

# Meat Evaluation

Beef

Brisket

# Whole Brisket



# Corned Brisket



# Flat Half



# Point Half



Chuck



# Arm Roast



# Arm Roast

-bnls-



# Arm Steak



# Arm Steak

-bnls-



# Blade Roast



# Blade Steak

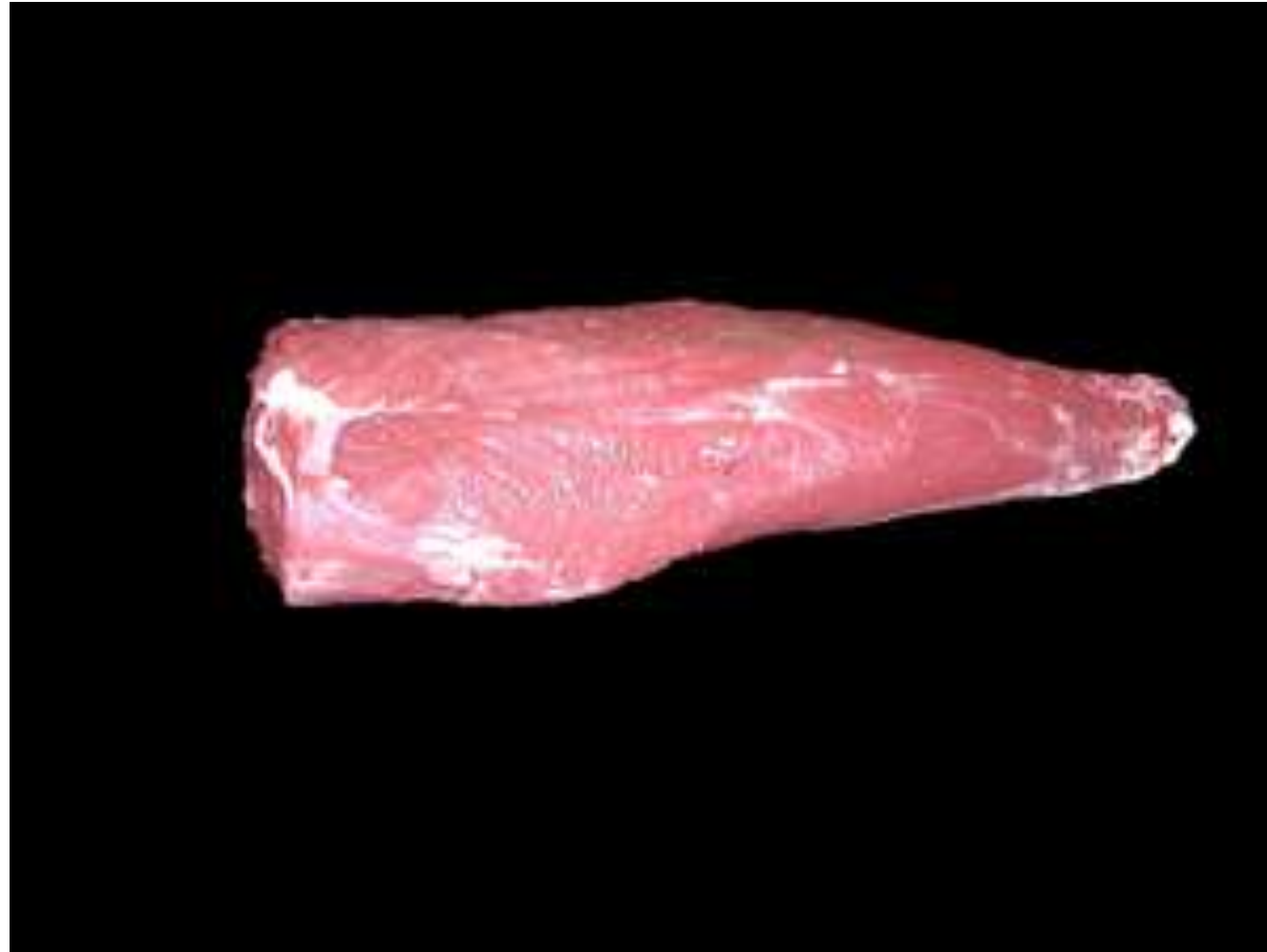


# Chuck Eye Roast





# Mock Tender Roast





# Mock Tender Steak



# 7- Bone Roast



# 7- Bone Steak



Flank

