs Boneless Barbecue Ribs <em>Usually cut thinner than Beef Chuck Short Ribs</em></td>
</tr>
<tr>
<td><img src="image" alt="BEEF CHUCK FLANKEN STYLE RIBS BNLS" /> U.P.C. 1110</td>
<td><img src="image" alt="Boneless Braising Ribs Boneless Barbecue Ribs Usually cut thinner than Beef Chuck Short Ribs" /> IMPS/NAMP 1123</td>
</tr>
</tbody>
</table>
**Beef Chuck Blade Half**

This subprimal cut is the Blade Section of IMPS/NAMP 113A. When the neck is removed it becomes a Beef Chuck, Blade Portion (b), as illustrated in the following pages.

---

### Approved Name; Recommended Cooking Method; U.P.C.

**BEEF CHUCK NECK POT ROAST** *(Braise)*

- U.P.C. 1120

**BEEF CHUCK NECK POT ROAST BNLS** *(Braise)*

- U.P.C. 1121

**BEEF CHUCK NECK BONES** *(Cook in Liquid)*

- U.P.C. 1165

**BEEF FOR STEW** *(Cook in Liquid)*

- U.P.C. 1727

---

### Unapproved Names; Other Information; IMPS/NAMP

- Neck Boiling Beef
- Neck Soup Meat
- Yankee Pot Roast
- Bell Roast

- Boneless Beef Neck
- Boneless Yankee Pot Roast
- Bell Roast

- Braising Bones
- Neck Soup Bones
- Meaty Neck Bones

- Diced Beef

---

*Use of descriptor, "Pot", is optional.*
### Beef Chuck Blade Portion

When cut “bone-in,” the Beef Chuck Blade Portion is divided into 3 sections:

<table>
<thead>
<tr>
<th>Section</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>a)</td>
<td>Neck vertebrae, 6 &amp; 7, boneless pot roasts</td>
</tr>
<tr>
<td>b)</td>
<td>Chuck Ribs, 1, 2 &amp; 3, 7-Bone cuts</td>
</tr>
<tr>
<td>c)</td>
<td>Chuck Ribs 4 &amp; 5, Blade cuts</td>
</tr>
<tr>
<td>d)</td>
<td>The blade bone (d) is relatively flat, except for the ridge portion (e).</td>
</tr>
</tbody>
</table>

---

*Use of descriptor, “Pot”, is optional.*

†Marinate before cooking.
Beef Chuck Blade Portion

When cut “bone-in,” the Beef Chuck Blade Portion is divided into 3 sections:

a) Neck vertebrae, 6 & 7, boneless pot roasts
b) Chuck Ribs, 1, 2 & 3, 7-Bone cuts
c) Chuck Ribs 4 & 5, Blade cuts
d) The blade bone (d) is relatively flat, except for the ridge portion (e).

†Marinate before cooking.
**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF CHUCK**

**TOP BLADE POT ROAST**
(Braise)

U.P.C. 1136

**TOP BLADE STEAK BI**
(Braise, Grill, Broil, Panfry, Panbroil)

U.P.C. 1138

**UNDER BLADE POT ROAST**
(Braise, Roast)

U.P.C. 1150

**UNDER BLADE STEAK**
(Braise, Grill, Broil, Panfry, Panbroil)

U.P.C. 1152

**Unapproved Names; Other Information; IMPS/NAMP**

Top Chuck Roast
7-Bone Roast
Blade Roast, Bone-in

Top Chuck Steak
Blade Steak, Bone-in

Bottom Chuck Roast
California Roast
Semi-Boneless Chuck Roast
Under Cut Roast

Bottom Chuck Steak
California Steak
Semi-Boneless Chuck Steak
Under Cut Steak

Chine bone may be removed.

---

*Use of descriptor, "Pot", is optional.
†Marinate before cooking.
INTRODUCTION

APPROVED NAMES

BEEF

APPROVED NAMES

BEEF CUTS INDEX

Unapproved Names; Other Information; IMPS/NAMP

Boneless Roast Bottom Chuck
Boneless California Roast
Inside Chuck Roast

Boneless Chuck Steak
Boneless Bottom Chuck Steak
Chuck Fillet Steak
Boneless Under Cut Steak

Approved Name; Recommended Cooking Method; U.P.C.

BEEF CHUCK
UNDER BLADE POT ROAST
BNLS* (Braise, Roast, Broil†, Panbroil†, Panfry†, Grill†)

U.P.C. 1151

BEEF CHUCK
UNDER BLADE STEAK BNLS
(Braise, Grill†, Broil†, Panbroil†, Panfry†)

U.P.C. 1158

Beef Chuck Blade Portion

To make Top Blade (a) and Under Blade (b) pot roasts and steaks, cut through the natural seam as illustrated here and on the preceding page.

*Use of descriptor, "Pot", is optional.
†Marinate before cooking.
**BEEF CHUCK BLADE PORTION**

In muscle-boning the Beef Chuck Blade Portion the two boneless cuts from the top of the Chuck are Chuck Mock Tender (a), and Top Blade Roast (b) separated by the ridge of the Blade bone (e).

### Approved Name; Recommended Cooking Method; U.P.C.

<table>
<thead>
<tr>
<th>Name</th>
<th>Cooking Method</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF CHUCK MOCK TENDER RST</strong></td>
<td>Braise</td>
<td>1115</td>
</tr>
<tr>
<td><strong>BEEF CHUCK MOCK TENDER STEAK</strong></td>
<td>Braise</td>
<td>1116</td>
</tr>
<tr>
<td><strong>BEEF SHOULDER TOP BLADE ROAST BNLS</strong></td>
<td>Braise, Roast</td>
<td>1137</td>
</tr>
<tr>
<td><strong>BEEF SHOULDER TOP BLADE STEAK BNLS</strong></td>
<td>Braise, Broil, Grill, Panbroil, Panfry</td>
<td>1144</td>
</tr>
</tbody>
</table>

