



CANADIAN BEEF MERCHANDISING GUIDE

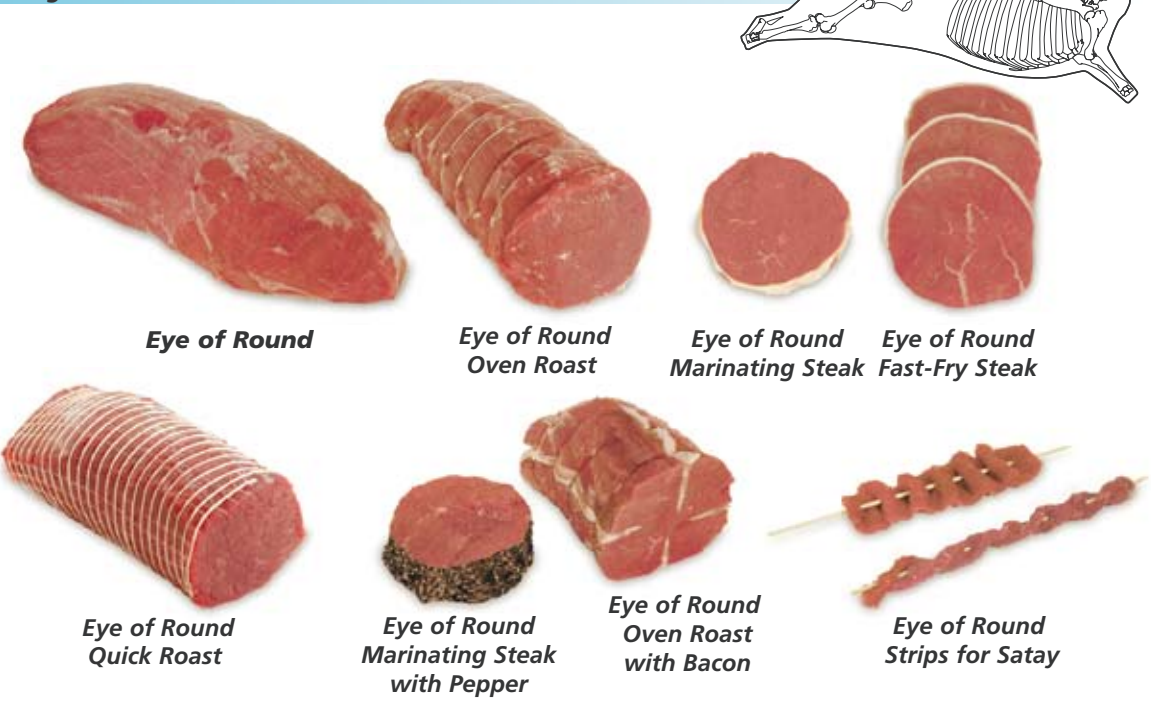
HIP



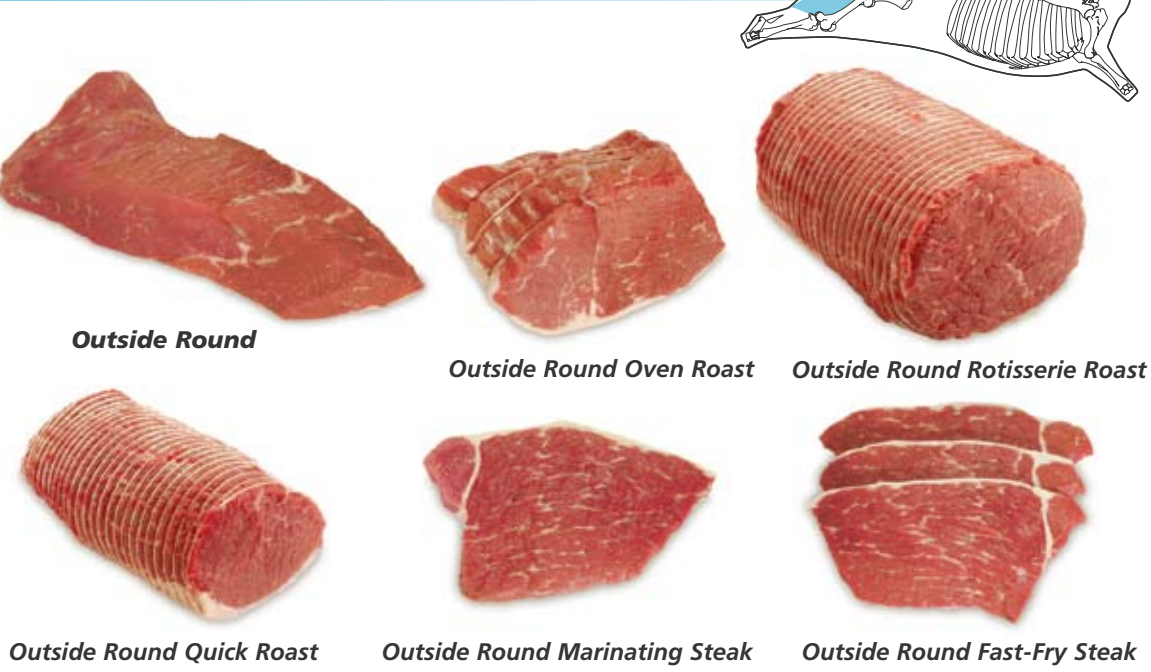
Sirloin Tip



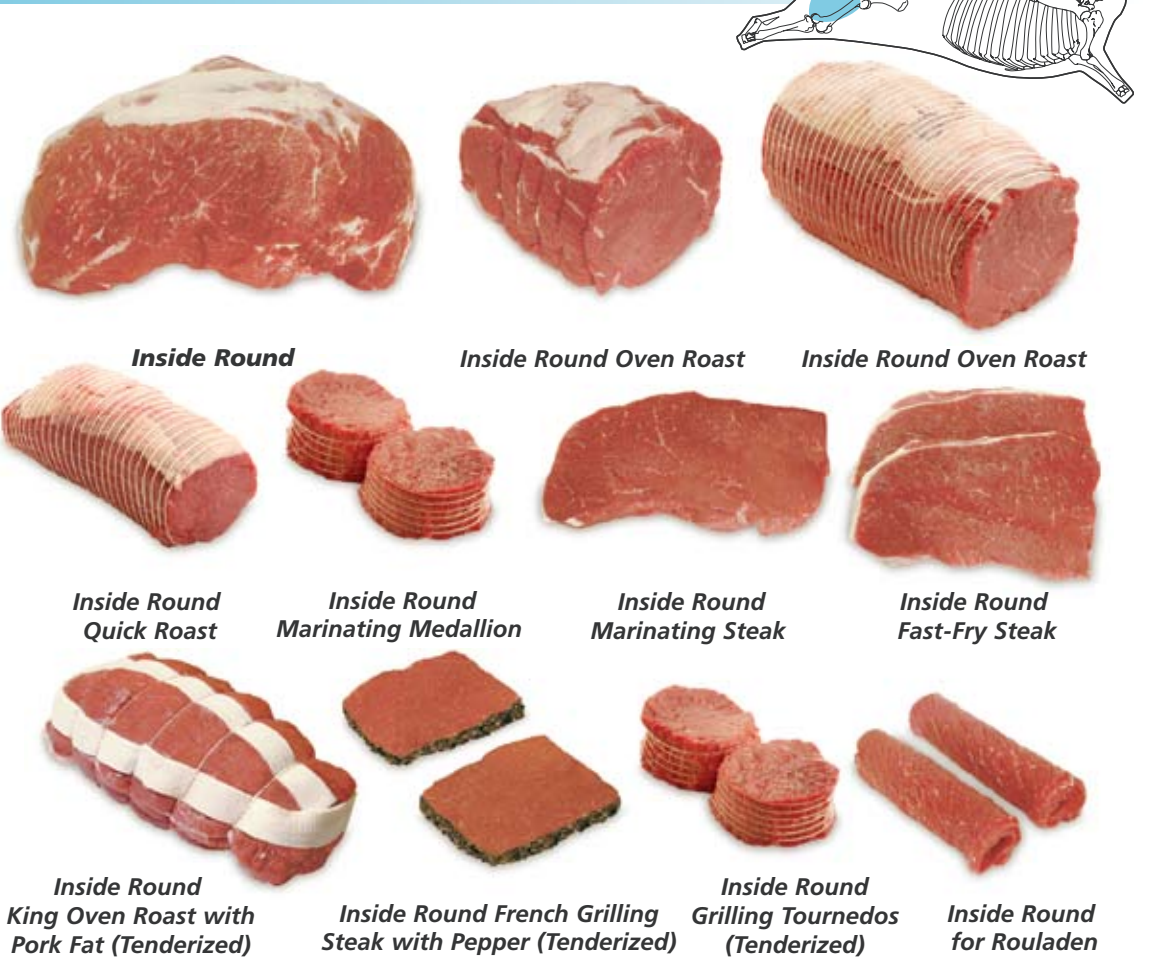
Eye of Round



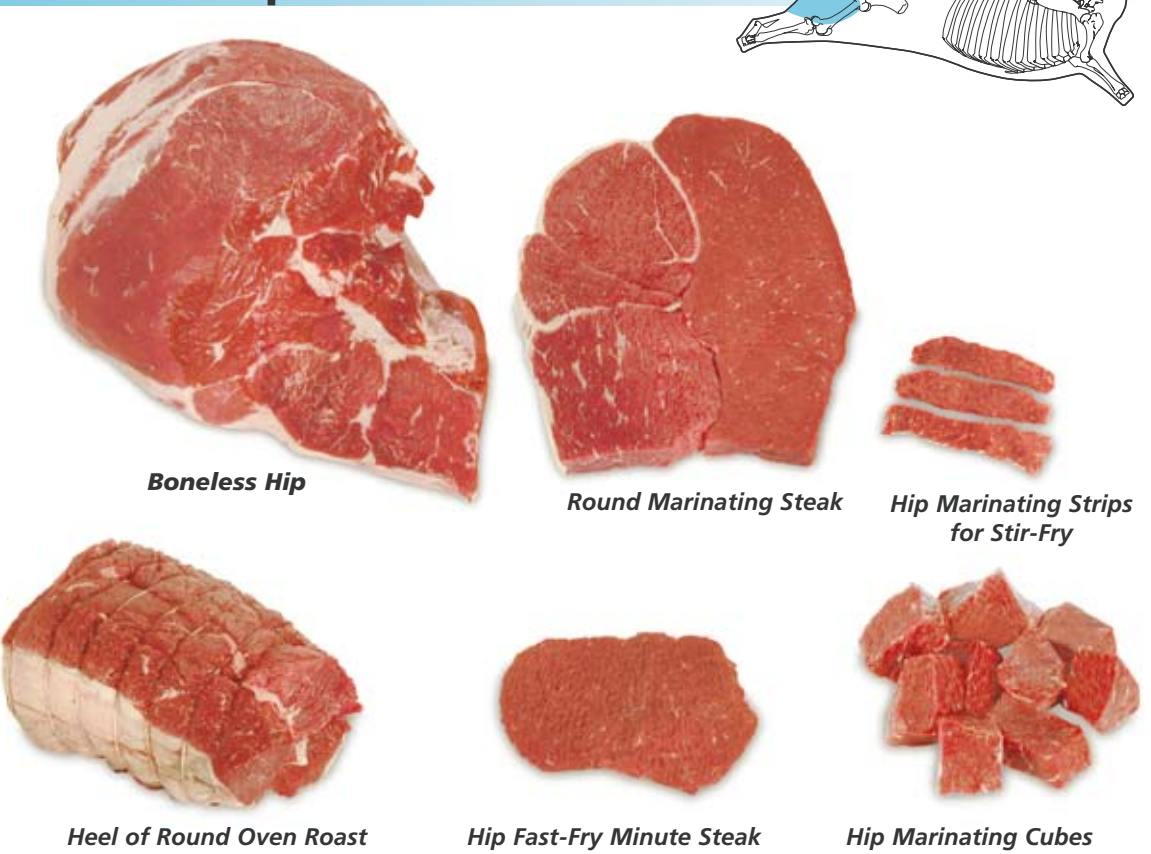
Outside Round



Inside Round



Boneless Hip



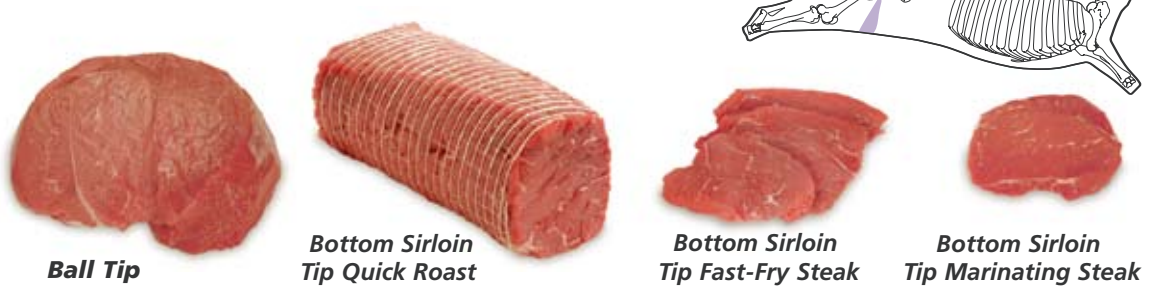
LOIN



Bottom Sirloin Tri-Tip



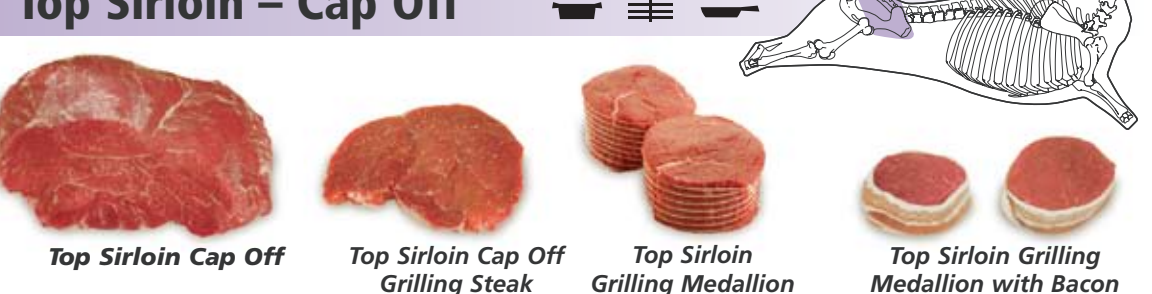
Bottom Sirloin Ball Tip



Top Sirloin Cap



