

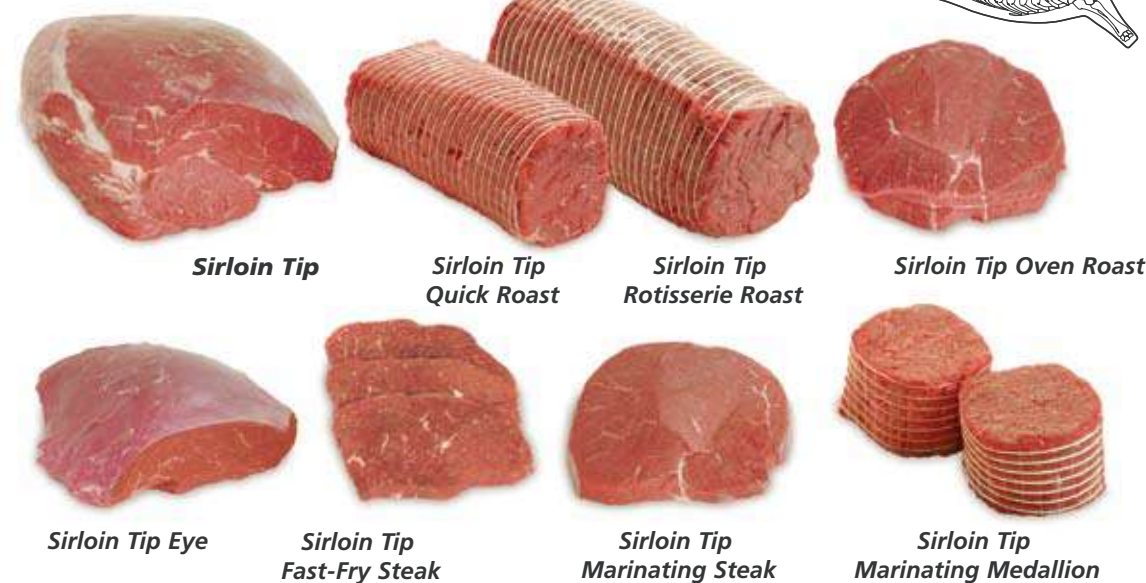
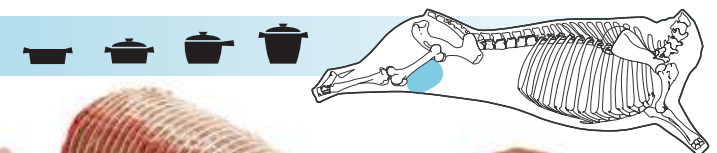


CANADIAN BEEF MERCHANDISING GUIDE

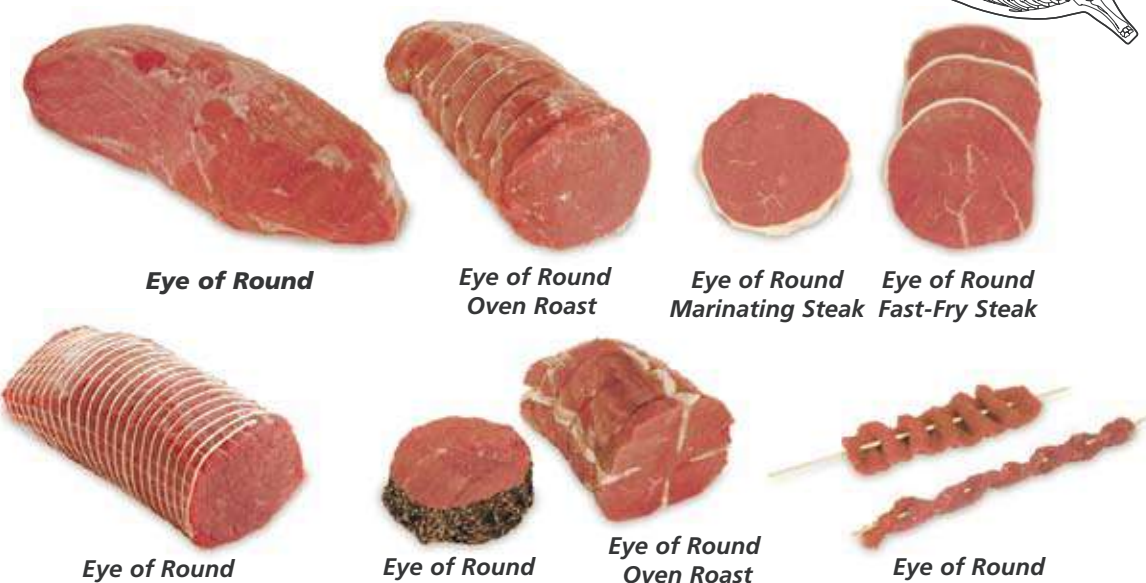
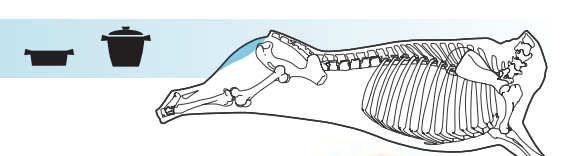
HIP