### Unapproved Names; Other Information; IMPS/NAMP

- **Chuck Eye – Chuck Fillet**
  Medallion Pot Roast
  Scotch Tender
  *This cut is above the ridge of the blade bone.*
  - IMPS/NAMP 116B
- **Chuck Eye Steak**
  Chuck Fillet Steak
  Chuck Tender Steak
  Fish Steak
- **Flat Iron Roast**
  Lifter Roast
  Triangle Roast
  *This cut is below the ridge of the blade bone.*
  - IMPS/NAMP 114D
- **Book Steak**
  Butler Steak
  Lifter Steak
  Petite Steak
  Boneless Top Chuck Steak
  - IMPS/NAMP 1114D
**Beef Chuck Blade Portion Boneless**

IMPS/NAMP 115A

In the Beef Chuck illustration, section (a) nearest the neck is less tender than section (b) nearest to the Rib.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF CHUCK EYE ROAST BNLS**
(Braise, Roast)

U.P.C. 1095

**BEEF CHUCK EYE STEAK BNLS**
(Braise, Grill, Broil, Panbroil, Panfry)

U.P.C. 1102

**BEEF CHUCK EYE EDGE POT ROAST**
(Braise)

U.P.C. 1092

---

**Unapproved Names; Other Information; IMPS/NAMP**

Boneless Chuck Roll
Boneless Chuck Fillet
Inside Chuck Roll

IMPS/NAMP 116D

Boneless Chuck Fillet Steak
Boneless Steak Bottom Chuck
Boneless Chuck Slices

IMPS/NAMP 1116D

Boneless Chuck Pot Roast
Inside Chuck Roast
Chuck Rib Pot Roast

This is a thin strip from the inside chuck which was originally attached to rib bones.
**Beef Chuck Roll**

**IMPS/NAMP 116A**

This boneless cut includes the large muscle system which lies under the blade bone of the Blade Half of the Chuck. The Mock Tender, Chuck cover and Neck portion have been removed. The cut may be merchandised as is, in the vacuum bag, or tied as illustrated here.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF CHUCK EYE ROAST BNLS**  
(Braise, Roast)  
U.P.C. 1095

**BEEF CHUCK EYE STEAK BNLS**  
(Braise, Grill, Broil, Panbroil, Panfry)  
U.P.C. 1102

**BEEF CHUCK UNDER BLADE POT ROAST BNLS**  
(Braise, Grill, Broil, Panbroil, Panfry, Broil)  
U.P.C. 1151

**BEEF CHUCK UNDER BLADE STEAK BNLS**  
(Braise, Grill, Panbroil, Panfry, Broil)  
U.P.C. 1158

---

**Unapproved Names; Other Information; IMPS/NAMP**

**Boneless Chuck Fillet**  
Inside Chuck Roll  
Boneless Chuck Roll  
Includes portion of the eye muscle

**IMPS/NAMP 116D**

**Boneless Chuck Fillet Steak**  
Chuck Fillet Steak  
Boneless Steak Bottom Chuck

**IMPS/NAMP 1116D**

**Boneless Roast Bottom Chuck**  
Boneless California Roast  
Inside Chuck Roast  
Blade bone and associated muscles removed.  
IMPS/NAMP 116E

**Boneless Chuck Steak**  
Boneless Bottom Chuck Steak  
Chuck Fillet Steak  
Boneless Under Cut Steak

---

*Use of descriptor, “Pot”, is optional
†Marinate before cooking.
### Beef Chuck Blade Half, Boneless

**IMPS/NAMP 115**

This cut is a boneless Blade Half from the Chuck, with the Top Blade Portion removed with the clod. Cuts come from three sections: the Under Blade Section (a), Mock Tender (b) and Neck (c).

<table>
<thead>
<tr>
<th>Approved Name</th>
<th>Recommended Cooking Method</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF CHUCK EYE ROAST BNLS</strong></td>
<td>(Braise, Roast)</td>
<td>U.P.C. 1095</td>
</tr>
<tr>
<td><strong>BEEF CHUCK EYE STEAK BNLS</strong></td>
<td>(Braise, Grill, Broil, Panbroil, Panfry)</td>
<td>U.P.C. 1102</td>
</tr>
<tr>
<td><strong>BEEF CHUCK EYE EDGE POT RST</strong></td>
<td>(Braise)</td>
<td>U.P.C. 1092</td>
</tr>
<tr>
<td><strong>BEEF CHUCK UNDER BLADE POT ROAST BNLS</strong></td>
<td>(Braise, Roast)</td>
<td>U.P.C. 1151</td>
</tr>
<tr>
<td><strong>BEEF CHUCK UNDER BLADE STEAK BNLS</strong></td>
<td>(Braise, Broil, Grill, Panbroil, Panfry)</td>
<td>U.P.C. 1158</td>
</tr>
</tbody>
</table>

*Use of descriptor, "Pot", is optional
†Marinate before cooking.

---

**Unapproved Names; Other Information; IMPS/NAMP**

- Inside Chuck Roll
- Boneless Chuck Roll
- Boneless Chuck Fillet

- Boneless Chuck Fillet Steak
- Boneless Steak, Bottom Chuck
- Boneless Chuck Slices
- Chuck Fillet Steak

- Boneless Chuck Pot Roast
- Boneless Chuck Roast
- Inside Chuck Roast
- Chuck Rib Pot Roast
  *This is a thin strip from the inside chuck which was originally attached to rib bones.*

- Center Cut Chuck Roll
- Boneless Roast Bottom Chuck
- Boneless California Roast
- Inside Chuck Roast

- Boneless Chuck Steak
- Boneless Bottom Chuck Steak
- Chuck Fillet Steak
- Boneless Under Cut Steak

---

**INTRODUCTION**

**APPROVED NAMES**

- BEEF
- VEAL
- PORK
- LAMB

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**
BEEF CHUCK BLADE HALF, BONELESS

IMPS/NAMP 115

This cut is a boneless Blade Half from the Chuck, with the Top Blade Portion removed with the clod. Cuts come from three sections: the Under Blade Section (a), Mock Tender (b) and Neck (c).

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF CHUCK MOCK TENDER ROAST**
(Braise)

U.P.C. 1115

**BEEF CHUCK MOCK TENDER STEAK**
(Braise)

U.P.C. 1116

**BEEF CHUCK NECK POT ROAST BNLS**
(Braise, Cook in Liquid)

U.P.C. 1121

**Unapproved Names; Other Information; IMPS/NAMP**

Chuck Eye Chuck Fillet Chuck Tender Fish Muscle Medallion Pot Roast Scotch Tender

IMPS/NAMP 116B

Chuck Eye Steak Chuck Fillet Steak Chuck Tender Steak Fish Steak

This cut is above (dorsal to) the ridge of the blade bone.

