

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



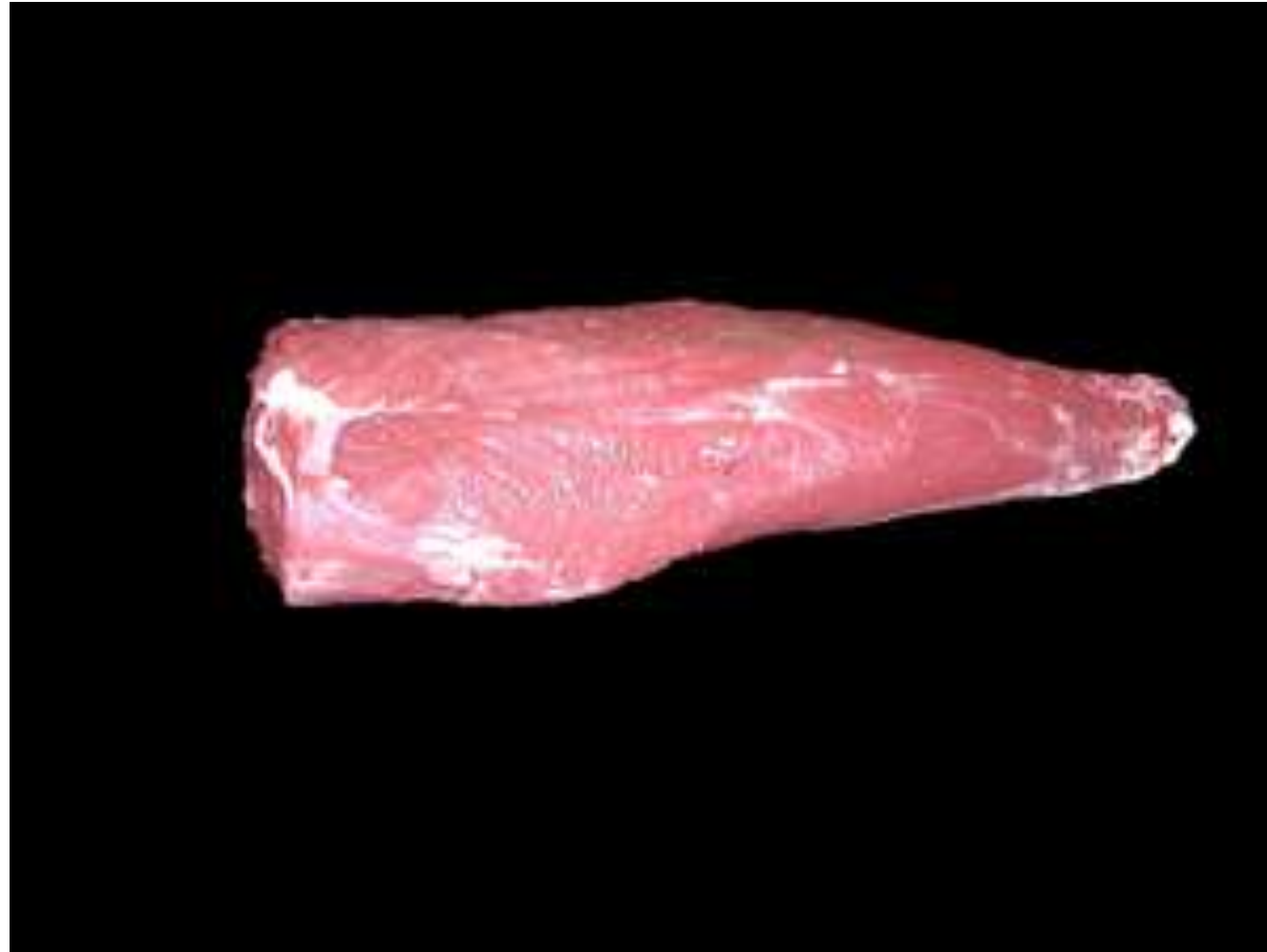
Blade Steak



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-



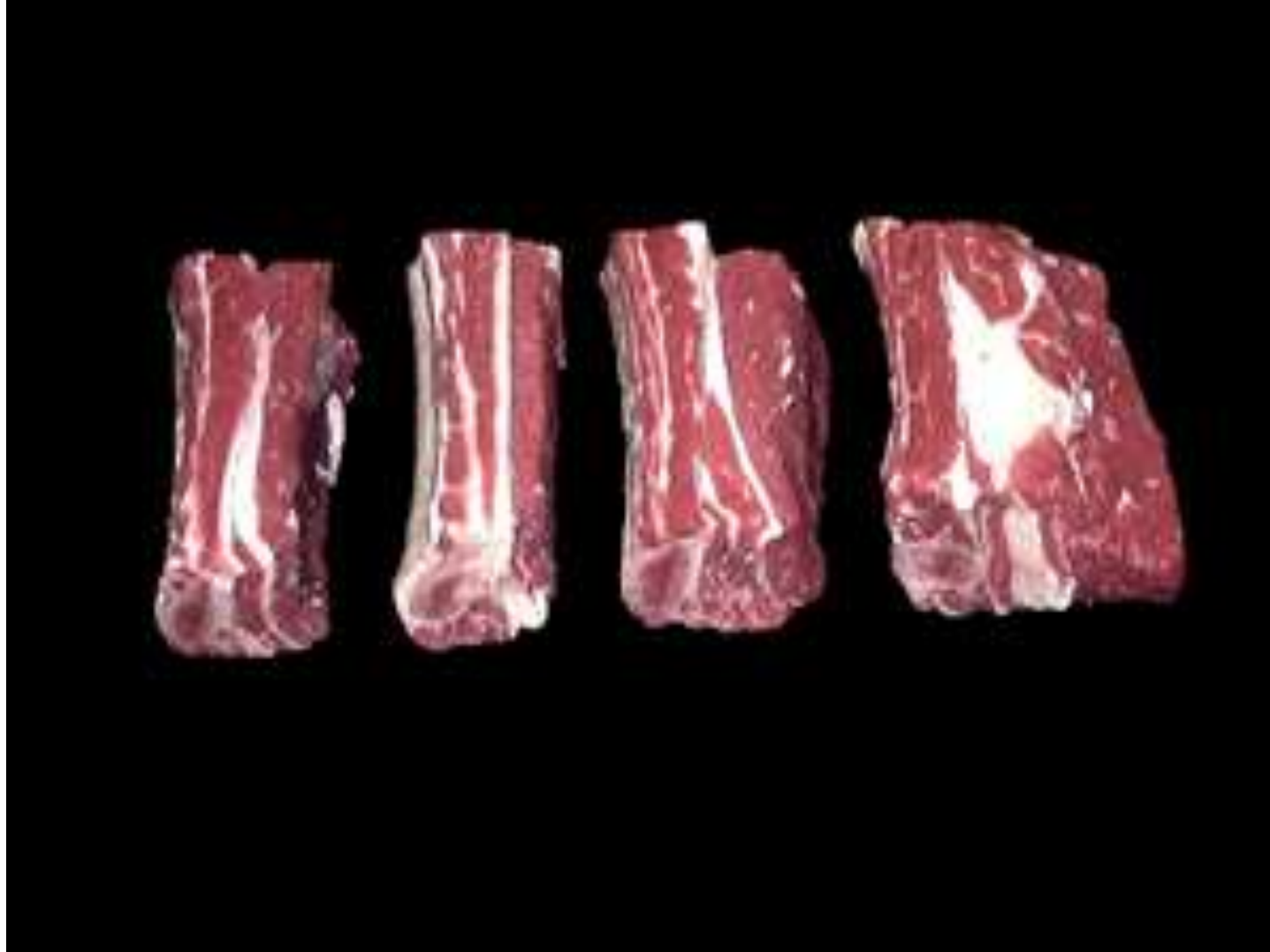