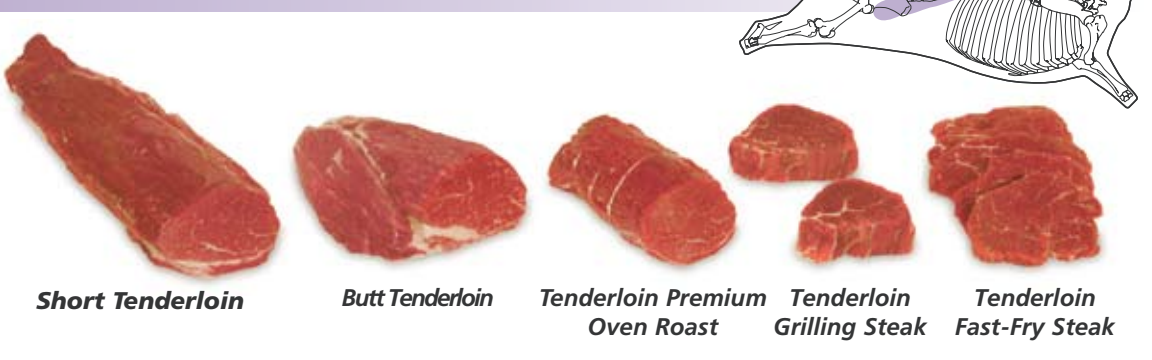
Top Sirloin - Cap Off



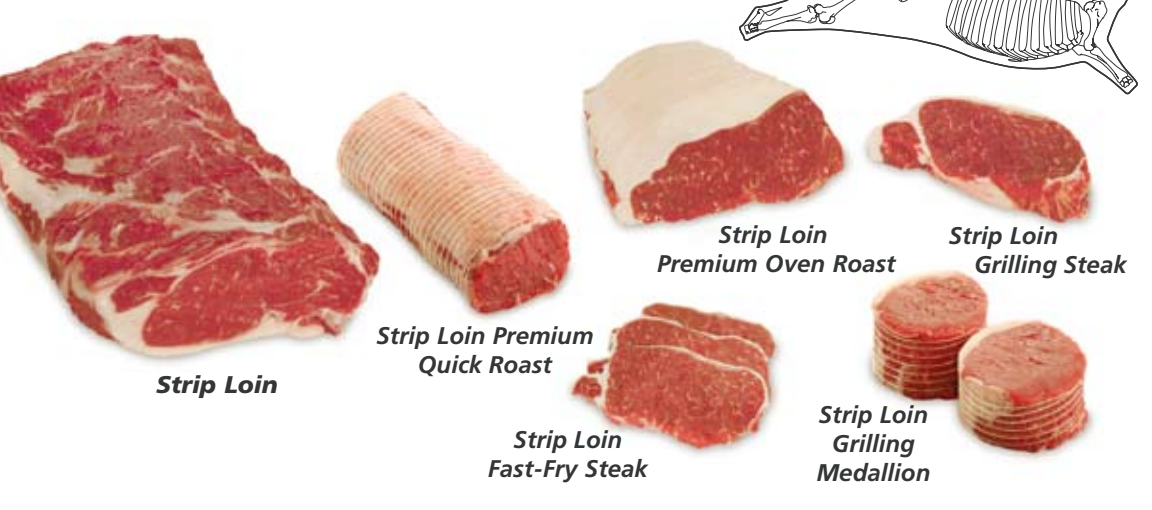
Top Sirloin



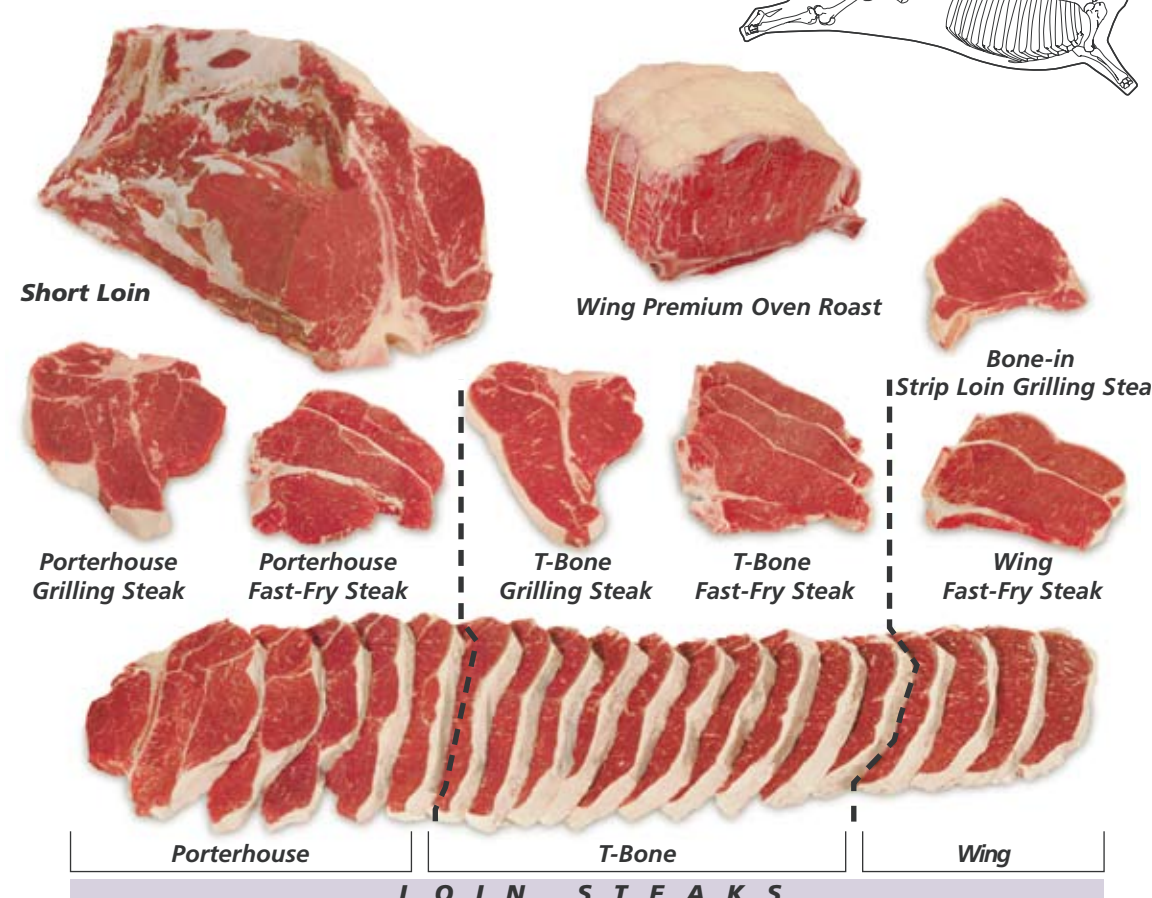
Tenderloin



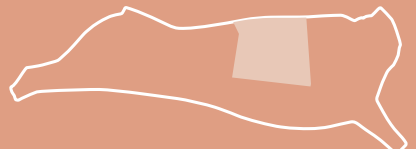
Strip Loin



Short Loin



RIB



Rib



Rib Eye



Rib Eye



Oven Ready Rib



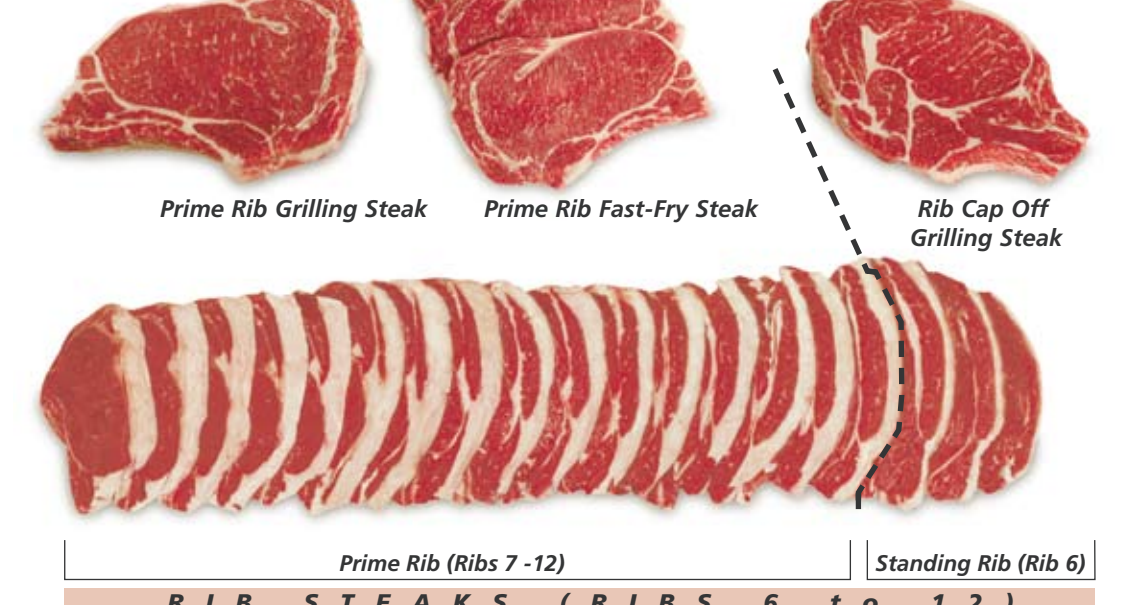
Oven Ready Rib



Oven Ready Rib



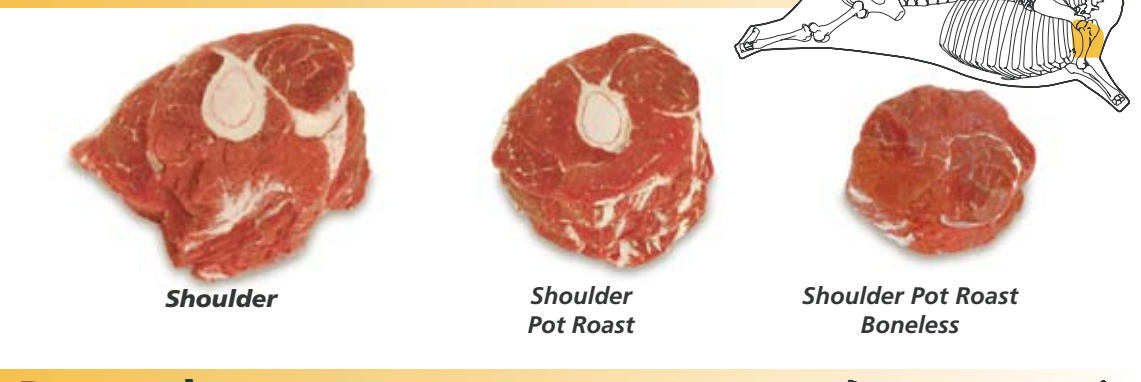
Oven Ready Rib



CHUCK



Shoulder



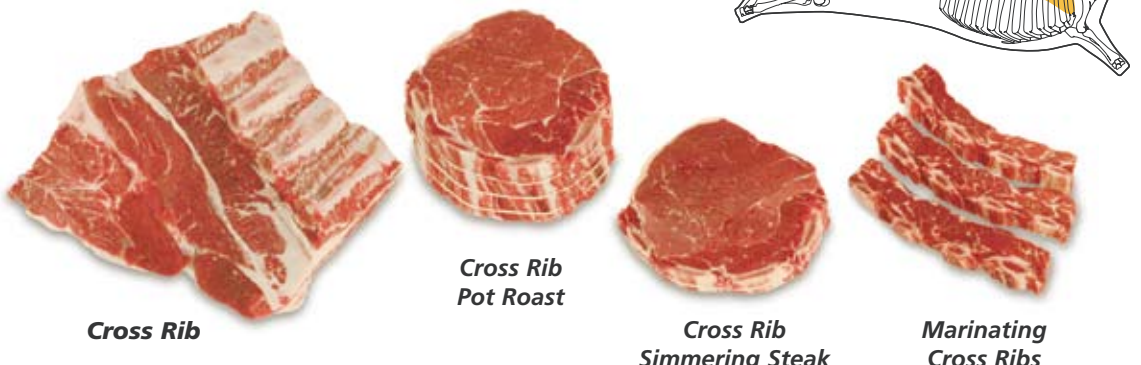