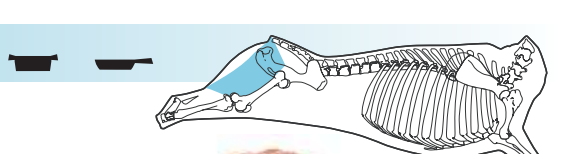
Sirloin Tip



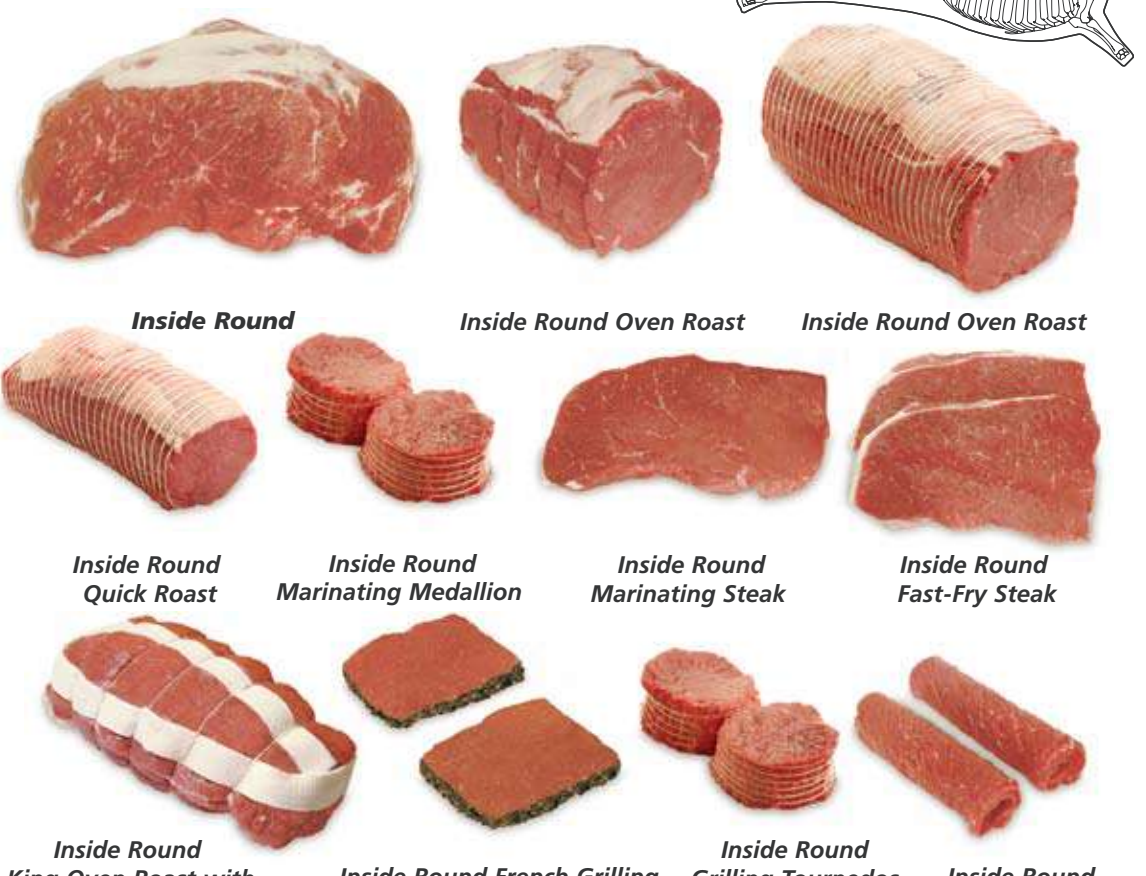
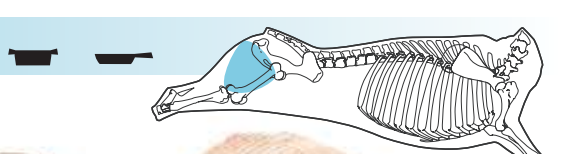
Eye of Round



