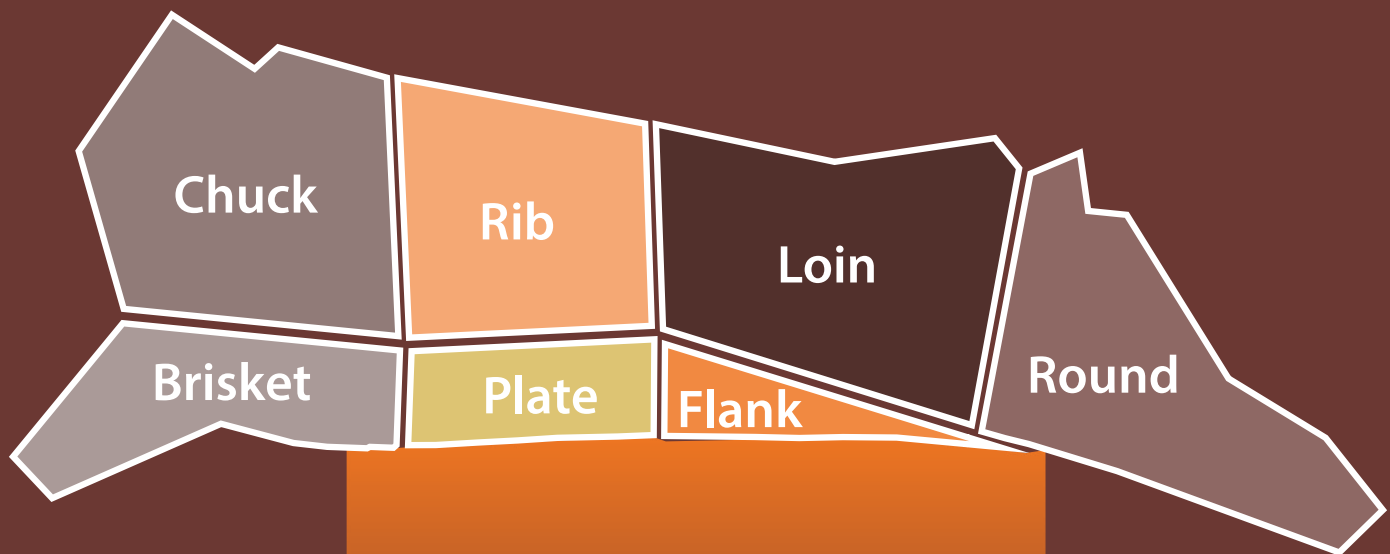


Beef Cuts

Primal & Subprimal Weights and Yields

1300-pound Steer • Choice, YG3 • Dressing Percentage: 62%



Chuck
Rib
Loin
Round
Thin Cuts
Miscellaneous



BeefCuts

Primal & Subprimal Weights and Yields

1300 Pound Steer • Choice, YG3 • Dressing Percentage: 62%



Quality and Yield Grades

Established in 1927, the USDA meat-grading system sets standards of quality and cutability (yield of edible meat) used in buying and selling of meat. As a voluntary program administered by the United States Department of Agriculture (USDA), the cost of the quality- and yield-grading program is born by meat packers. Grading provides consumers an assurance that the product purchased conforms to an expected standard of palatability.

Quality grades are determined by measuring the following components of beef: marbling (intramuscular fat), maturity, texture, and appearance. The eight quality grades for beef are Prime, Choice, Select, Standard, Commercial, Utility, Cutter, and Canner. Yield grades are most useful at wholesale as they help identify which carcasses or cuts will provide the greatest yield of edible meat per pound. Yield grades are identified by the numbers 1 through 5 with yield grade 1 offering the greatest yield.

