

Beef Cuts

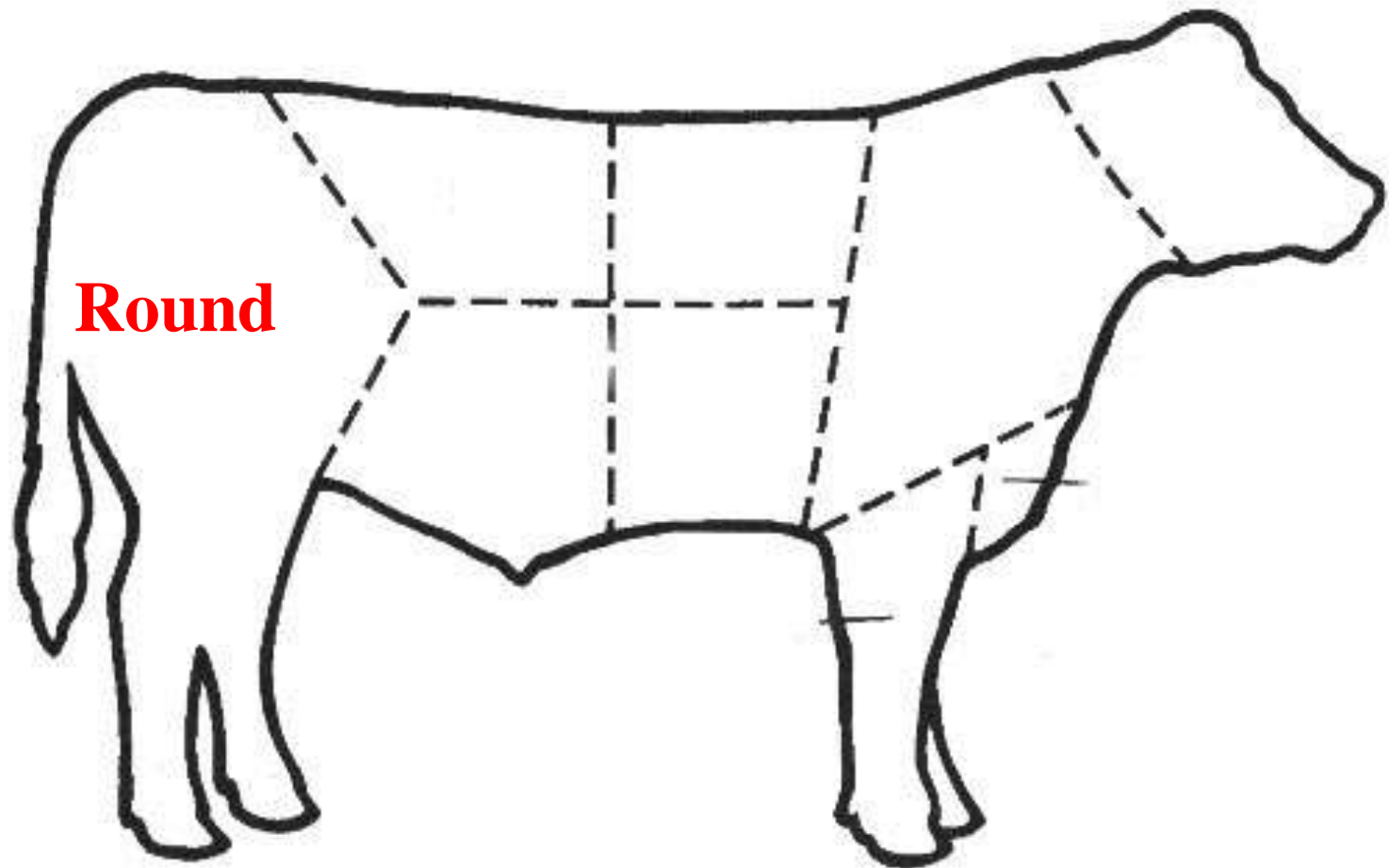


University of Nebraska

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Extension Educator

Wholesale Cuts of Beef



Name this cut