# Flank Steak



Loiin

# Porterhouse Steak



# Sirloin Steak





# Sirloin Steak

-bnls-



# T- bone Steak



# Tenderloin Roast



# Tenderloin Steak



# Top Loin Steak



# Top Loin Steak

-bnls-



# Top Sirloin Steak

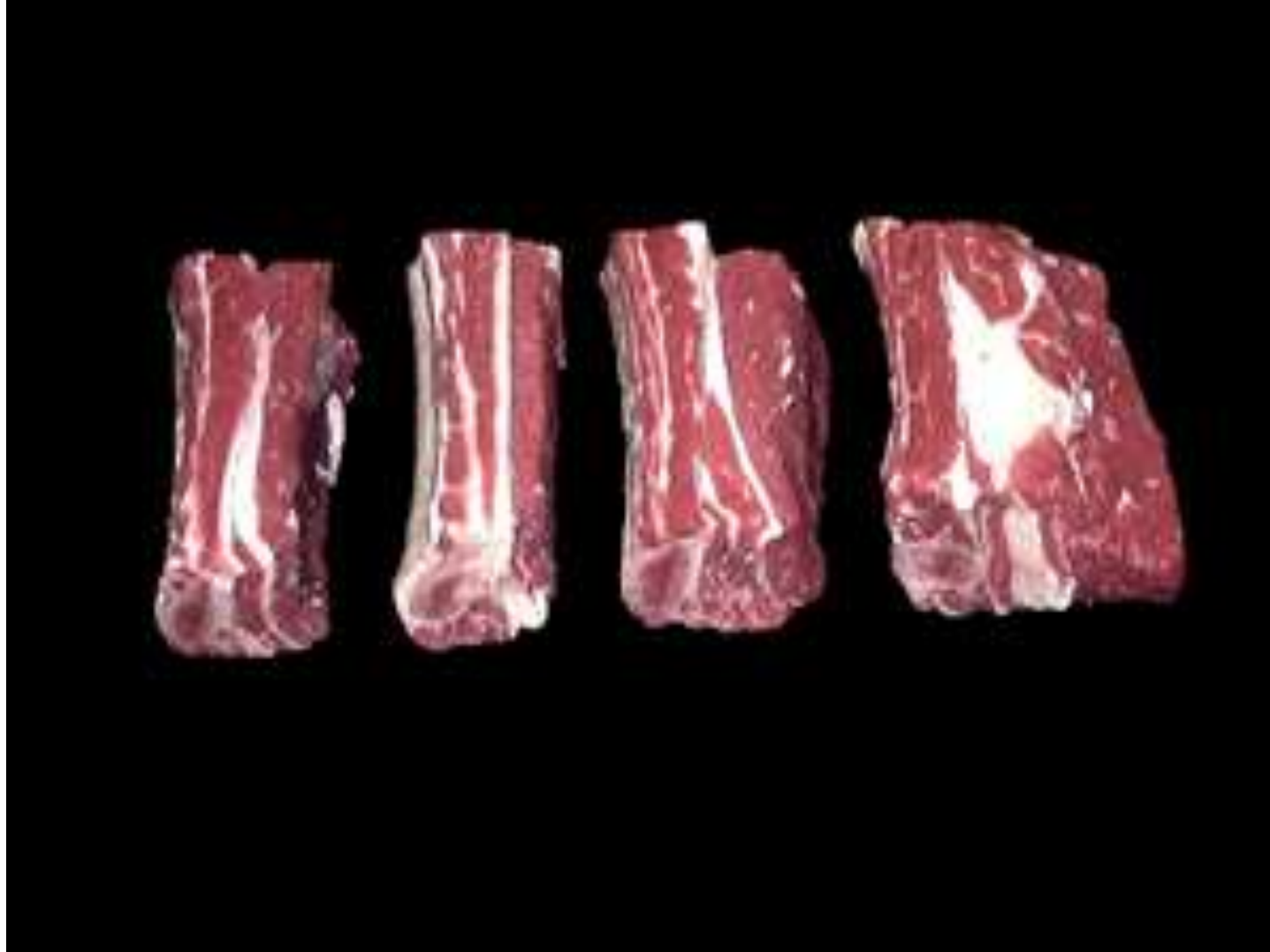
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Plate