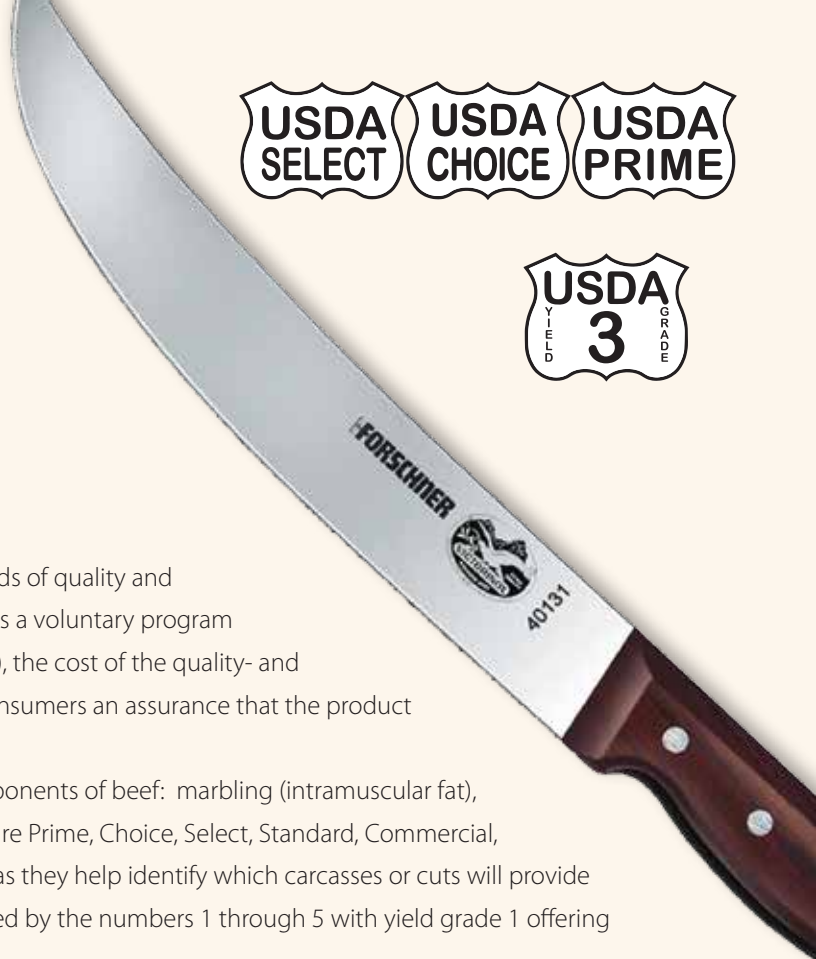
Cut Classifications

The center spread in this booklet includes an illustration of the beef carcass divided into its primal cuts, as well as a weight breakdown of the subprimals derived from each primal. The tables in this booklet identify the primal and subprimal source of all beef cuts and the average weights of all subprimal cuts.

IMPS/NAMP Numbering System

IMPS (Institutional Meat Purchase Specifications) are a series of meat product specifications for the purpose of facilitating industry trade and clarification. The IMPS Standard was created and is maintained by USDA's Agricultural Marketing Service (AMS). Large volume purchasers such as federal, state and local government agencies, retailers, schools, restaurants, hotels, and other foodservice users reference the IMPS for procuring meat products. The government's IMPS provide number identification and standard descriptions for many meat primals, wholesale cuts, subprimals and retail cuts.

The North American Meat Association (formerly the North American Meat Processors Association) is a non-profit trade association comprised of meat processing companies and associates. The organization is universally recognized for its world-renowned publication, "The Meat Buyer's Guide." This guide is used in the meat and foodservice industries as a purchasing guide and reference. NAMP, with the assistance of the USDA, uses color photography to facilitate the industry's use of the IMPS standard descriptions. The tables in this booklet provide the IMPS numbers for all beef cuts.