- ★ 1. Beef round steak
2. Beef sirloin steak
3. Beef bottom round steak



Beef Top Round Steak



Beef Bottom Round Steak

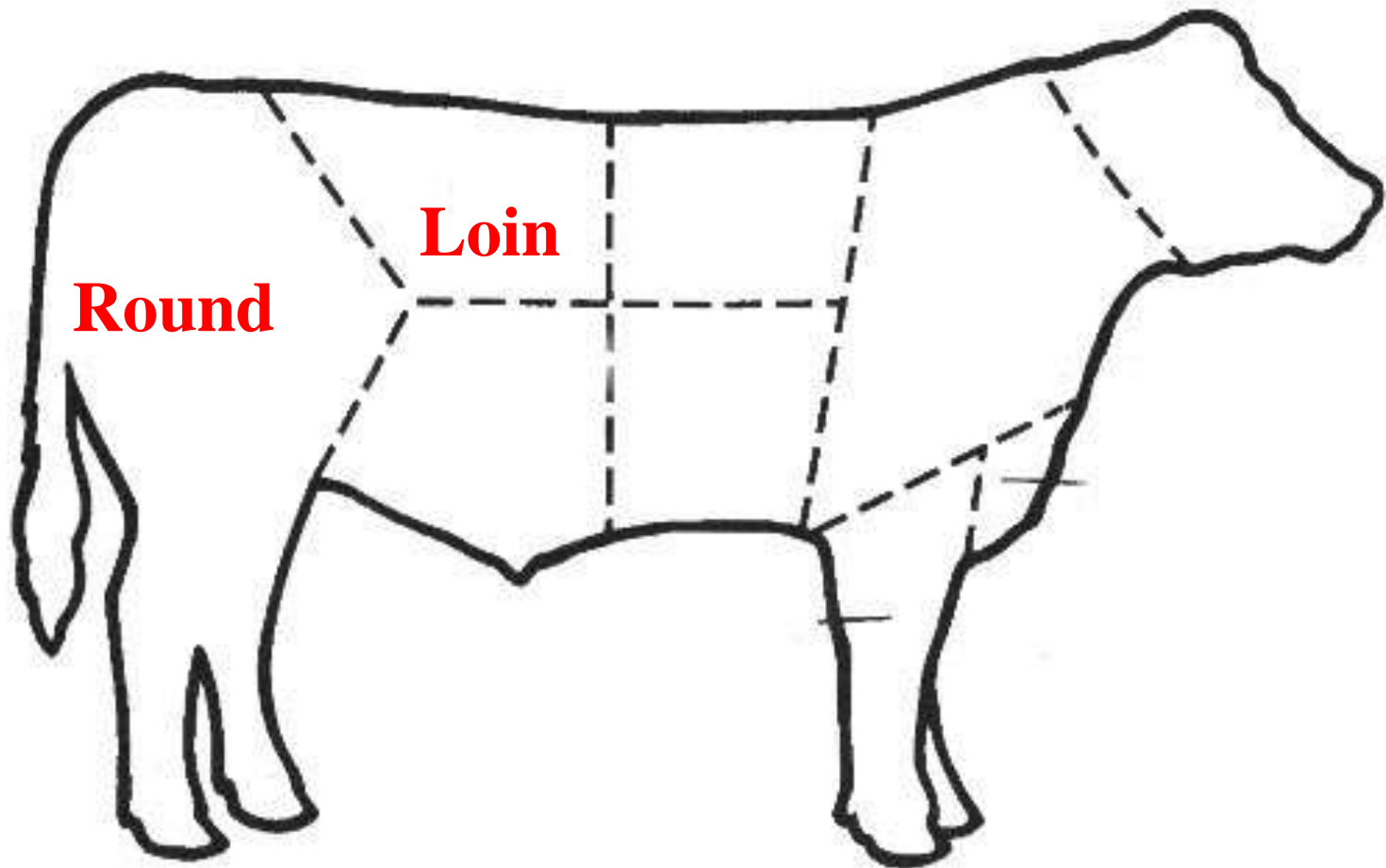


Name this cut