Boneless Beef Neck Boneless Yankee Pot Roast Bell Roast

*Use of descriptor, “Pot”, is optional.
Beef Shoulder
IMPS/NAMP 114

When removed from the Chuck, the Beef Shoulder is one piece and includes the outside muscles of the Arm Half and the muscles below the ridge of the Blade bone on the Blade Half.

Approved Name; Recommended Cooking Method; U.P.C.

BEEF SHOULDER
TOP BLADE ROAST BNLS
(Braise, Roast)

U.P.C. 1137

BEEF SHOULDER
TOP BLADE STEAK BNLS
(Braise, Grill, Broil, Panbroil, Panfry*)

U.P.C. 1144

BEEF SHOULDER
POT ROAST BNLS*
(Braise, Cook in Liquid)

U.P.C. 1132

BEEF SHOULDER
STEAK BNLS
(Braise, Grill†, Broil†, Cook in Liquid, Panbroil†, Panfry†)

U.P.C. 1133

Unapproved Names; Other Information; IMPS/NAMP

Flat Iron Roast
Lifter Roast
Puff Roast
Shoulder Roast, Thin End
Triangle Roast

IMPS/NAMP 114D

Book Steak
Butler Steak
Lifter Steak Petite Steak
Boneless Top Chuck Steak

IMPS/NAMP 1114D

Center Shoulder Roast
Chuck Shoulder Roast
Clod Roast

IMPS/NAMP 114E

Chuck for Swissing
Boneless Clod Steak
Boneless Shoulder Clod Steak
Boneless Shoulder Cutlet
London Broil
Shoulder Steak

*Use of descriptor, “Pot”, is optional.
†Marinate before cooking.
## Beef Shoulder

**IMPS/NAMP 114**

When removed from the Chuck, the Beef Shoulder is one piece and includes the outside muscles of the Arm Half and the muscles below the ridge of the Blade bone on the Blade Half.

<table>
<thead>
<tr>
<th>Approved Name</th>
<th>Recommended Cooking Method</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF SHOULDER TOP BLADE STEAK (FLAT IRON)</td>
<td>(Grill, Broil, Panfry, Panbroil)</td>
<td>1166</td>
</tr>
<tr>
<td>BEEF SHOULDER CENTER STEAK (RANCH STEAK)</td>
<td>(Grill, Broil, Panbroil, Panfry)</td>
<td>1162</td>
</tr>
<tr>
<td>BEEF SHOULDER TENDER</td>
<td>(Grill, Roast)</td>
<td>1030</td>
</tr>
<tr>
<td>BEEF SHOULDER TENDER MEDALLIONS</td>
<td>(Grill, Broil, Panbroil, Panfry)</td>
<td>1164</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Unapproved Names</th>
<th>Other Information</th>
<th>IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Flat Iron Steak</td>
<td>Beef Shoulder Grill Steak</td>
<td>Remove the internal connective tissue that runs the length of the muscle into two steaks.</td>
</tr>
<tr>
<td>Beef Shoulder Center Cut Steak</td>
<td>Beef Shoulder Grill Steak</td>
<td>Separate the Shoulder IMPS/NAMP 144E along the connective tissue into the Shoulder Top and Shoulder Center.</td>
</tr>
<tr>
<td>Beef Shoulder Tender Roast</td>
<td>Beef Petite Fillet</td>
<td>Single small muscle (Teres Major) on the inside surface of the Shoulder Clod (IMPS/NAMP 114).</td>
</tr>
<tr>
<td>Beef Medallions</td>
<td>Beef Tender Medallions</td>
<td>Cutting the Shoulder Tender into approximately 1” slices.</td>
</tr>
</tbody>
</table>

---

**Notes:**

- **a** indicates the outside muscles of the Arm Half.
- **b** indicates the muscles below the ridge of the Blade bone on the Blade Half.
**BEEF Foreshank**

**IMPS/NAMP 117**

A high percentage of Beef Shanks never reach the retail market, but become ground beef. Those that are merchandised usually are made into the cuts shown here.
BEEF BRISKET, Boneless, Deckle Off
IMPS/NAMP 120
Several methods for cutting the Brisket are illustrated on this and the following two pages, showing the Whole, Halves, Middle and Point cuts and a Corned Brisket.
**INTRODUCTION**

**APPROVED NAMES**
- **BEEF**
- **VEAL**
- **PORK**
- **LAMB**

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**

---

**Beef Brisket, Boneless, Deckle Off**

IMPS/NAMP 120

Note the variation in cutting as illustrated by the lines drawn on the subprimal cut.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF BRISKET POINT CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1627

**BEEF BRISKET MIDDLE CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1626

**BEEF BRISKET FLAT CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1622

**BEEF BRISKET POINT OFF BNLS**
(Braise, Cook in Liquid)

U.P.C. 1629

---

**Unapproved Names; Other Information; IMPS/NAMP**

BEEF BRISKET

- Brisket Front Cut
- Brisket Thick Cut
- Brisket Nose Cut

IMPS/NAMP 120B

- Brisket Center Cut
- Brisket Flat Cut

IMPS/NAMP 120A

- Brisket First Cut
**INTRODUCTION**

**APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**

---

**Beef Brisket, Boneless, Deckle Off**

IMPS/NAMP 120

Note the variation in cutting as illustrated by the lines drawn on the subprimal cut.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF BRISKET EDGE CUT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1624

**BEEF BRISKET HALF POINT BNLS**
(Braise, Cook in Liquid)

U.P.C. 1625

**BEEF BRISKET CORNED BNLS**
(Braise, Cook in Liquid)

U.P.C. 1630

---

**Unapproved Names; Other Information; IMPS/NAMP**

Brisket Side Cut

Brisket Front Cut
Brisket Point Cut
Brisket Thick Cut
Brisket Nose Cut

Note: Every cut of fresh Brisket can be processed as Corned Brisket. Most commercially packaged Corned Beef makes no distinction between the cuts on the label.