Pectoral



Shoulder Clod



Cross Rib



Boneless Top Blade



Boneless Bottom Blade



Blade



FLANK/PLATE



Flank



Plate



BRISKET/SHANK



Brisket



Shank



SUGGESTED COOKING METHODS



Grilling



Sauté/
Pan Fry



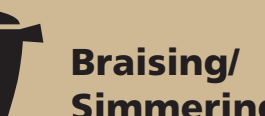
Roasting



Pot Roasting

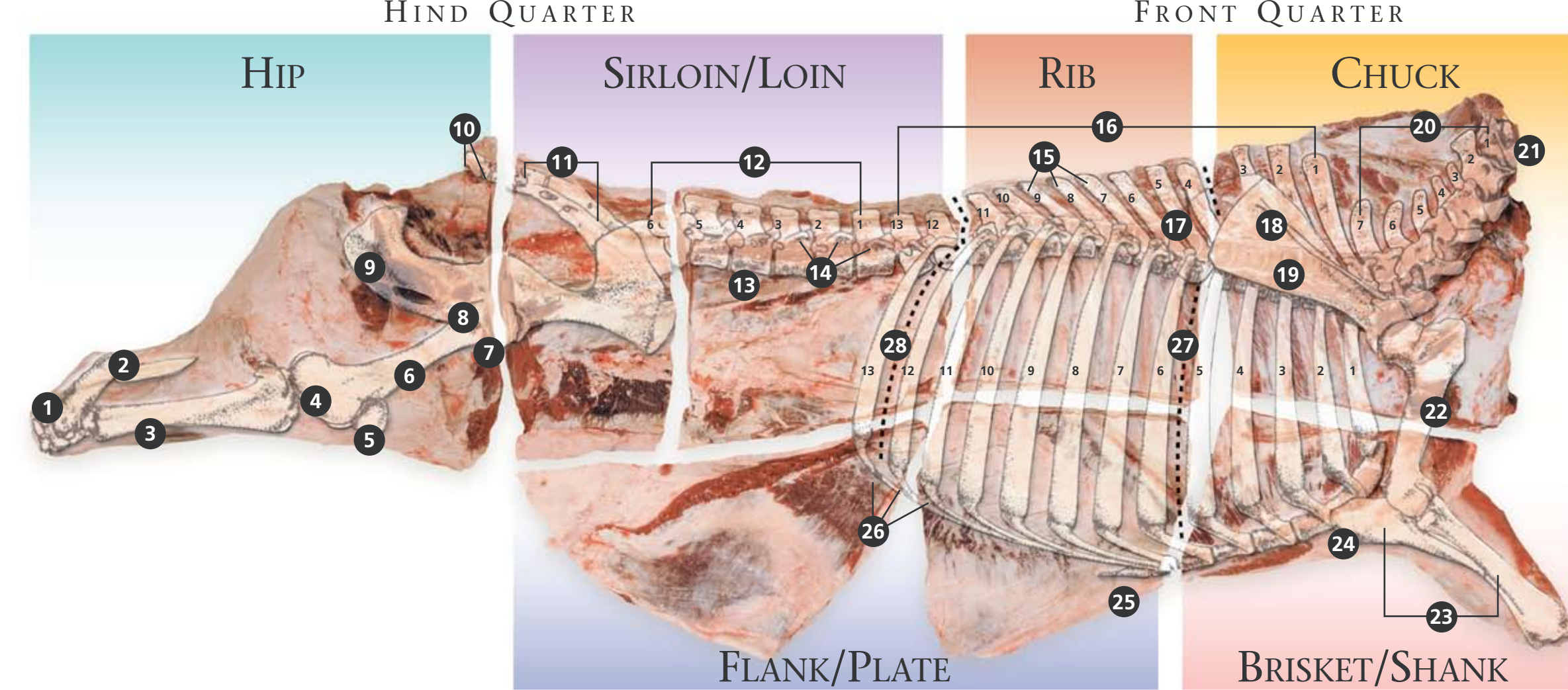


Stewing



Braising/
Simmering

BONE STRUCTURE



1. Hock Bones
2. Gambrel Cord (tendon of gastrocnemius - calcaneal tendon or achilles tendon)