1. Beef tip steak
2. Beef tenderloin steak
- ★ 3. Beef eye round steak



Wholesale Cuts of Beef



Beef Top Loin Steak

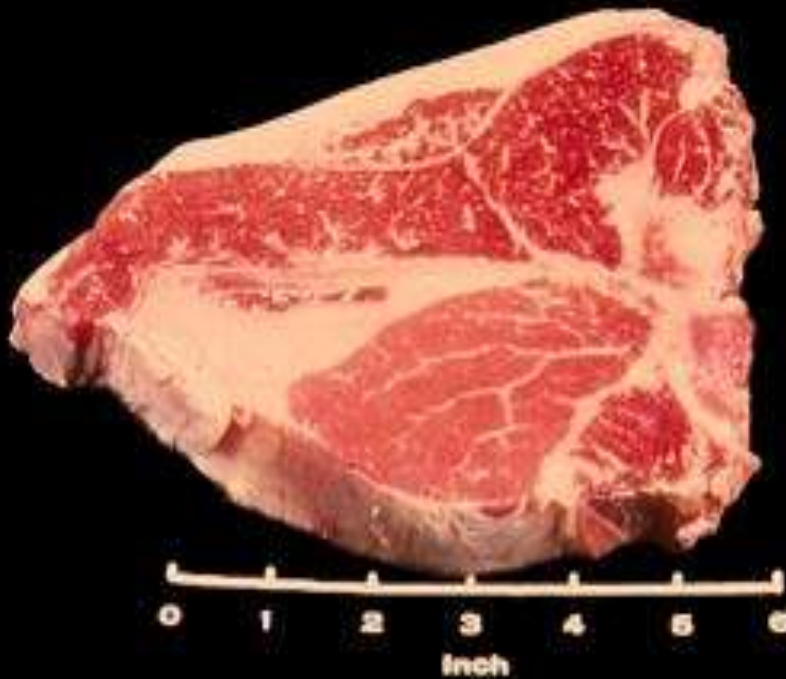


Name this cut