Chuck

29% of Carcass



Weight (lbs.)	Percent of Chuck	Subprimal	IMPS/NAMP	Cut	Item IMPS/NAMP
37.9	16%	Chuck Roll 2x2	116A	America's Beef Roast	116D
				Chuck Eye Steak	1116D
				Boneless Country-Style Ribs	1116D PS02
				Under Blade Pot Roast	116E
				Under Blade Steak	1116G
7.0	3%	Chuck Eye	116G	Edge Roast	116G PS01
2.8	1%	Chuck Short Ribs	130	Bone-In	130
				Boneless	130A
6.3	3%	Chuck Tender (Mock Tender)	116B	Mock Tender Roast	116B
				Mock Tender Steak	116B
10.3	5%	Clod Top Blade	114D	Top Blade Steak	1114D
				Flat Iron Steak	1114D PS01
14.7	6%	Clod Heart	114E	Shoulder Center Roast, Bnls	114E
				Shoulder Center Steak, Bnls	1114E
2.1	1%	Teres Major	114F	Shoulder Petite Tender	114F
				Petite Tender Medallions	1114F
117.3	50%	Stewing/ Ground Beef Trimmings	135A	Boneless	135A
				Lean	135A
			136	Cubed	135A
				Ground (80/20)	136

198.4	85%	Sub Total
35.2	15%	Fat/Bone Loss
233.6	100%	Total



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Rib

9% of Carcass



Weight (lbs.)	Percent of Rib	Subprimal	IMPS/NAMP	Cut	Item IMPS/NAMP
27.2	37%	Ribeye Roll 2x2	112	Ribeye Roast, Lip On, Bone-In	109E
				Ribeye Steak, Lip On, Bone-In	1103
				Ribeye Roast, Bnls	112
				Ribeye Steak, Bnls	1112
				Ribeye Petite Roast, Bnls	112C
				Ribeye Filet, Bnls	1112C
6.7	9%	Peeled Cap	112D	Ribeye Cap Steak, Bnls	112D
9.3	13%	Beef Rib, Blade Meat	109B	Lifter Meat	109B
8.7	12%	Short Ribs	123	Rib Short Ribs, Bone-In	123B/C
				Rib Short Ribs, Bnls	123D
11.3	16%	Stewing/ Ground Beef Trimmings	135A	Boneless	135A
			136	Lean	135A
				Cubed	135A
				Ground (80/20)	136
63.2	87%	Sub Total			
9.4	13%	Fat/Bone Loss			
72.6	100%	Total			



BeefCuts

Primal & Subprimal Weights and Yields

1300-pound Steer Choice, YG3 • Dressing Percentage: 62%



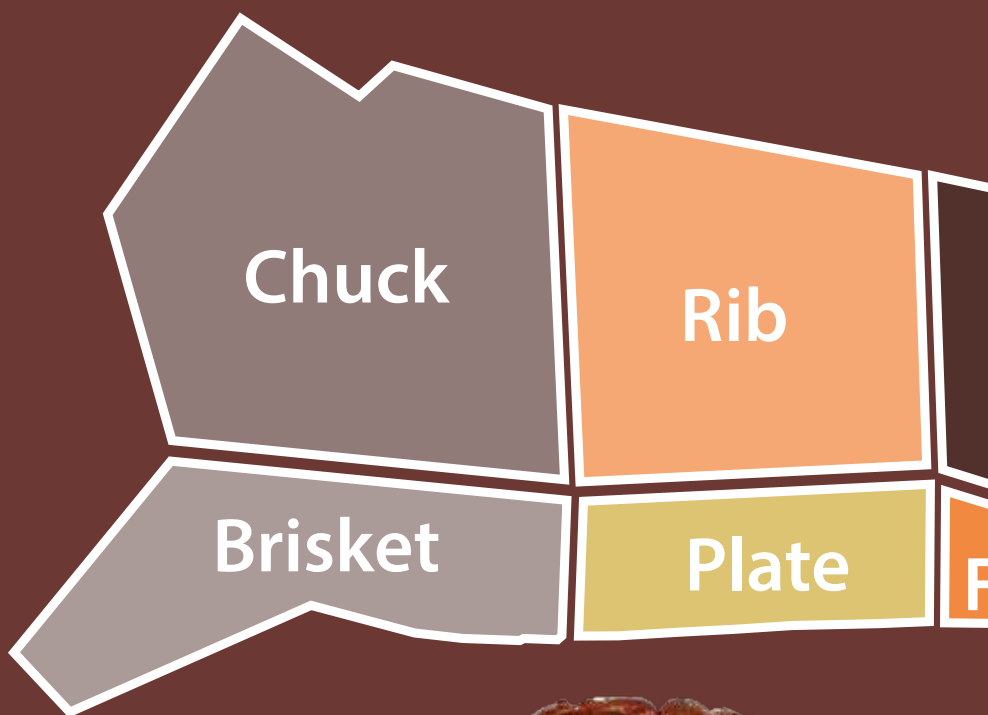
Chuck (233.6 lbs/29%)