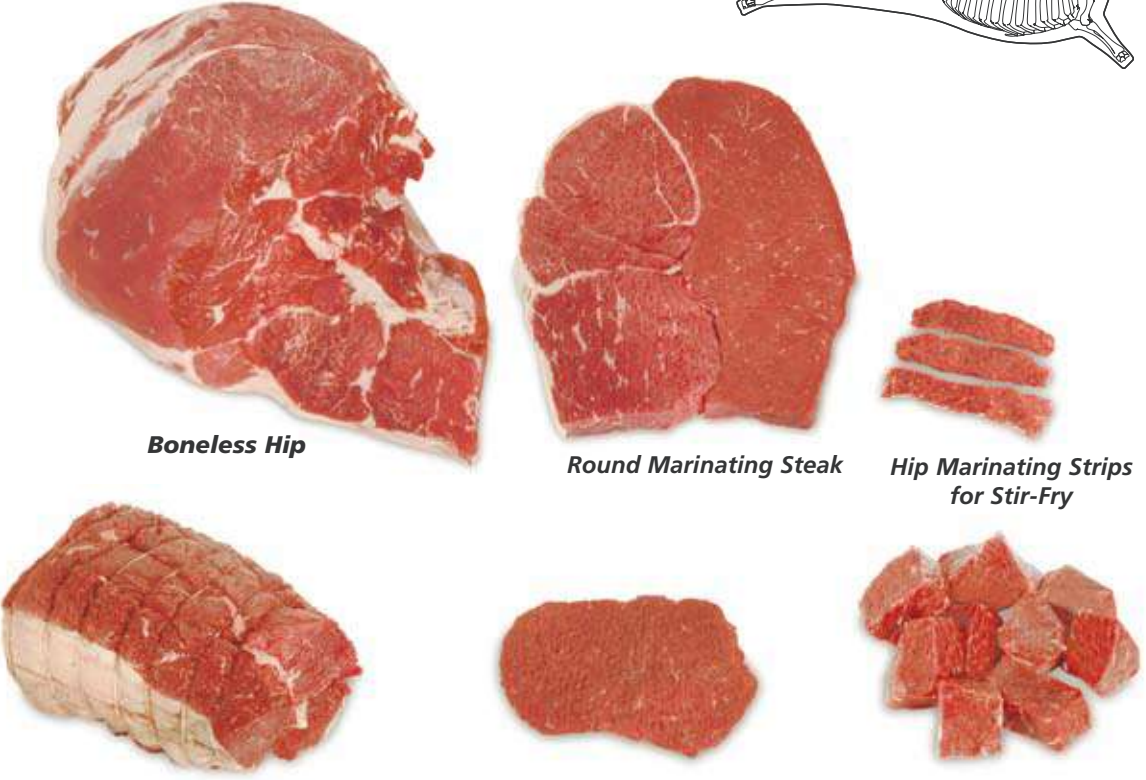
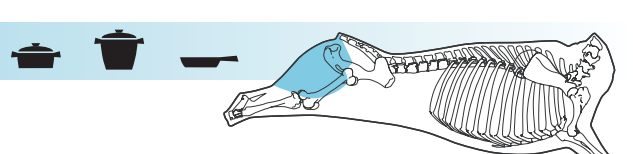
Outside Round



Inside Round



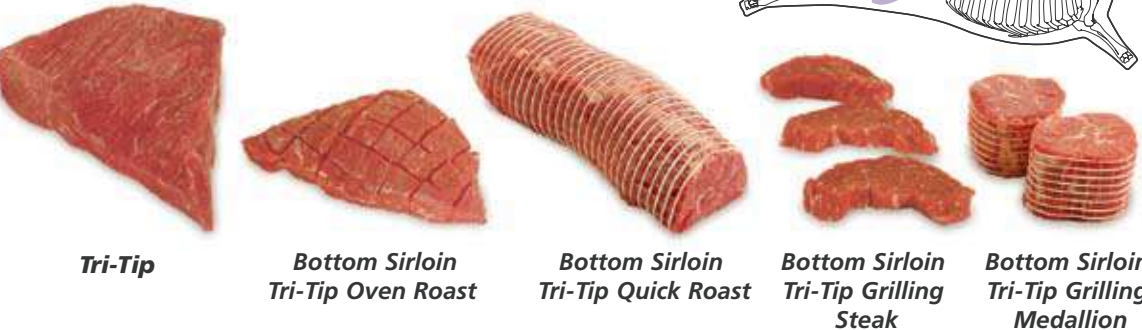
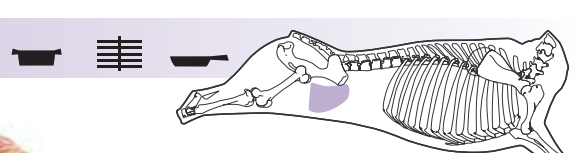
Boneless Hip