3. Hind Shank (tibia)
4. Stifle Joint
5. Knee Cap (patella)
6. Round Bone (femur)
7. Ball of Femur
8. Protuberance of Femur
9. Pelvic Bone
10. Tail Bones (caudal vertebrae - 2 bones)
11. Sacrum (sacral vertebrae - 5 bones)
12. Loin Bones (lumbar vertebrae - 6 bones)
13. Chine Bones (the split bodies of cervical, thoracic, lumbar and sacral vertebrae)
14. Transverse Process of Lumbar Vertebrae
15. Feather Bones (split dorsal processes of the thoracic vertebrae)
16. Back Bones (thoracic vertebrae - 13 bones)
17. Blade Bone Cartilage
18. Ridge of Blade Bones (spine of the scapula)
19. Blade Bone (scapula)
20. Neck Bones (cervical vertebrae - 7 bones)
21. Atlas Bone (first cervical vertebrae)
22. Arm Bone (humerus)
23. Fore Shank Bones (ulna, radius)
24. Elbow (olecranon process of the ulna)
25. Breast Bone (sternum)
26. Rib Cartilages (costal cartilages)
27. Chuck/Rib break between rib 5 and 6
28. Rib/Loin break between rib 12 and 13

Ground Beef



QUALITY GRADES

Standards Used for Quality Grade Determination

Grade	Marbling*	Maturity**	Meat Color	Fat Color	Muscling	Meat Texture
CANADA***						
Prime	Slightly abundant	Youthful	Bright red only	White or amber	Good muscling or better	Firm only
AAA	Small	Youthful	Bright red only	White or amber	Good muscling or better	Firm only
AA	Slight	Youthful	Bright red only	White or amber	Good muscling or better	Firm only