1. Beef Porterhouse steak
- ★ 2. Beef T-bone steak
3. Beef tip steak



Beef Porterhouse Steak



Beef Tenderloin Steak

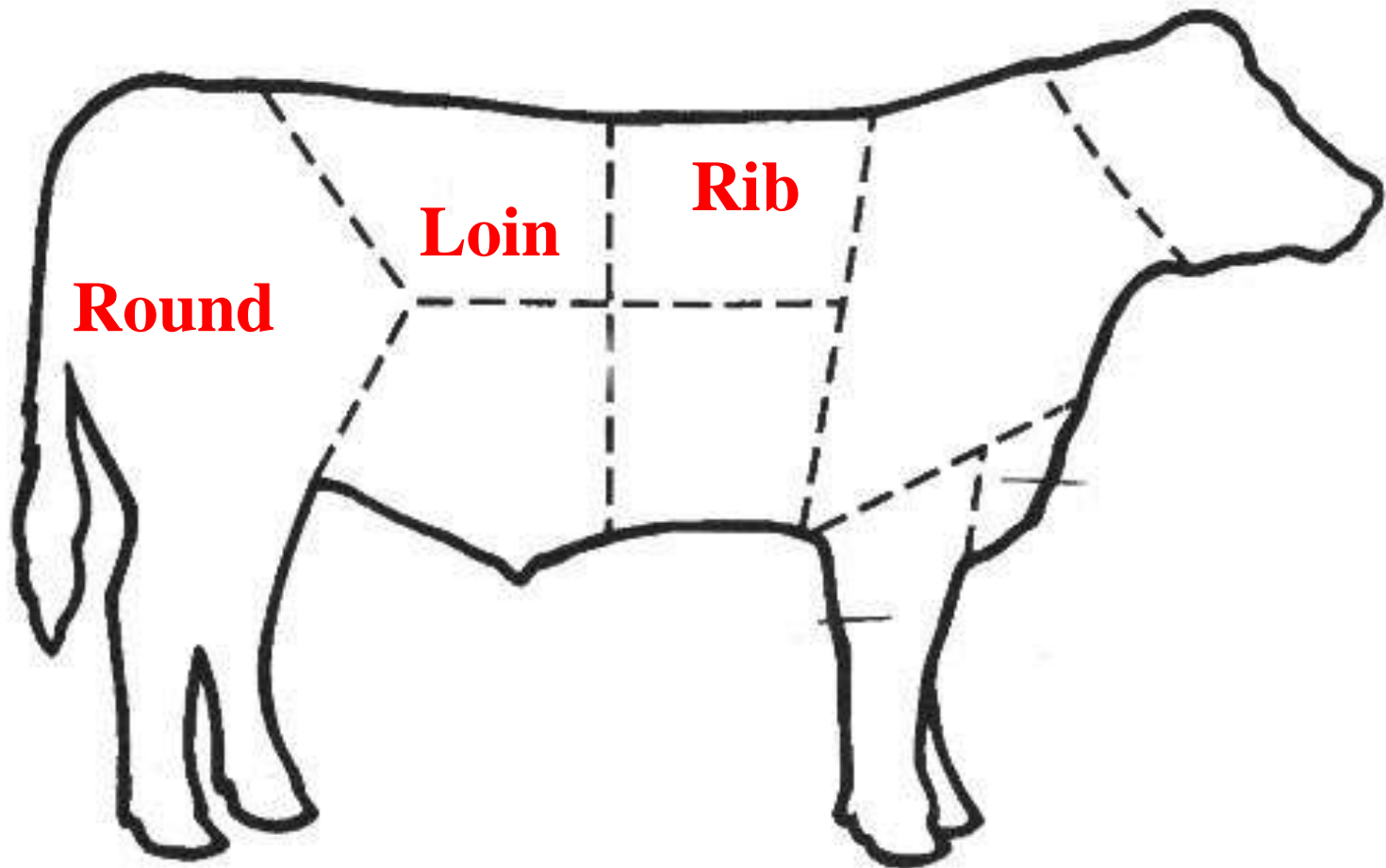


Name this cut

- ★ 1. Beef sirloin steak