	Pounds
Subprimal	
Chuck Roll 2x2	37.9
Chuck Eye	7.0
Chuck Short Ribs	2.8
Chuck Tender (Mock Tender)	6.3
Clod Top Blade	10.3
Clod Heart	14.7
Teres Major	2.1
Stewing/Ground Beef Trimmings	117.3
Sub Total	198.4
Fat/Bone Loss	35.2
Totals	233.6



Rib (72.6 lbs/9%)

	Pounds
Subprimal	
Ribeye Roll 2x2	27.2
Peeled Cap	6.7
Beef Rib, Blade Meat	9.3
Short Ribs	8.7
Stewing/Ground Beef Trimmings	11.3
Sub Total	63.2
Fat/Bone Loss	9.4
Totals	72.6



Miscellaneous (40.3 lbs/5%)

	Pounds
Subprimal	
Variety - Kidney	3.8
Loin - Hanging Tender	2.2
Sub Total	6.0
Breaking Fat	34.3
Totals	40.3



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Loin (129 lbs/16%)

	Pounds
Subprimal	
Butt Tender	5.7
Peeled Tenderloin	11.9
Strip Loin, Boneless	24.9
Top Butt, Cap Off	17.0
Top Butt, Cap	3.8
Ball Tip	5.0
Tri-Tip	8.8
Bottom Sirloin Flap	8.0
Stewing/Ground Beef Trimmings	14.4
Sub Total	99.5
Fat/Bone Loss	29.5
Totals	129.0

Round (177.3 lbs/22%)

	Pounds
Subprimal	
Tip (Knuckle)	20.6
Top Round	44.2
Bottom Round	32.1
Rump	10.7
Stewing/Ground Beef Trimmings	33.3
Sub Total	140.9
Fat/Bone Loss	36.4
Totals	177.3



Loin

Round

Flank



Thin Cuts (153.2 lbs/19%)

	Pounds
Subprimal	
Flank	4.6
Plate - Outside Skirt	3.1
Plate - Inside Skirt	6.1
Brisket	27.6
Stewing/Ground Beef Trimmings	88.8
Sub Total	130.2
Fat/Bone Loss	23.0
Totals	153.2

A 1300-pound, Yield Grade 3 steer yields 638 pounds of retail cuts (79%) from an 806 pound carcass .

Of the 638 pounds of retail cuts:

- 59% are roasts and steaks
- 41% are ground beef and stew meat

Loin

16% of Carcass



Weight (lbs.)	Percent of Loin	Subprimal	IMPS/NAMP	Cut	Item IMPS/NAMP
5.7	5%	Butt Tender	191	Butt Tenderloin Roast	191A/B
				Tenderloin Roast	190A, 192/192A
11.9	9%	Peeled Tenderloin	190A	Tenderloin Steak	1189A
				Tenderloin Tips	1190C
				Top Loin Roast, Bone-In	175
				Top Loin Roast, Bnls	180
				Top Loin Steak, Bone-In	1179
				Top Loin Steak, Bnls	1180
24.9	19%	Strip Loin, Boneless (Porterhouse & T-Bone come from the Short Loin 174)	180	Top Loin Petite Roast, Bnls	180B
				Top Loin Filet	1180B
				Porterhouse Steak	1173
				Porterhouse Steak, Tail Off	1173
				T-Bone Steak	1174
				T-Bone Steak, Tail Off	1174
				Top Sirloin Petite Roast	184B
				Top Sirloin Filet	1184B
17.0	13%	Top Butt, Cap Off	184	Shell Sirloin Roast	181A
				Shell Sirloin Steak	181A
				Sirloin Roast	181
				Sirloin Steak	181



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Weight (lbs.)	Percent of Loin	Subprimal	IMPS/NAMP	Cut	Item IMPS/NAMP
3.8	3%	Top Butt, Cap	184D	Top Sirloin Cap Roast	184D
				Top Sirloin Cap Steak	1184D
5.0	4%	Ball Tip	185	Ball Tip Roast, Bnls	185B
				Ball Tip Steak, Bnls	1185B
8.8	7%	Tri-Tip	185	Tri-Tip Roast	185C
				Tri-Tip Steak	1185C
8.0	6%	Bottom Sirloin Flap	185	Flap Steak	1185A
14.4	11%	Stewing/ Ground Beef Trimmings	135A	Boneless	135A
				Lean	135A
			136	Cubed	135A
				Ground (80/20)	136
99.5	77%	Sub Total			
29.5	23%	Fat/Bone Loss			
129.0	100%	Total			



Round

22% of Carcass



Weight (lbs.)	Percent of Round	Subprimal	IMPS/NAMP	Cut	IMPS/NAMP
20.6	11%	Round Tip (Knuckle)	167	Roast	167
				Steak	1167
44.2	25%	Top Round	169	Roast	169 A/B/C
				Steak	1169
32.1	18%	Bottom Round (Gooseneck)	170	Bottom Round Roast	171B
				Bottom Round Steak	171B
				Bottom Round Rump Steak, Bnls (Western Tip)	1171G
				Bottom Round Steak, Bnls (Western Griller)	1171D
				Eye of Round Roast	171C
				Eye of Round Steak	171C
10.7	6%	Rump	171G	Roast	171B
33.3	19%	Stewing/ Ground Beef Trimmings	135A	Boneless	135A
			136	Lean	135A
				Cubed	135A
				Ground (80/20)	136
140.9	79%	Sub Total			
36.4	21%	Fat/Bone Loss			
177.3	100%	Total			



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Thin Cuts

19% of Carcass



Weight (lbs.)	Percent of Thin Cuts	Subprimal	IMPS/NAMP	Cut	Item IMPS/NAMP
4.6	3%	Flank	193	Flank Steak	193
3.1	2%	Plate	121	Outside Skirt	1121E
6.1	4%	Plate	121	Inside Skirt	1121D
27.6	18%	Brisket	120	Brisket, Bnls	120
88.8	58%	Stewing/ Ground Beef Trimmings	135A	Boneless	135A
				Lean	135A
			136	Cubed	135A
				Ground (80/20)	136
130.2	85%	Sub Total			
23.0	15%	Fat/Bone Loss			
153.2	100%	Total			

Miscellaneous

5% of Carcass

Weight (lbs.)	Percent of Misc.	Subprimal	IMPS/NAMP	Cut	Item IMPS/NAMP
3.8	10%	Variety	N/A	Kidney	N/A
2.2	5%	Loin	140	Hanging Tender	1140
6.0	15%	Sub Total			
34.3	85%	Breaking Fat			
40.3	100%	Total			



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For more information contact:

National Cattlemen's Beef Association

Contractor to the Beef Checkoff Program

9110 E. Nichols Avenue, Suite 300

Centennial, Colorado 80112

www.BeefResearch.org

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