IMPS/NAMP 601

---
**Approved Names; Recommended Cooking Method; U.P.C.**

**BEEF PLATE SHORT RIBS**
(Braise, Cook in Liquid)

U.P.C. 1599

**BEEF PLATE SHORT RIBS BNLS**
(Braise, Cook in Liquid)

U.P.C. 1605

**BEEF PLATE SPARERIBS**
(Braise, Cook in Liquid)

U.P.C. 1598

**BEEF PLATE RIBS**
(Braise, Cook in Liquid)

U.P.C. 1597

**BEEF PLATE SHORT RIBS FLANKEN STYLE**
(Braise, Cook in Liquid)

U.P.C. 1603

**Unapproved Names; Other Information; IMPS/NAMP**

**IMPS/NAMP 123**
Boneless Braising Ribs
Boneless Beef Short Ribs

**IMPS/NAMP 123A**
In some areas scalped ribs from the beef plate are sold as beef spareribs.

**IMPS/NAMP 123**
Boiling Beef Plate Beef
Plate Boiling Beef

**IMPS/NAMP 1123**

---

**Beef Short Plate**

IMPS/NAMP 121

Two 2-inch strips of Short Ribs (a) can be cut from ribs 6-8. The remaining ribs 9-12 (b) usually have too much fat to make saleable ribs, and along with (c), are converted into ground beef.
**Beef Short Plate**

**IMPS/NAMP 121**

In addition to several desirable boneless cuts illustrated here, the Short Plate also is an excellent source of trimmings for ground beef.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF PLATE SKIRT STEAK BNLS (Braise, Grill†, Broil†, Panbroil†, Panfry†)</td>
<td>Inner Skirt Steak Inside Skirt Steak Outside Skirt Steak Philadelphia Steak Fajitas Meat IMPS/NAMP 1121C-1121E</td>
</tr>
<tr>
<td>U.P.C. 1607</td>
<td></td>
</tr>
<tr>
<td>BEEF PLATE SKIRT STEAK CUBED BNLS (Braise, Panbroil, Panfry)</td>
<td>Cubed Diaphragm Cubed Inside Skirt Steak Cubed Outside Skirt Steak</td>
</tr>
<tr>
<td>U.P.C. 1610</td>
<td></td>
</tr>
<tr>
<td>BEEF PLATE SKIRT STEAK ROLLS BNLS (Braise, Grill†, Broil†, Panbroil†, Panfry†)</td>
<td>London Broil Skirt Fillet London Grill Steak</td>
</tr>
<tr>
<td>U.P.C. 1611</td>
<td></td>
</tr>
</tbody>
</table>

†Marinate before cooking.
**Beef Flank**

Most Flank meat, other than the cuts illustrated on this page, is prepared for sale as ground beef.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

<table>
<thead>
<tr>
<th>Approved Name</th>
<th>Recommended Cooking Method</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF FLANK STEAK</td>
<td>(Braise, Broil, Stir-fry, Grill)</td>
<td></td>
</tr>
<tr>
<td>BEEF FLANK STEAK CUBED</td>
<td>(Braise, Panbroil)</td>
<td>U.P.C. 1587</td>
</tr>
<tr>
<td>BEEF FLANK STEAK CUBED ROLLED</td>
<td>(Braise, Roast)</td>
<td>U.P.C. 1588</td>
</tr>
<tr>
<td>BEEF FLANK STEAK ROLLS</td>
<td>(Braise, Broil, Panbroil)</td>
<td>U.P.C. 1590</td>
</tr>
</tbody>
</table>

**Unapproved Names; Other Information; IMPS/NAMP**

- Flank Steak Filet
- London Broil
- Jiffy Steak

IMPS/NAMP 193

Run steak through the mechanical tenderizer one time. Roll lengthwise, tie.

†Marinate before cooking.
### Beef Rib, Oven Prepared

**IMPS/NAMP 107**

The primal Beef Rib includes ribs 6-12. Beef Rib Roasts and Steaks, Large End (a) are made from the ribs 6-9 or any combination of adjoining ribs. Beef Rib Roasts and Steak Small End are shown on the following page.

<table>
<thead>
<tr>
<th>Approved Name</th>
<th>Recommended Cooking Method</th>
<th>U.P.C.</th>
<th>Unapproved Names</th>
<th>Other Information</th>
<th>IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF RIB ROAST LARGE END</td>
<td>(Roast)</td>
<td>U.P.C. 1218</td>
<td>Standing Rib Roast Rib Roast, oven ready</td>
<td>May contain some or all of ribs 6-9.</td>
<td></td>
</tr>
<tr>
<td>BEEF RIB ROAST LARGE END BNLS</td>
<td>(Roast)</td>
<td>U.P.C. 1221</td>
<td></td>
<td>The roast includes the rib cap (lifter) meat.</td>
<td></td>
</tr>
<tr>
<td>BEEF RIB EXTRA TRIM ROAST LARGE END</td>
<td>(Roast)</td>
<td>U.P.C. 1220</td>
<td>Newport Roast Rib Roast Deluxe Club Rib Roast</td>
<td>Note: ribs are cut shorter, usually less than 3”. Blade bone, cap meat (lifter) and most seam fat are removed.</td>
<td></td>
</tr>
<tr>
<td>BEEF RIB STEAK LARGE END</td>
<td>(Broil, Grill, Panbroil, Panfry, Stirfry)</td>
<td>U.P.C. 1222</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>BEEF RIB BACK RIBS</td>
<td>(Braise, Grill, Broil, Cook in Liquid)</td>
<td>U.P.C. 1182</td>
<td>Back ribs may come from any of ribs 6-12.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**Uniform Retail Meat Identity Standards**