- 2. Beef blade steak
- 3. Beef round steak



Wholesale Cuts of Beef



Beef Rib Roast Small End



Beef Rib Steak Small End

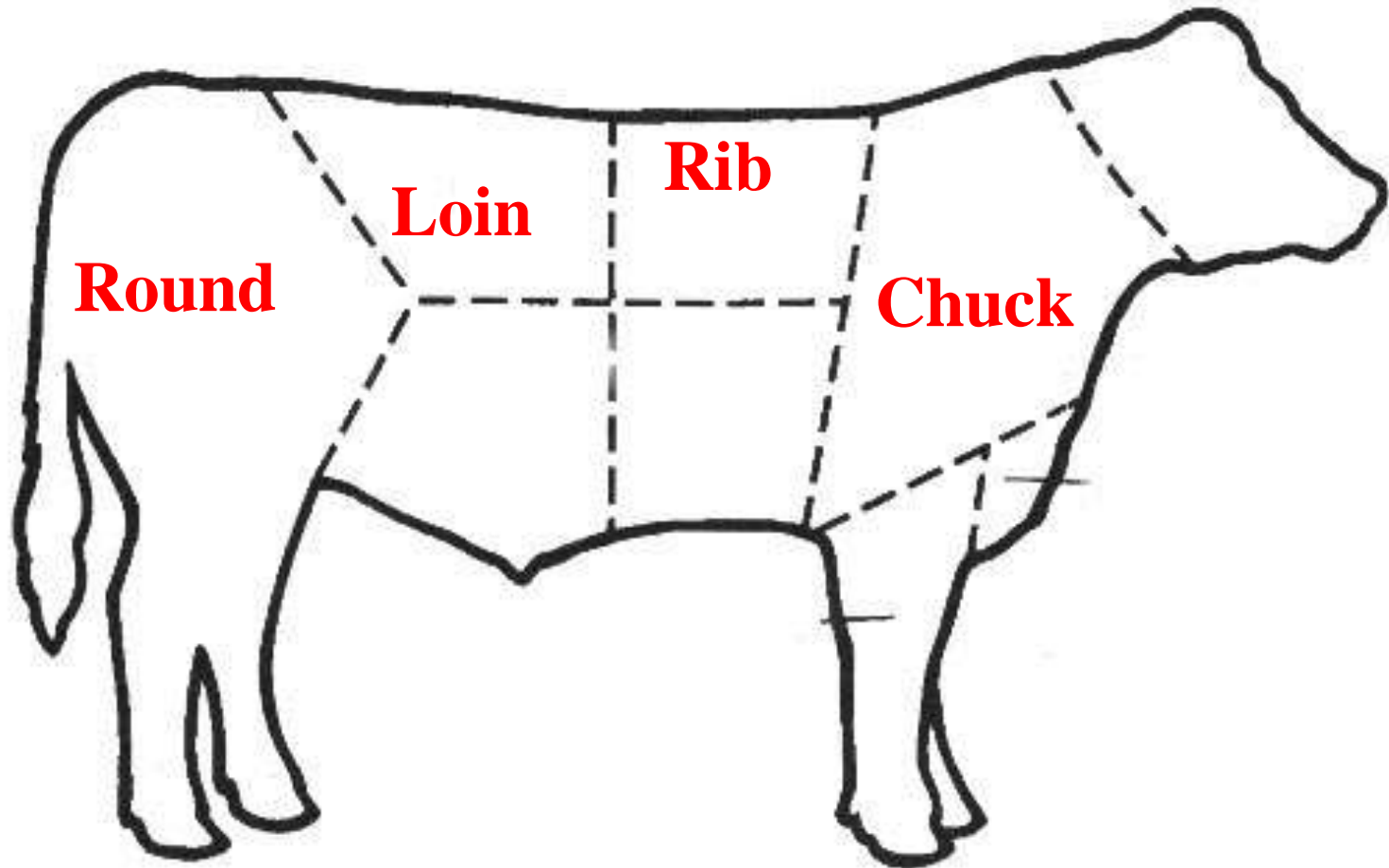


Name this cut

