

## BEEF CUT SHEET – THE BASIC CUTS

This cut sheet provides basic cuts (steaks, roasts,& burger) which most consumers are familiar with. This works well with a freezer beef program where product is being sold as whole, half, or quarter beef.			
	Cut Name	Size (wt or thickness)	Number per pack
<b>Chuck</b>			
	Chuck Roast B/I	2-3 lbs	1
	Shoulder Roast	2-3 lbs	1
<b>Brisket</b>			
	Brisket	Cut in 1/2	1
<b>Rack/Ribs</b>			
	Ribeye Steak B/O	3/4" or 1"	1
<b>Other</b>			
	Skirt Steak		1
	Flank Steak		1
	Short Ribs		1
<b>Loin</b>			
	Sirloin Steak B/O	3/4" or 1"	1
	NY Strip Steak B/O	3/4" or 1"	1
	Tenderloin – Filet	1 1/2"	1
<b>Round</b>			
	Sirloin Tip Roast	2-3 lbs	1
	Top Round Roast	2-3 lbs	1
	Bottom Round Roast- Rump	2-3 lbs	
	Eye of Round Roast	2-3 lbs	1
	Cubed Steak	1lb	
<b>Trimming</b>			
	Ground Beef	1lb	
	Stew Beef	1lb	
<b>Organ/Bones</b>			
	Soup Bones	2-3lbs	
	Knuckle Bones		
	Marrow Bones	2-3lbs	
	Liver (Sliced)	1lb	
<p><i>*Your processor may have extra charges for services such as making patties, cube steak, and/or cutting specialty cuts such as flat irons &amp; Denver steaks. Be sure to check for updated processing charges so you can accurately price your products</i></p>			

# BEEF CUT SHEET – THE VARIETY PACK

This example cut sheet provides a wider variety of cuts and is great for creating bundles, farm stores, farmers markets, or adventurous customers that like variety.			
	Cut Name	Size (wt or thickness)	Number per pack
<b>Chuck</b>			
	Chuck Roast B/l	2-3 lbs	1
	Shoulder Roast	2-3 lbs	1
	Denver Steak	3/4" or 1"	2
	Chuck Eye Steak	3/4" or 1"	1
	Ranch Steak	3/4"	2
	Flat Iron		2
<b>Brisket</b>			
	Brisket	Cut in 1/2	1
<b>Rack/Ribs</b>			
	Ribeye Steak BL	1"	1
	Back Ribs		1
<b>Other</b>			
	Skirt Steak		1
	Flank Steak		1
	Hangar Steak		1
	Short Ribs Bone in		1
	Shanks (osso bucco)	sliced	1
<b>Loin</b>			
	Sirloin Steak B/O	3/4"	1
	NY Strip Steak B/O	1"	1
	Tenderloin - Filet	1 1/2"	1
<b>Round</b>			
	Sirloin Tip Steak	1/2"	1
	London Broil	2-3 lbs	1
	Top Round Steak	1/2"	
	Bottom Round Steak	1/2"	2
	Eye of Round Steak	1/2"	
	Cubed Steak		3-4
<b>Trimmings</b>			
	Ground Beef	1lb	
	Hamburger Patties		4 patties
	Kabob Beef	1lb	
	Stir Fry	1lb	
<b>Organ/Bones</b>			
	Soup Bones	2-3lbs	
	Knuckle Bones		1
	Marrow Bones	2-3lbs	
	Liver (Sliced)	1lb	
	Hearts	1	
	Kidneys	1	
	Oxtail	1	
	Tongue	1	
	Beef Fat	2-3lbs	

*\*Your processor may have extra charges for services such as making patties, cube steak, and/or cutting specialty cuts such as flat irons & Denver steaks. Be sure to check for updated processing charges so you can accurately price your products*