**A PROGRAM FOR THE RETAIL MEAT INDUSTRY**

**INDUSTRY-WIDE COOPERATIVE MEAT IDENTIFICATION STANDARDS COMMITTEE**

**B-24**

**BEEF CUTS INDEX**

**PREVIOUS**

**NEXT**

**GLOSSARY & REFERENCES**
## Bee\n
**Approved Names**

**BEEF**

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMP/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF RIB ROAST SMALL END (Roast)</td>
<td>Standing Rib Roast Rib Roast, Oven Ready</td>
</tr>
<tr>
<td>U.P.C. 1235</td>
<td>May contain some or all of ribs 9-12.</td>
</tr>
<tr>
<td>BEEF RIB ROAST SMALL END BNLS (Roast, Grill)</td>
<td>Boneless Rib Roast</td>
</tr>
<tr>
<td>U.P.C. 1238</td>
<td></td>
</tr>
<tr>
<td>BEEF RIB STEAK SMALL END (Broil, Grill, Panbroil, Panfry)</td>
<td>Beef Rib Steak</td>
</tr>
<tr>
<td>U.P.C. 1239</td>
<td></td>
</tr>
<tr>
<td>BEEF RIB STEAK SMALL END BNLS (Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>Beef Rib Steak Spencer Steak Ribeye, Lip On</td>
</tr>
<tr>
<td>U.P.C. 1245</td>
<td></td>
</tr>
<tr>
<td>BEEF RIBEYE STEAK (Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>Delmonico Steak Fillet Steak Spencer Steak Beauty Steak</td>
</tr>
<tr>
<td>U.P.C. 1209</td>
<td></td>
</tr>
</tbody>
</table>

**Unapproved Names; Other Information; IMP/NAMP**

- Standing Rib Roast Rib Roast, Oven Ready
- May contain some or all of ribs 9-12.

**BEEF CUTS INDEX**

**INTRODUCTION**

- APPROVED NAMES
  - BEEF
  - VEAL
  - PORK
  - LAMB

- GROUND MEATS

- EFFECTIVE MEATCASE MANAGEMENT

- FOOD SAFETY

- MEAT COOKERY

- GLOSSARY & REFERENCES
**Beef Rib, Oven Prepared**

IMPS/NAMP 107

These pages describe many ways to merchandise the Beef Rib. Note, the Short Ribs are derived from a cut about 1 1/2" from the Rib Ends.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

<table>
<thead>
<tr>
<th>Approved Name</th>
<th>Recommended Cooking Method</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF RIBEYE ROAST</strong></td>
<td>(Roast, Grill)</td>
<td>1192</td>
</tr>
<tr>
<td><strong>BEEF RIB SHORT RIBS</strong></td>
<td>(Braise, Cook in Liquid, Broil, Grill)</td>
<td>1259</td>
</tr>
<tr>
<td><strong>BEEF RIB SHORT RIBS BNLS</strong></td>
<td>(Braise, Cook in Liquid, Broil, Grill)</td>
<td>1265</td>
</tr>
<tr>
<td><strong>BEEF RIB CAP MEAT BNLS</strong></td>
<td>(Roast, Braise, Panfry)</td>
<td>1185</td>
</tr>
<tr>
<td><strong>BEEF RIB ROLLED CAP POT ROAST BNLS</strong></td>
<td>(Roast, Braise)</td>
<td>1189</td>
</tr>
</tbody>
</table>

**Unapproved Names; Other Information; IMPS/NAMP**

- Delmonico Roast Roll Roast
  - Also merchandised as a subprimal.
- IMPS/NAMP 112
- Note: The Short Rib cuts are derived from the rib ends of the Primal Rib or from the Beef Rib.
- IMPS/NAMP 123/123C
- Braising Strips
- IMPS/NAMP 123D
- Rib Lifters Blade Meat Braising tips Braising Cubes
- IMPS/NAMP 109B
- Boneless Top Rib Roll Rolled Cap Meat

*Use of descriptor, "Pot", is optional.*
<table>
<thead>
<tr>
<th><strong>Approved Name; Recommended Cooking Method; U.P.C.</strong></th>
<th><strong>Unapproved Names; Other Information; IMPS/NAMP</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF</strong> <strong>RIBEYE ROAST LIP ON BI</strong> (Roast, Grill by indirect heat)</td>
<td>Standing Rib Roast Oven Ready Rib Roast IMPS/NAMP 109E</td>
</tr>
<tr>
<td>U.P.C. 1193</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF</strong> <strong>RIBEYE STEAK LIP ON BI</strong> (Broil, Panbroil, Panfry, Grill)</td>
<td>Beef Rib Steak IMPS/NAMP 1103</td>
</tr>
<tr>
<td>U.P.C. 1197</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF</strong> <strong>RIB BACK RIBS</strong> (Braise, Cook in Liquid, Grill, Broil)</td>
<td>Beef Riblet Rib Bones Finger Ribs IMPS/NAMP 124</td>
</tr>
<tr>
<td>U.P.C. 1182</td>
<td></td>
</tr>
</tbody>
</table>

**Beef Ribeye Roll, Lip On, Bone In**
IMPS/NAMP 109E

This cut is derived from the Rib, Oven Prepared (IMPS/NAMP 107). The feather bones and cap meat are removed and the Short Ribs have been removed two inches from the ribeye.
### Beef Ribeye Roll, Lip On, Boneless

IMPS/NAMP 112A

This cut is the same as the Ribeye Roll on the previous page except that the back ribs have been removed.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF RIBEYE ROAST LIP ON BNLS (Roast, Grill by indirect heat or Rotisserie)</td>
<td>IMPS/NAMP 112A</td>
</tr>
<tr>
<td>U.P.C. 1194</td>
<td></td>
</tr>
<tr>
<td>BEEF RIBEYE STEAK LIP ON BNLS (Broil, Grill, Panbroil, Panfry)</td>
<td>IMPS/NAMP 1112A</td>
</tr>
<tr>
<td>U.P.C. 1203</td>
<td>Delmonico Roast Regular Roll Roast</td>
</tr>
<tr>
<td>BEEF RIBEYE ROAST (Roast, Grill by indirect heat or Rotisserie)</td>
<td>IMPS/NAMP 112</td>
</tr>
<tr>
<td>U.P.C. 1192</td>
<td>Delmonico Steak Fillet Steak Spencer Steak Beauty Steak</td>
</tr>
<tr>
<td>BEEF RIBEYE STEAK (Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>IMPS/NAMP 1112</td>
</tr>
<tr>
<td>U.P.C. 1209</td>
<td></td>
</tr>
</tbody>
</table>
**INTRODUCTION**

**APPROVED NAMES**
- BEEF
- VEAL
- PORK
- LAMB

**GROUND MEATS**

**EFFECTIVE MEATCASE MANAGEMENT**

**FOOD SAFETY**

**MEAT COOKERY**

**GLOSSARY & REFERENCES**

---

**Beef Full Loin**

IMPS/NAMP 172

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF TOP LOIN ROAST**
(Roast, Grill by indirect heat)