1. Beef blade steak
- ★ 2. Beef rib eye steak
3. Beef T-bone steak

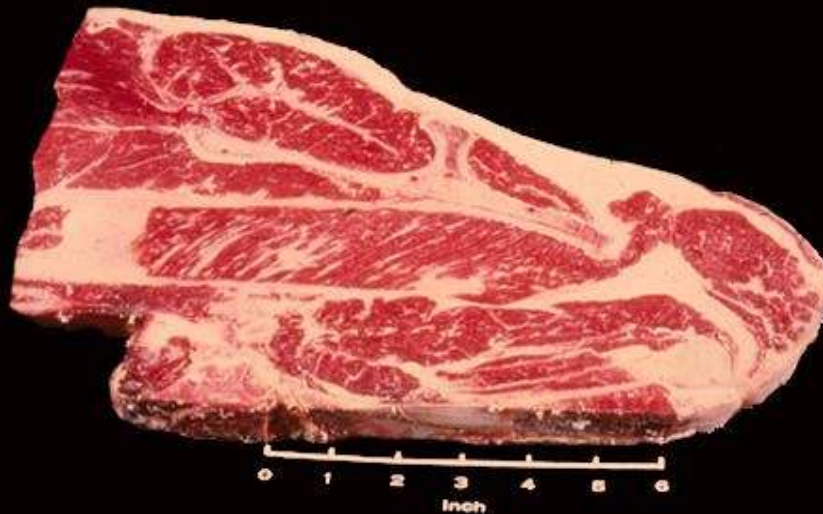


Wholesale Cuts of Beef



Name this cut

- ★ 1. Beef blade steak
2. Beef arm steak