A	Trace	Youthful	Bright red only	White or amber	Good muscling or better	Firm only

* The Canadian marbling standards were changed in 1996 to mirror the copyrighted marbling standards of the United States.

** Maturity is based on approximate ages determined by physiological criteria.

*** Standards as of September 2007.

The Yield Grades

When a carcass qualifies for Canada Prime or any of the Canada A grades a prediction of lean yield is also made. Lean yield is not dressing percentage.

Estimated Yield (%)

Canada 1 (Y1) 59% or more

Canada 2 (Y2) 54% to 58%

Canada 3 (Y3) 53% or less

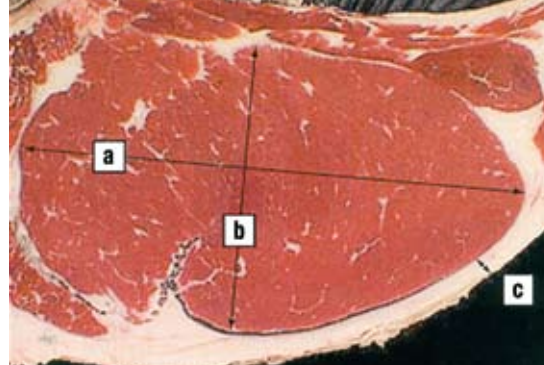
Three measurements are used to determine yield:

a) rib-eye length

b) rib-eye width

c) fat depth on the rib-eye

These values are then inserted into a lean yield prediction equation. Yield grades 1, 2 or 3 are assigned in accordance with the lean yield percentages calculated.



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