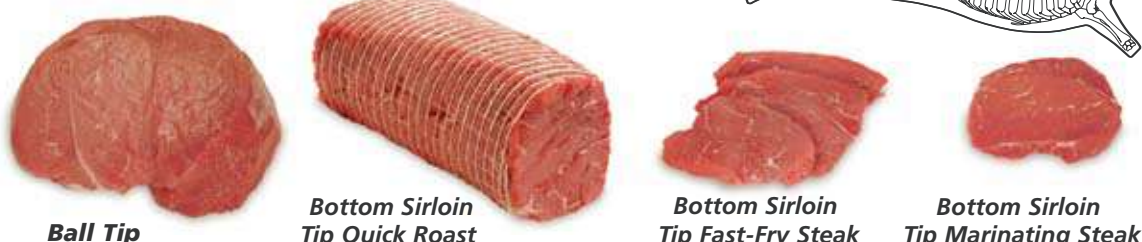
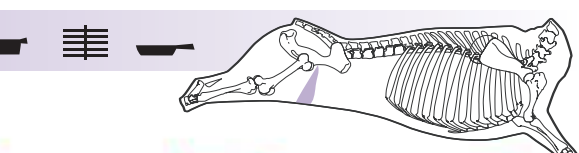
LOIN



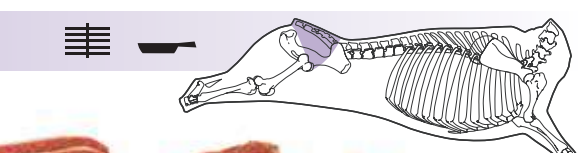
Bottom Sirloin Tri-Tip



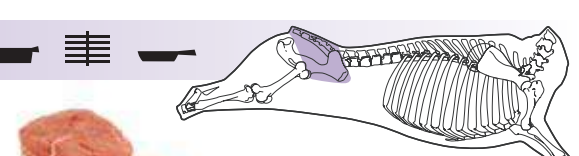
Bottom Sirloin Ball Tip



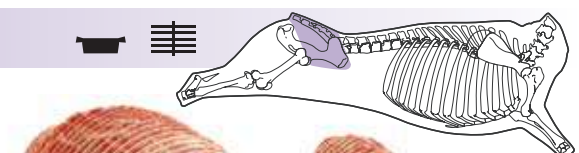
Top Sirloin Cap



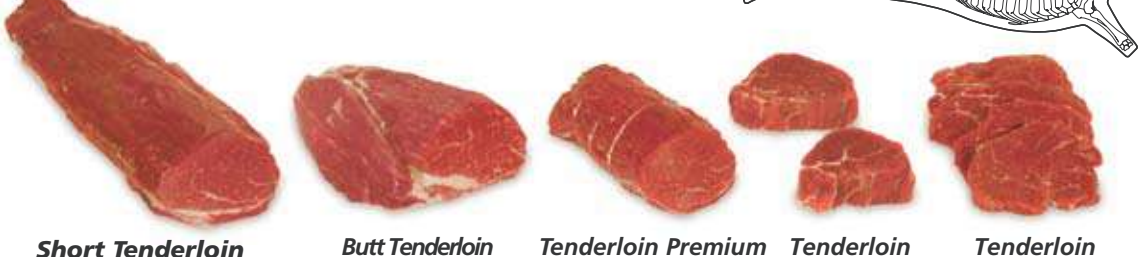
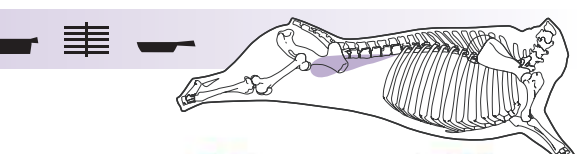
Top Sirloin - Cap Off