# Short Ribs



# Skirt Steak



Riib

# Eye Roast



# Eye Steak



# Large End Roast



# Small End Roast



# Small End Steak





Round

# Bottom Round Roast



# Bottom Round Steak



# Eye Round Roast



# Eye Round Steak



# Heel of Round Roast



# Round Steak



# Round Steak

-bnls-





# Tip Roast



# Tip Roast -cap off-



# Tip Steak



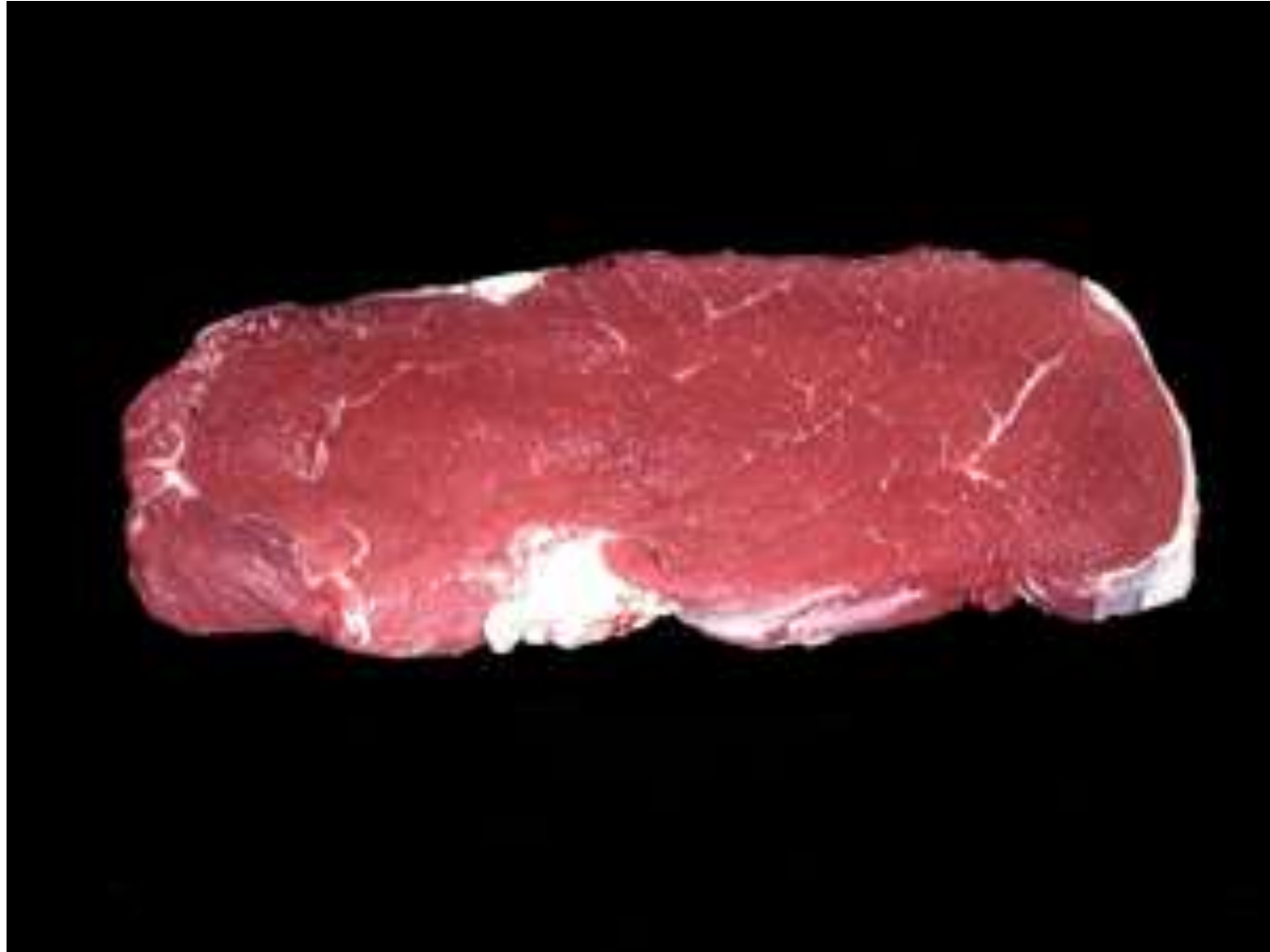