3. Beef rib eye steak



Beef Arm Pot Roast

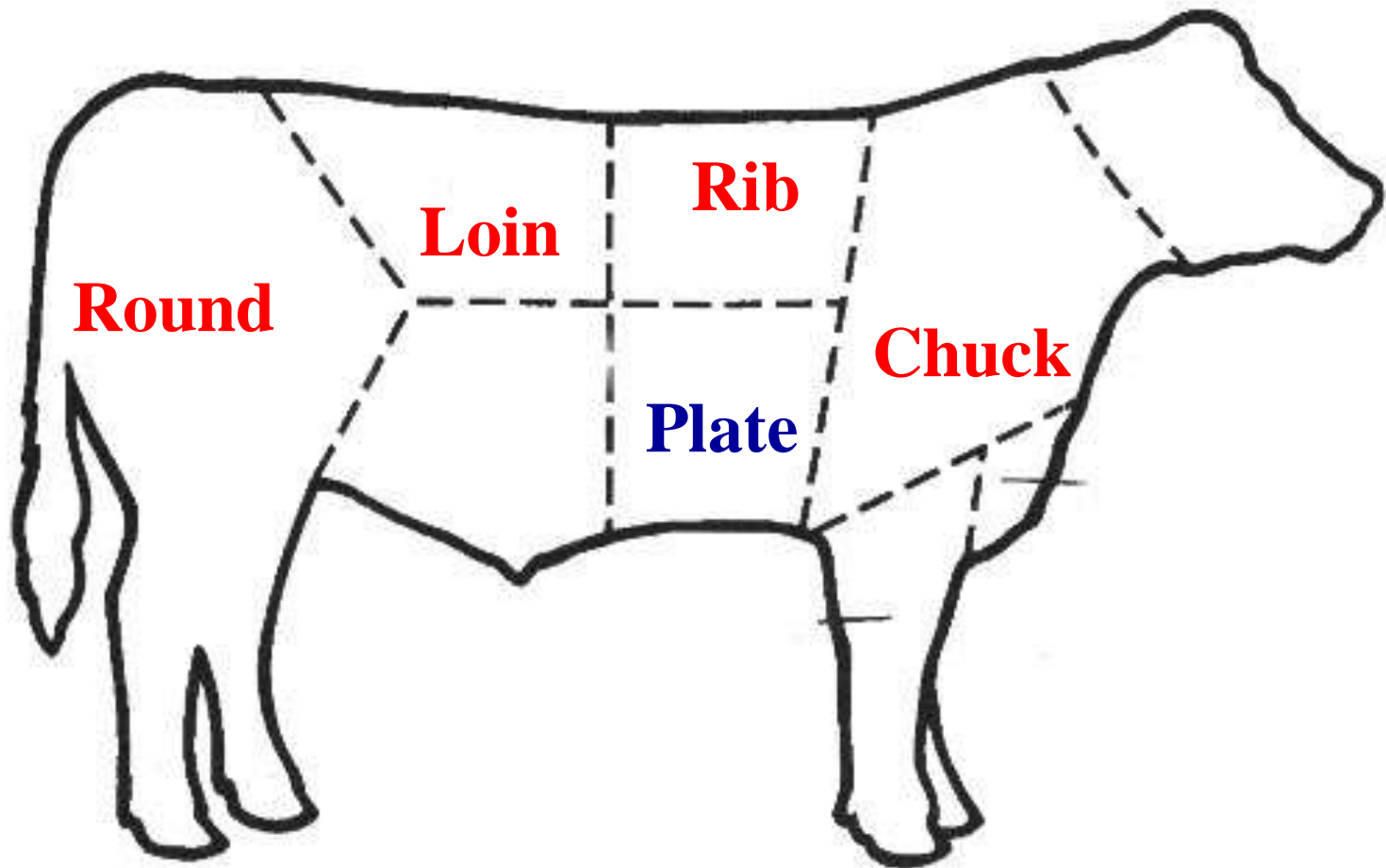


Name this cut

1. Beef arm pot roast
- ★ 2. Beef arm steak
3. Beef sirloin steak