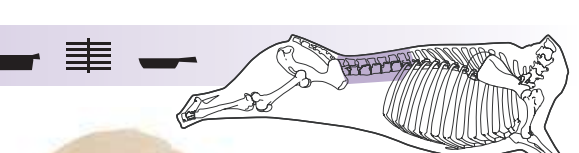
Top Sirloin



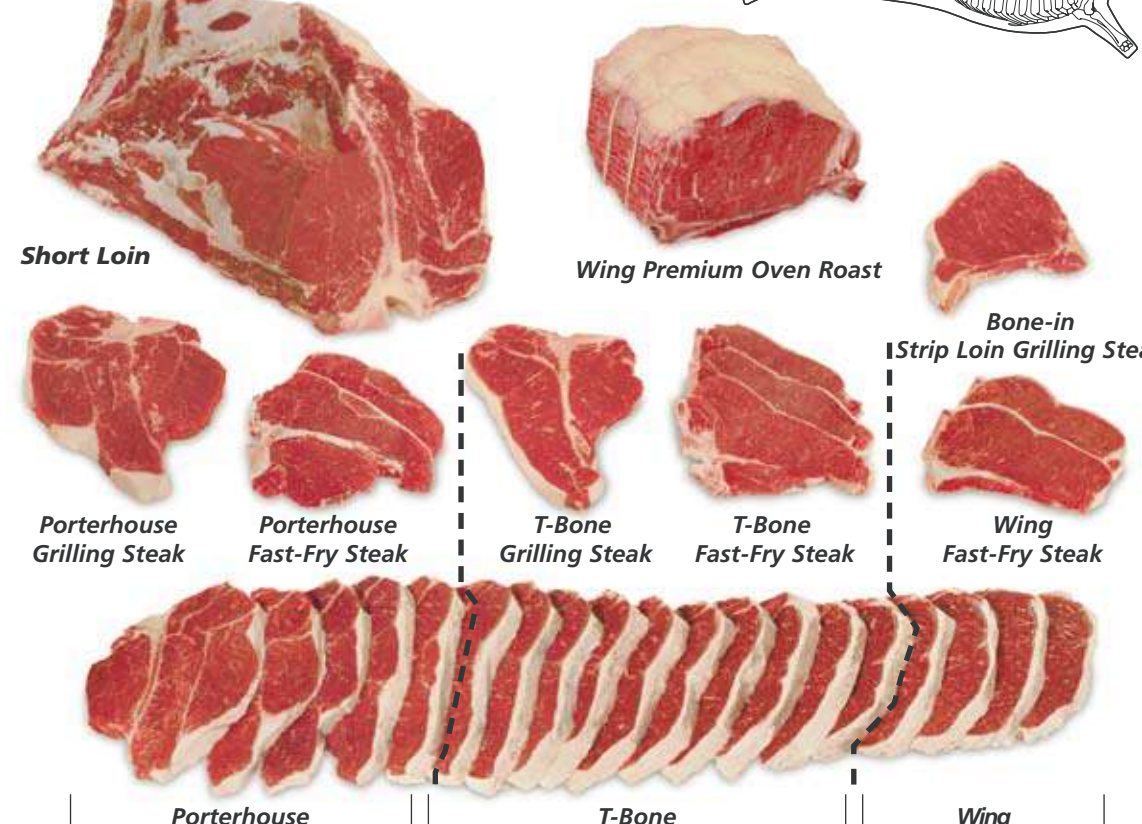
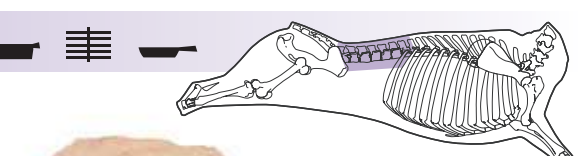
Tenderloin