U.P.C. 1396

**BEEF TOP LOIN ROAST BNLS**
(Roast, Grill by indirect heat)

U.P.C. 1397

**BEEF TOP LOIN STEAK**
(Broil, Grill, Panbroil, Panfry)

U.P.C. 1398

**BEEF TOP LOIN STEAK BNLS**
(Broil, Grill, Panbroil, Panfry, Stir-fry)

U.P.C. 1404

**BEEF LOIN TENDERLOIN ROAST**
(Roast, Grill by indirect heat)

U.P.C. 1386

*May be labeled as Beef Loin Strip Steak.*

---

**Unapproved Names; Other Information; IMPS/NAMP**

**Strip Loin**

Also merchandised in the bag as a mini subprimal or whole, which would have a different U.P.C.

IMPS/NAMP 180

**Shell Steak – Beef Loin Strip Steak**
Club Steak – Chip Club Steak
Country Club Steak
Sirloin Strip Steak
Delmonico Steak

IMPS/NAMP 1177

**Strip Steak – Kansas City Steak**
New York Strip Steak
Ambassador Steak
Boneless Club Steak

IMPS/NAMP 1180

**Short Tenderloin**
Butt Tenderloin

The Tenderloin may be removed from the Short Loin or Sirloin.

IMPS/NAMP 189/192
### Beef Full Loin

**IMPS/NAMP 172**

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF LOIN</strong>&lt;br&gt;TENDERLOIN STEAK&lt;br&gt;(Broil, Grill, Panbroil, Panfry, Stir-fry)&lt;br&gt;U.P.C. 1388</td>
<td>Filet Mignon&lt;br&gt;Fillet de Boeuf&lt;br&gt;Tender Steak&lt;br&gt;Fillet Steak&lt;br&gt;May be labeled as Beef Loin Filet Mignon.&lt;br&gt;IMPS/NAMP 1189</td>
</tr>
<tr>
<td><strong>BEEF LOIN</strong>&lt;br&gt;T-BONE STEAK&lt;br&gt;(Broil, Grill, Panbroil, Panfry)&lt;br&gt;U.P.C. 1369</td>
<td>The diameter of the tenderloin must be no less than 1/2 inch, as measured across the center of the tenderloin. IMPS/NAMP 1174</td>
</tr>
<tr>
<td><strong>BEEF LOIN</strong>&lt;br&gt;PORTERHOUSE STEAK&lt;br&gt;(Broil, Grill, Panbroil, Panfry)&lt;br&gt;U.P.C. 1330</td>
<td>The diameter of the tenderloin must be no less than 1 1/4 inches, as measured across the center of the tenderloin. IMPS/NAMP 1173</td>
</tr>
<tr>
<td><strong>BEEF LOIN</strong>&lt;br&gt;SIRLOIN STEAK&lt;br&gt;(Broil, Grill, Panbroil, Panfry)&lt;br&gt;U.P.C. 1358</td>
<td>Four different steaks from the sirloin may bear this label. Shown are a Flat Bone and a Round Bone steak; also, not shown, the Pin Bone and Wedge Bone steaks.</td>
</tr>
<tr>
<td><strong>BEEF LOIN</strong>&lt;br&gt;SHELL SIRLOIN STEAK&lt;br&gt;(Broil, Grill, Panbroil, Panfry)&lt;br&gt;U.P.C. 1346</td>
<td></td>
</tr>
</tbody>
</table>

---

**Beef Full Loin**

IMPS/NAMP 172

The trimmed primal Loin may be divided into two subprimals: Short Loin (1) and Sirloin (2), or left as a full Loin.
## Beef Top Loin, Boneless

**IMPS/NAMP 180**

The Top Loin is derived from the Short Loin, with the bones and Tenderloin removed.

<table>
<thead>
<tr>
<th>Approved Name</th>
<th>Recommended Cooking Method</th>
<th>U.P.C.</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF TOP LOIN ROAST BNLS</td>
<td>(Roast, Grill by indirect heat)</td>
<td>U.P.C. 1397</td>
</tr>
<tr>
<td>BEEF TOP LOIN STEAK BNLS*</td>
<td>(Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>U.P.C. 1404</td>
</tr>
</tbody>
</table>

*May be labeled as Beef Loin Strip Steak.

Also merchandised in the bag as a subprimal or whole cut, which would have a different U.P.C.

**IMPS/NAMP 180**

Strip Steak – Kansas City Steak
New York Strip Steak
Ambassador Steak
Hotel Style Sirloin Steak
Veiny Steak
Club Sirloin Steak
IMPS/NAMP 1180
### Approved Names

**BEEF**

<table>
<thead>
<tr>
<th>Beef Top Sirloin, Boneless</th>
</tr>
</thead>
</table>

IMPS/NAMP 184

This cut is derived from the Sirloin section of the Full Loin, with the hip bone, butt tender and Bottom Sirloin sections removed.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF LOIN TOP SIRLOIN ROAST BNLS (Roast)</td>
<td>Top Butt</td>
</tr>
<tr>
<td>U.P.C. 1418</td>
<td>Top Sirloin Butt</td>
</tr>
<tr>
<td></td>
<td>Center Cut Roast</td>
</tr>
<tr>
<td></td>
<td>Also merchandised in the bag as a mini-subprimal or subprimal, which would have a different U.P.C.</td>
</tr>
<tr>
<td></td>
<td>IMPS/NAMP 184</td>
</tr>
<tr>
<td>BEEF LOIN TOP SIRLOIN ROAST BNLS CAP OFF (Roast)</td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1419</td>
<td></td>
</tr>
<tr>
<td>BEEF LOIN TOP SIRLOIN STEAK BNLS (Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>Boneless Sirloin Butt Steak</td>
</tr>
<tr>
<td></td>
<td>Top Sirloin Butt Center Cut Steak</td>
</tr>
<tr>
<td>U.P.C. 1422</td>
<td></td>
</tr>
<tr>
<td>BEEF LOIN TOP SIRLOIN STEAK BNLS CAP OFF (Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1426</td>
<td></td>
</tr>
</tbody>
</table>