Top Sirloin Steak

-bnls-



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



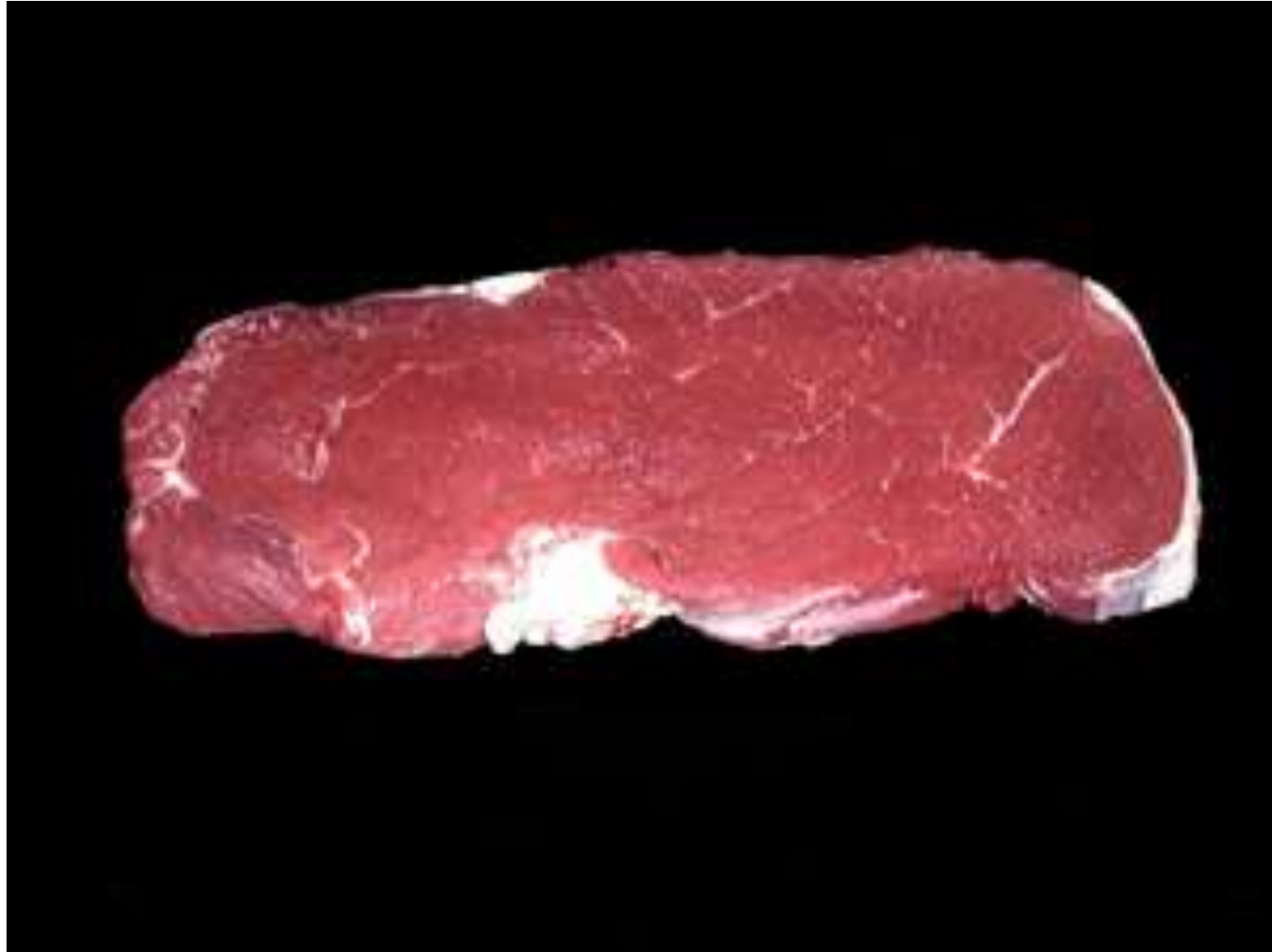
Tip Steak -cap off-



Top Round Roast



Top Round Steak



Shank