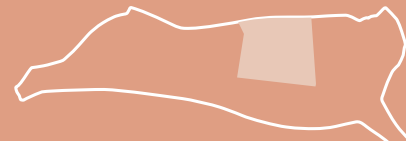
Strip Loin



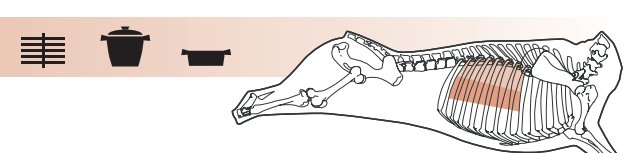
Short Loin



RIB



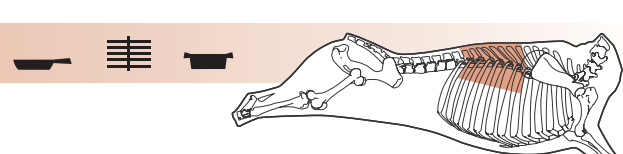
Rib



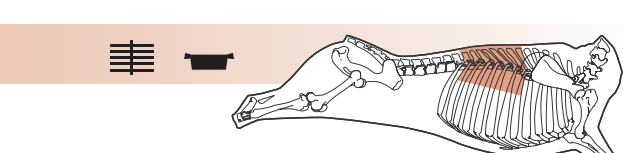
Rib Cap



Rib Eye



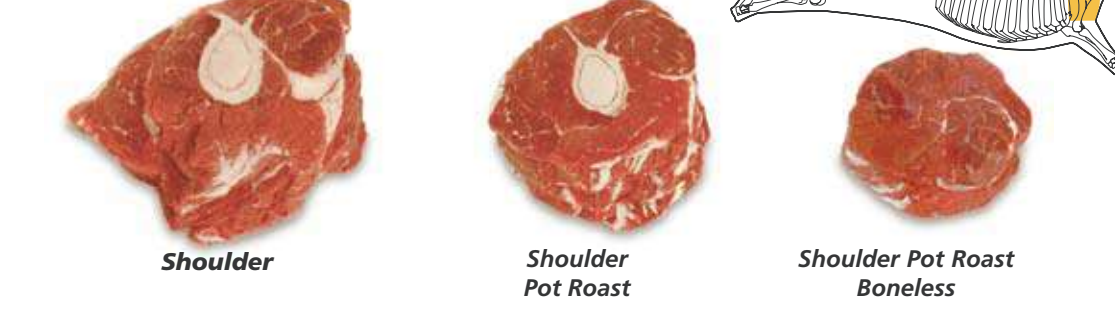
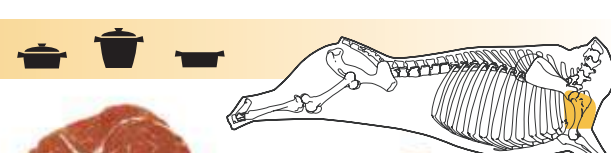
Oven Ready Rib



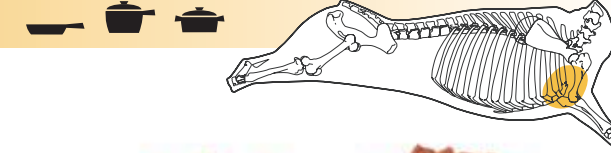
CHUCK



Shoulder



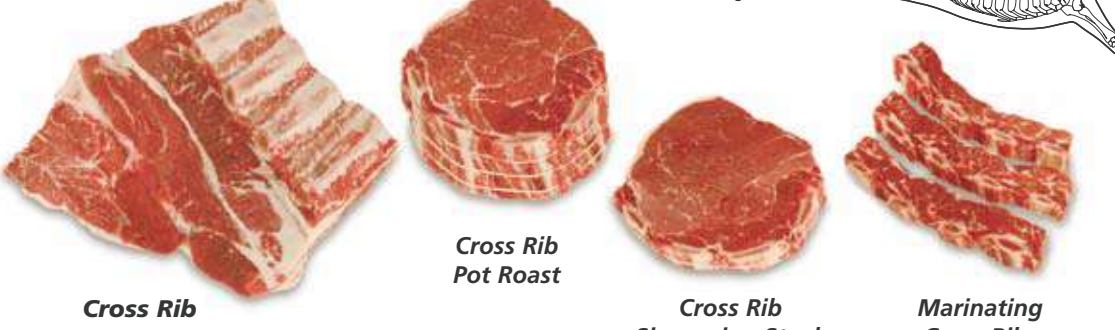
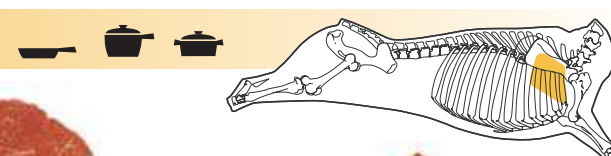
Pectoral