# Tip Steak -cap off-



# Top Round Roast



# Top Round Steak



Shank

# Cross Cuts





# Cross Cuts

-bnls-



Variety

# Heart



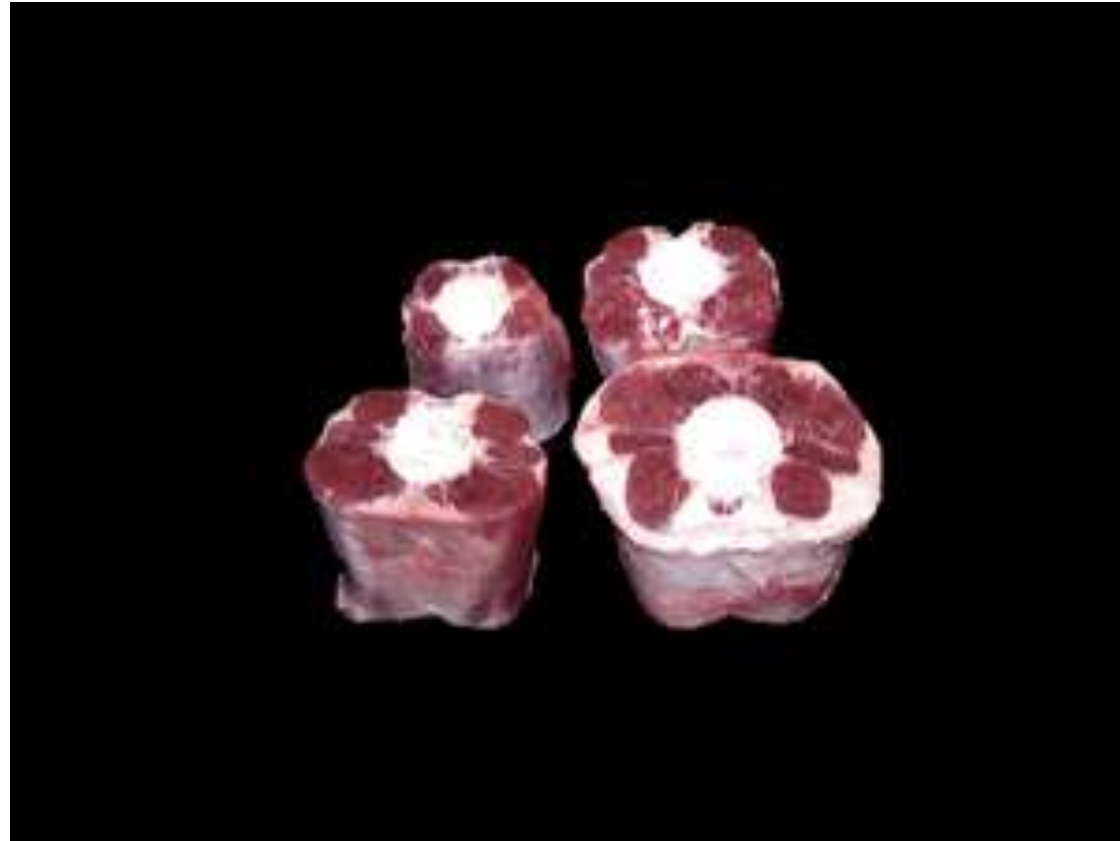
# Kidney



# Liver



# Oxtail



# Sweetbread



# Tongue





# Tripe



# Various Cuts

# Beef for Stew



# Cube Steak



# Ground Beef