Cross Cuts



Cross Cuts

-bnls-



Variety

Heart



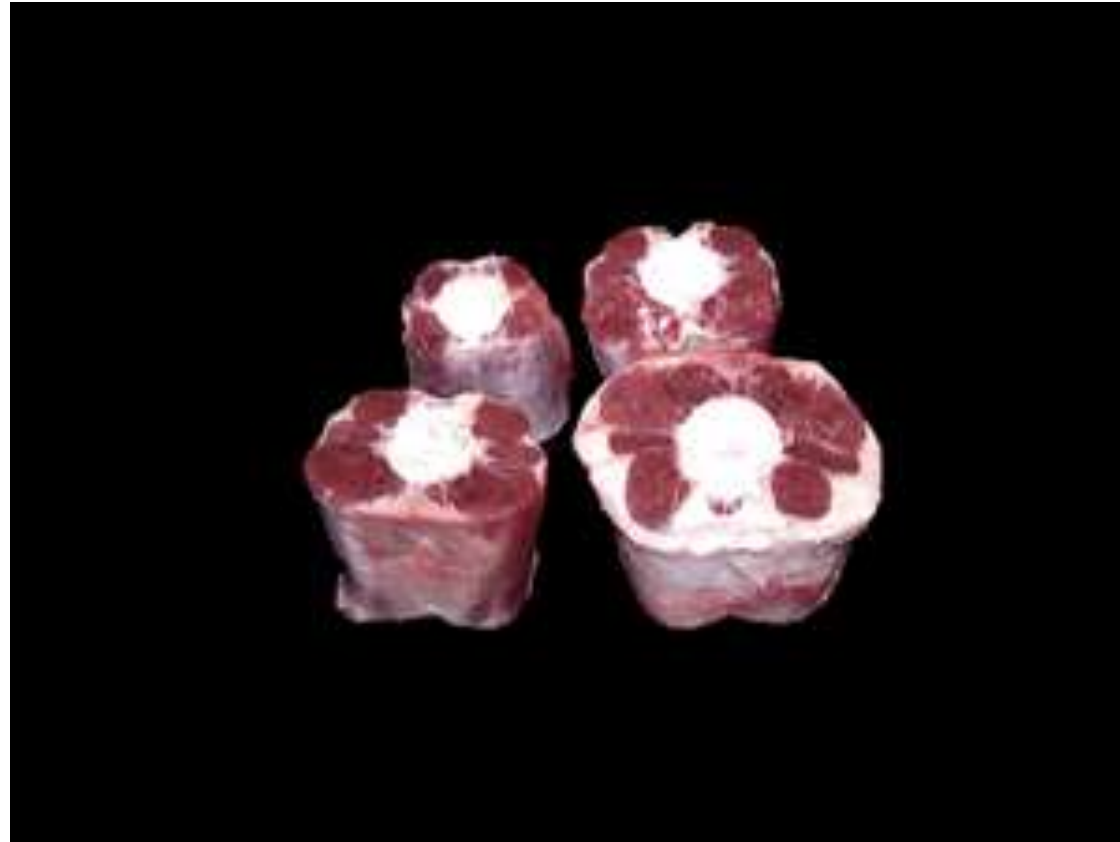
Kidney



Liver



Oxtail



Sweetbread



Tongue



Tripe



Various Cuts

Beef for Stew



Cube Steak



Ground Beef