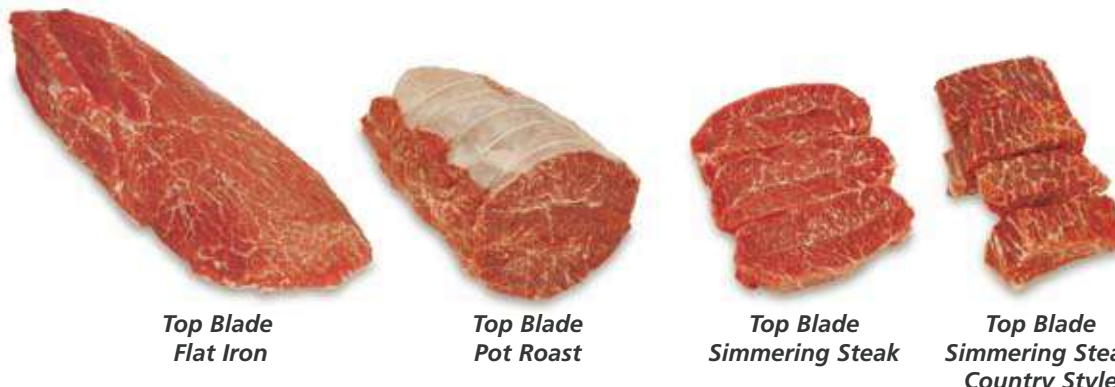
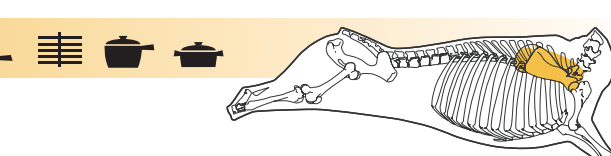
Shoulder Clod



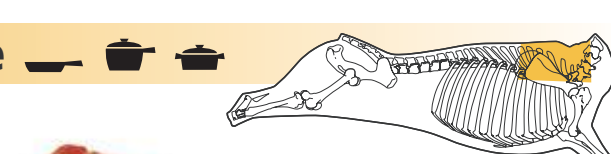
Cross Rib



Boneless Top Blade



Boneless Bottom Blade



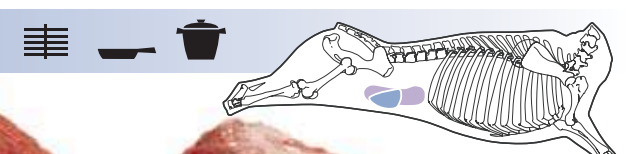
Blade



FLANK/PLATE



Flank



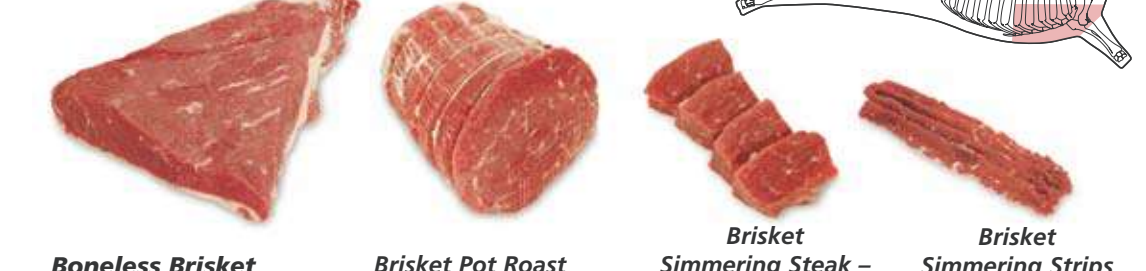
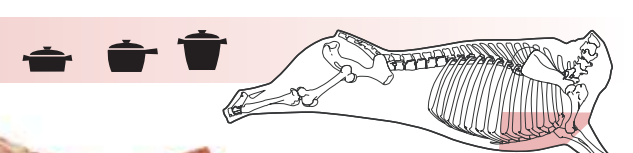
Plate