---

**Glossary & References**
### Beef Top Sirloin, Boneless

**IMPS/NAMP 184**

This cut is derived from the Sirloin section of the Full Loin, with the hip bone, butt tender and Bottom Sirloin sections removed.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF LOIN TOP SIRLOIN CAP ROAST</strong> BNLS (Roast)</td>
<td><strong>IMPS/NAMP 184D</strong> Culotte Steaks</td>
</tr>
<tr>
<td>U.P.C. 1420</td>
<td>IMPS/NAMP 1184D</td>
</tr>
<tr>
<td><strong>BEEF LOIN TOP SIRLOIN CAP STEAK</strong> BNLS (Broil, Panbroil, Panfry)</td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1421</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF LOIN SIRLOIN CUBES FOR KABOBS</strong> (Braise, Cook in Liquid, Broil, Grill)</td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1365</td>
<td></td>
</tr>
</tbody>
</table>
# Beef Bottom Sirloin Butt

**IMPS/NAMP 185**

This cut is derived from the Sirloin section of the Full Loin. It consists of three muscle sections: the Flap, Ball Tip and Tri Tip.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF LOIN BALL TIP ROAST</strong> (Braise)</td>
<td>Tip Roast Butcher Heart</td>
</tr>
<tr>
<td>U.P.C. 1307</td>
<td><em>This is the portion that is on the posterior end of the bottom sirloin.</em></td>
</tr>
<tr>
<td><strong>BEEF LOIN BALL TIP STEAK</strong> (Braise, Panfry)</td>
<td>IMPS/NAMP 185B</td>
</tr>
<tr>
<td>U.P.C. 1308</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF LOIN TRI TIP ROAST</strong> (Roast, Broil, Grill)</td>
<td>Triangle Roast</td>
</tr>
<tr>
<td>U.P.C. 1429</td>
<td><em>This is the portion of the Sirloin in the lower end of the Bottom Sirloin Butt (recommended to remove the heavy connective tissue).</em></td>
</tr>
<tr>
<td><strong>BEEF LOIN TRI TIP STEAK</strong> (Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>Triangle Steak</td>
</tr>
<tr>
<td>U.P.C. 1430</td>
<td>IMPS/NAMP 185C</td>
</tr>
<tr>
<td><strong>BEEF LOIN FLAP MEAT STEAK</strong> (Braise)</td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1326</td>
<td>IMPS/NAMP 1185B</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>
### Beef Full Tenderloin

IMPS/NAMP 189/189A

The Full Tenderloin may be separated into the Short Tenderloin (b & c) and the butt tender (a).

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF LOIN TENDERLOIN ROAST</strong>&lt;br&gt;(Roast, Grill)</td>
<td><strong>Filet Mignon Roast</strong>&lt;br&gt;Chateaubriand&lt;br&gt;Full Tenderloin Roast&lt;br&gt;Also merchandised in the bag as a mini-subprimal or primal, which would have a different U.P.C.</td>
</tr>
<tr>
<td>U.P.C. 1386</td>
<td>IMPS/NAMP 189/192</td>
</tr>
<tr>
<td><strong>BEEF LOIN TENDERLOIN STEAK</strong>&lt;br&gt;(Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td><strong>Filet Mignon</strong>&lt;br&gt;Fillet de Boeuf&lt;br&gt;Tender Steak&lt;br&gt;Fillet Steak&lt;br&gt;May be labeled as Beef Loin Filet Mignon.</td>
</tr>
<tr>
<td><strong>BEEF LOIN TENDERLOIN TIPS</strong>&lt;br&gt;(Broil, Grill, Panbroil, Panfry, Stir-fry)</td>
<td>IMPS/NAMP 1189</td>
</tr>
<tr>
<td>U.P.C. 1388</td>
<td>This cut is the thin portion of the Tenderloin.</td>
</tr>
<tr>
<td>U.P.C. 1392</td>
<td></td>
</tr>
</tbody>
</table>

**BEEF Approved Name; Recommended Cooking Method; U.P.C.**

- **BEEF LOIN TENDERLOIN ROAST**
  - (Roast, Grill)
  - U.P.C. 1386

- **BEEF LOIN TENDERLOIN STEAK**
  - (Broil, Grill, Panbroil, Panfry, Stir-fry)
  - U.P.C. 1388

- **BEEF LOIN TENDERLOIN TIPS**
  - (Broil, Grill, Panbroil, Panfry, Stir-fry)
  - U.P.C. 1392
**BEEF ROUND STEAK** (Braise)

U.P.C. 1494

**BEEF ROUND STEAK BNLS** (Braise)

U.P.C. 1501

**BEEF ROUND RUMP ROAST BNLS** (Braise, Roast)

U.P.C. 1520

**BEEF HEEL OF ROUND ROAST** (Braise)

U.P.C. 1477

---

In the primal cut illustration above, the Rump portion has been removed.

---

This cut does not contain any part of the Tip or Rump.

---

Pike’s Peak Roast
Diamond Roast
Denver Pot Roast
Horseshoe Roast
Heel Pot Roast

---

Beef Round, Bone In
IMPS/NAMP 160

Beef Round, Boneless
IMPS/NAMP 161

The Round muscles are Top Round (a), Eye Round (b), and Bottom Round (c). [Tip (e) not shown, see page B-40 and 41]. Under the URMIS labeling system, Top Round cuts may be labeled alternatively as Inside Round, and Bottom Round cuts as Outside Round.
### Beef Top Round

**IMPS/NAMP 168/169**

The Top Round is a subprimal of the Round (see cross section on page B-36). Under the URMIS labeling system, Top Round cuts may be labeled as Inside Round cuts.

<table>
<thead>
<tr>
<th>Approved Name; Recommended Cooking Method; U.P.C.</th>
<th>Unapproved Names; Other Information; IMPS/NAMP</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BEEF TOP ROUND ROAST</strong> (Roast)</td>
<td><strong>IMPS/NAMP 169</strong></td>
</tr>
<tr>
<td><img src="image1" alt="Beef Top Round Roast" /></td>
<td>The gracilis muscle is removed.</td>
</tr>
<tr>
<td>U.P.C. 1455</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF TOP ROUND ROAST CAP OFF</strong> (Roast)</td>
<td><strong>IMPS/NAMP 169A</strong></td>
</tr>
<tr>
<td><img src="image2" alt="Beef Top Round Roast Cap Off" /></td>
<td>Short Cut Top Round London Broil</td>
</tr>
<tr>
<td>U.P.C. 1454</td>
<td>Steaks from the most tender portion of the Top Round may be cut extra thick (1 1/2 inches) for broiling, grilling.</td>
</tr>
<tr>
<td><strong>BEEF TOP ROUND STEAK, 1ST CUT</strong> (Broil†, Grill†, Panbroil†, Panfry†, Stir-fry)</td>
<td><strong>IMPS/NAMP 1168</strong></td>
</tr>
<tr>
<td><img src="image3" alt="Beef Top Round Steak 1st Cut" /></td>
<td>Braciole Steak</td>
</tr>
<tr>
<td>U.P.C. 1556</td>
<td>This steak is cut thin and butterflied for stuffing and rolling.</td>
</tr>
<tr>
<td><strong>BEEF TOP ROUND STEAK</strong> (Broil†, Grill†, Panbroil†, Panfry†, Stir-fry)</td>
<td></td>
</tr>
<tr>
<td><img src="image4" alt="Beef Top Round Steak" /></td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1553</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF TOP ROUND STEAK BUTTERFLIED</strong> (Braise, Broil)</td>
<td></td>
</tr>
<tr>
<td><img src="image5" alt="Beef Top Round Steak Butterflied" /></td>
<td></td>
</tr>
<tr>
<td>U.P.C. 1563</td>
<td></td>
</tr>
</tbody>
</table>

†Marinate before cooking.
Uniform Retail Meat Identity Standards

INTRODUCTION

APPROVED NAMES
- BEEF
- VEAL
- PORK
- LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF CUTS INDEX

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

Cow

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts

INTRODUCTION

APPROVED NAMES

BEEF

VEAL

PORK

LAMB

GROUND MEATS

EFFECTIVE MEATCASE MANAGEMENT

FOOD SAFETY

MEAT COOKERY

GLOSSARY & REFERENCES

BEEF Cuts
Beef Bottom Round (Flat)

IMPS/NAMP 171B

Begin with the Beef Round, Outside Round (Flat). This subprimal consists of the bicep femoris, which can be broken down into the Trimmed Flat and Iliatic Head. Following the connective tissue, separate the (b) Iliatic Head from the (a) Trimmed Flat.

Approved Name; Recommended Cooking Method; U.P.C.

**BEEF BOTTOM ROUND STEAK (WESTERN GRILLER)**
(Panbroil, Panfry)

U.P.C. 1466

**BEEF BOTTOM ROUND ROAST (TRIANGLE ROAST)**
(Roast, Grill)

U.P.C. 1463

Unapproved Names; Other Information; IMPS/NAMP

Beef Round Grill Steak
London Broil
Beef Round Flat Steak
Following the natural seam, remove the Triangle muscle (Biceps Femoris Iliatic Head). To make a Bottom Round Trimmed Flat completely denuded, slice lengthwise across the grain.

Beef Bottom Round Pot Roast
Bottom Round Steak
Consists of single muscle (Biceps Femoris Iliatic Head) from a trimmed Bottom Round Flat.
**Approved Names; Recommended Cooking Method; U.P.C.**

**BEEF ROUND TIP ROAST**
(Roast)  
U.P.C. 1525

**BEEF ROUND TIP STEAK**
(Grill†, Panbroil†, Panfry†, Stir-fry)  
U.P.C. 1527

**BEEF ROUND TIP ROAST CAP OFF**
(Roast)  
U.P.C. 1526

**BEEF ROUND TIP STEAK CAP OFF**
(Broil, Panbroil, Panfry)  
U.P.C. 1535

---

**Unapproved Names; Other Information; IMPS/NAMP**

Face Round Roast  
Tip Sirloin Roast  
Crescent Roast  
Knuckle Roast  
Spoon Roast  
IMPS/NAMP 167

Top Sirloin Steak  
Knuckle Steak  
Beef Sirloin Tip Steak  
IMPS/NAMP 1167

Ball Tip Roast  
Cap Off Roast  
Beef Sirloin Tip Roast  
Knuckle, Peeled  
IMPS/NAMP 167A

Ball Tip Steak  
Trimmed Tip Steak  
Knuckle Steak, Peeled  
*When cut thin (1/8") can be merchandised for stirfry or as a "breakfast steak" or "sandwich steak."
IMPS/NAMP 1167A

---

†Marinate before cooking.
**Beef Round Tip**

IMPS/NAMP 167A

The Tip is a subprimal of the Round. It is known in various sections of the country as the “Knuckle,” “Face,” and “Veiny.” Those identifications are not approved under the URMIS labeling system.

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF ROUND**

**SIRLOIN TIP CENTER STEAK**
(Grill, Broil, Panbroil, Panfry)

U.P.C. 1550

**BEEF ROUND**

**SIRLOIN TIP CENTER ROAST**
(Roast)

U.P.C. 1549

**BEEF ROUND**

**SIRLOIN TIP SIDE STEAK**
(Grill, Broil, Panbroil, Panfry)

U.P.C. 1543

**Unapproved Names; Other Information; IMPS/NAMP**

Center Cut Beef Sirloin Steak
Beef Center Cut Sirloin Steak
Beef Sirloin Tip Steak

Beef Sirloin Tip Roast

Beef Sirloin Tip Side Steak
**Beef Round**

IMPS/NAMP 160

The cuts illustrated on this page may come from any portion of the Round, except the hind shank.

---

**Approved Name; Recommended Cooking Method; U.P.C.**

**BEEF ROUND FOR CUBED STEAK**
(Braise, Panbroil, Panfry)

U.P.C. 1577

---

**BEEF FOR STEW**
(Braise, Cook in Liquid)

U.P.C. 1727

---

**BEEF ROUND FOR KABOBS**
(Broil†, Grill†)

U.P.C. 1576

---

**Unapproved Names; Other Information; IMPS/NAMP**

IMPS/NAMP 1100

Diced Beef

IMPS/NAMP 135/135A

Kabob Cubes

IMPS/NAMP 135B

†Marinate before cooking.