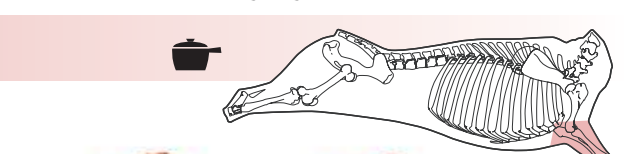
BRISKET/SHANK



Brisket



Shank



SUGGESTED COOKING METHODS



Grilling



Sauté/
Pan Fry



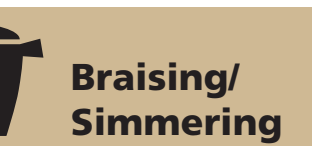
Roasting



Pot
Roasting

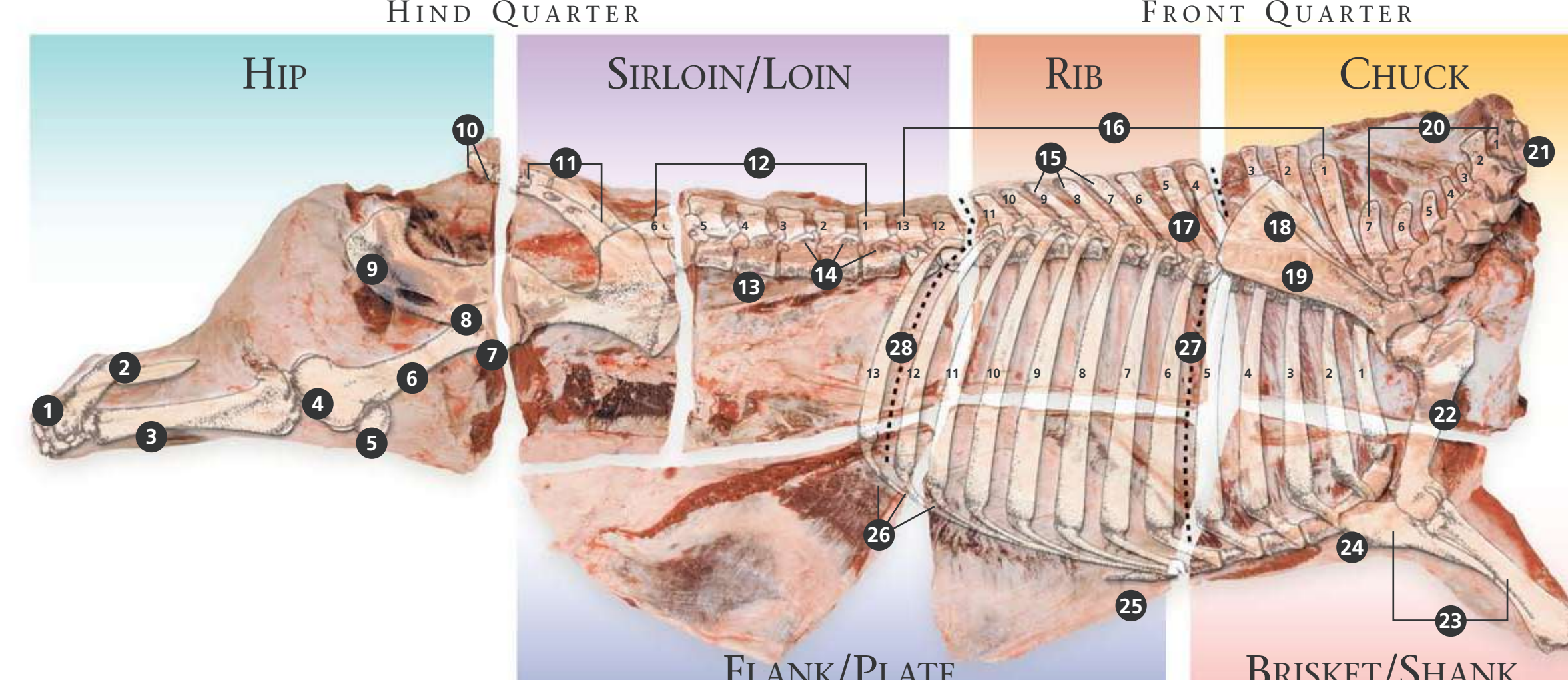


Stewing



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

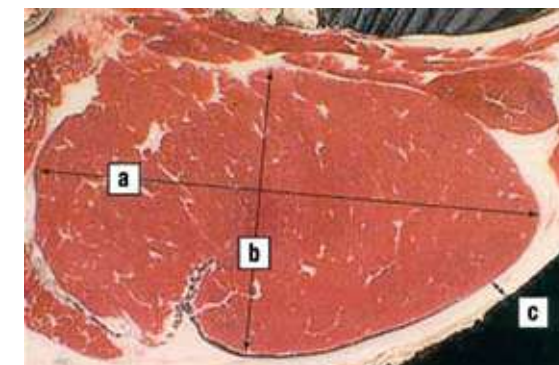
* The Canadian marbling standards were changed in 1996 to mirror the copyrighted marbling standards of the United States.
** Maturity is based on approximate ages determined by physiological criteria.
*** Standards as of September 2007

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.

www.canadianbeef.info

Disclaimer: This information has been compiled from sources and documents believed to be reliable. The accuracy of the information presented is not guaranteed, nor is any responsibility assumed or implied by the Beef Information Centre and their partners for any damages or loss resulting from inaccurate or omitted information.
© Beef Information Centre, 2009. Printed in Canada.
R-M02Y09-151611

Beef Information Centre