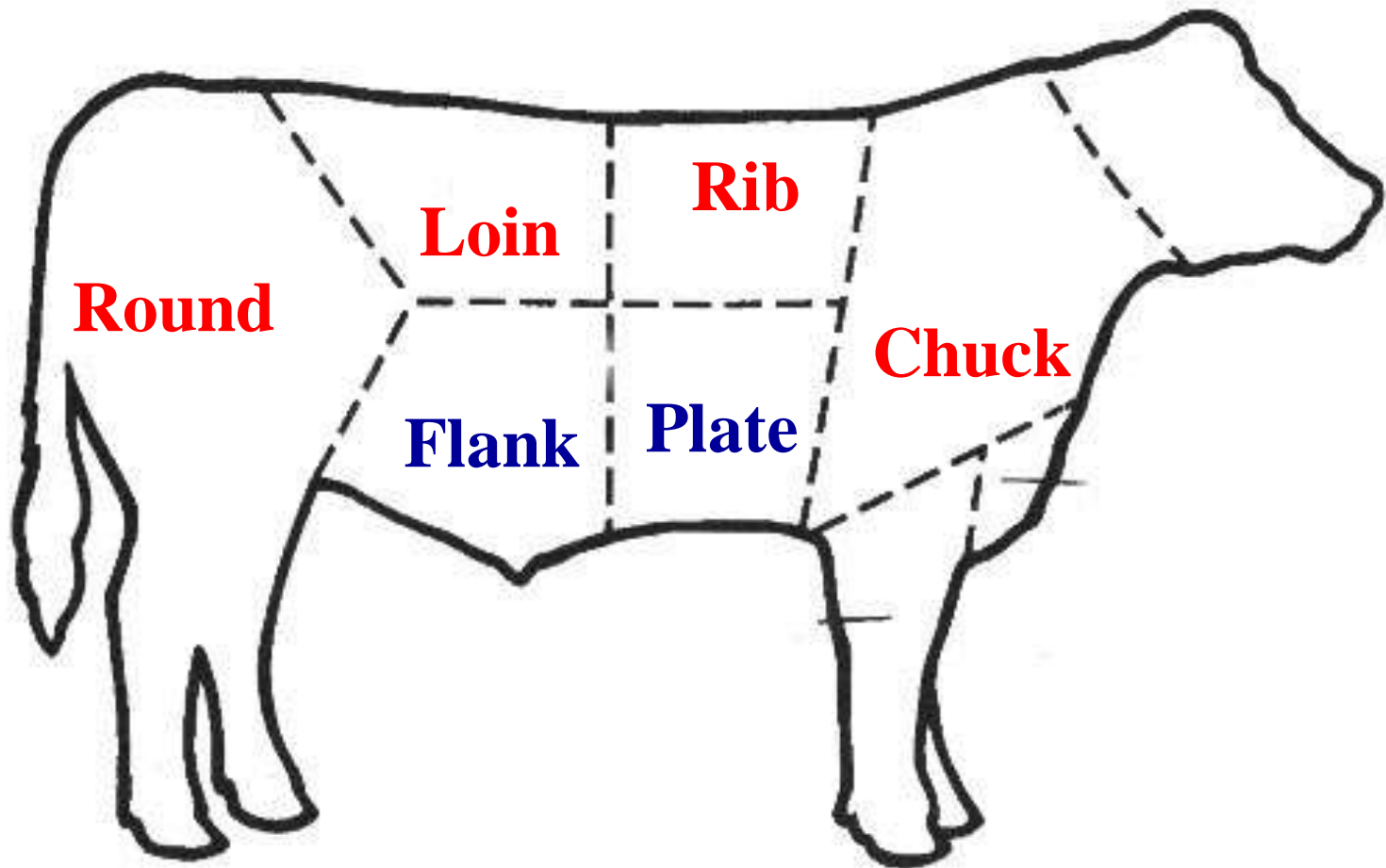
Wholesale Cuts of Beef



Beef Short Ribs



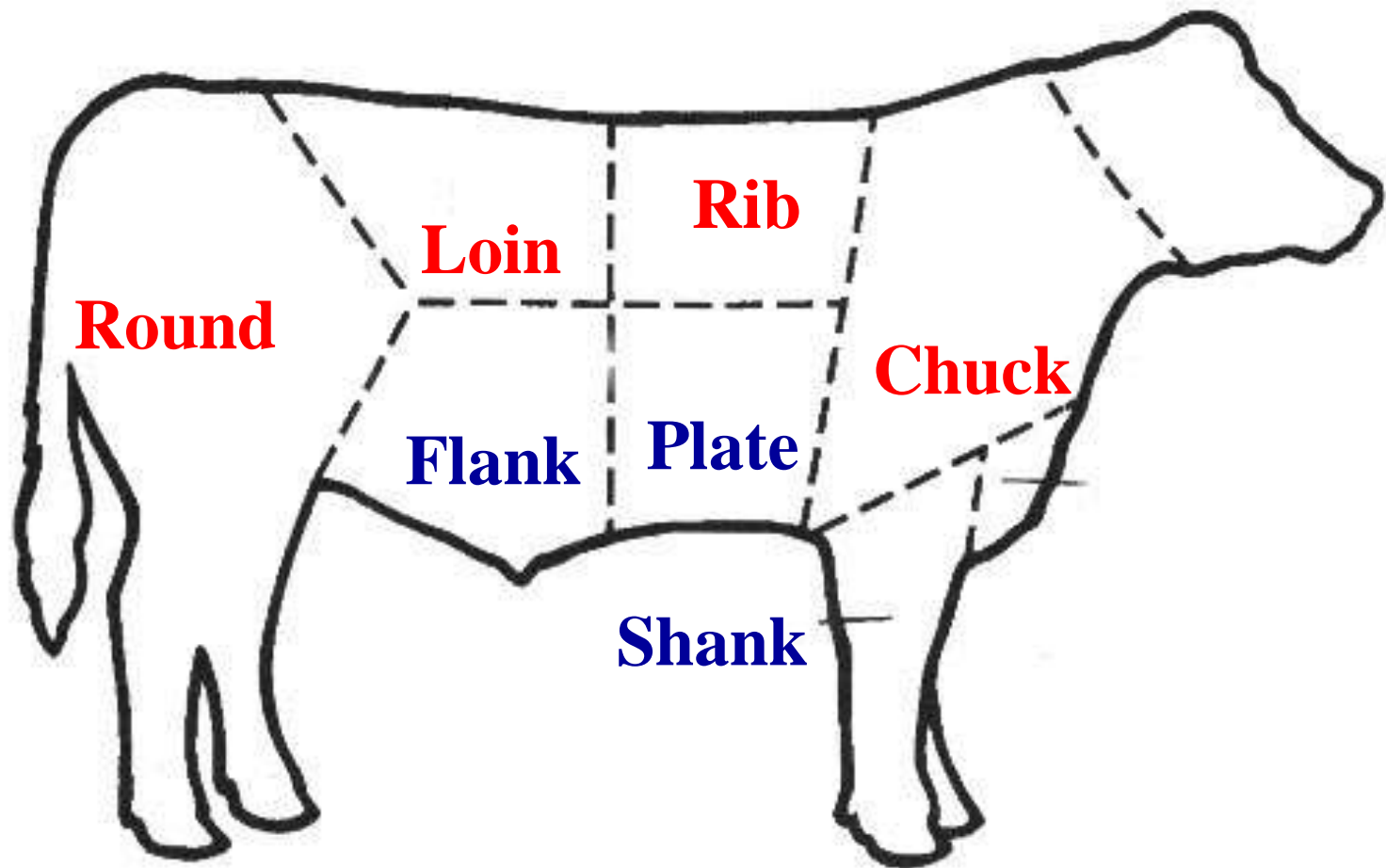
Wholesale Cuts of Beef



Beef Flank Steak



Wholesale Cuts of Beef

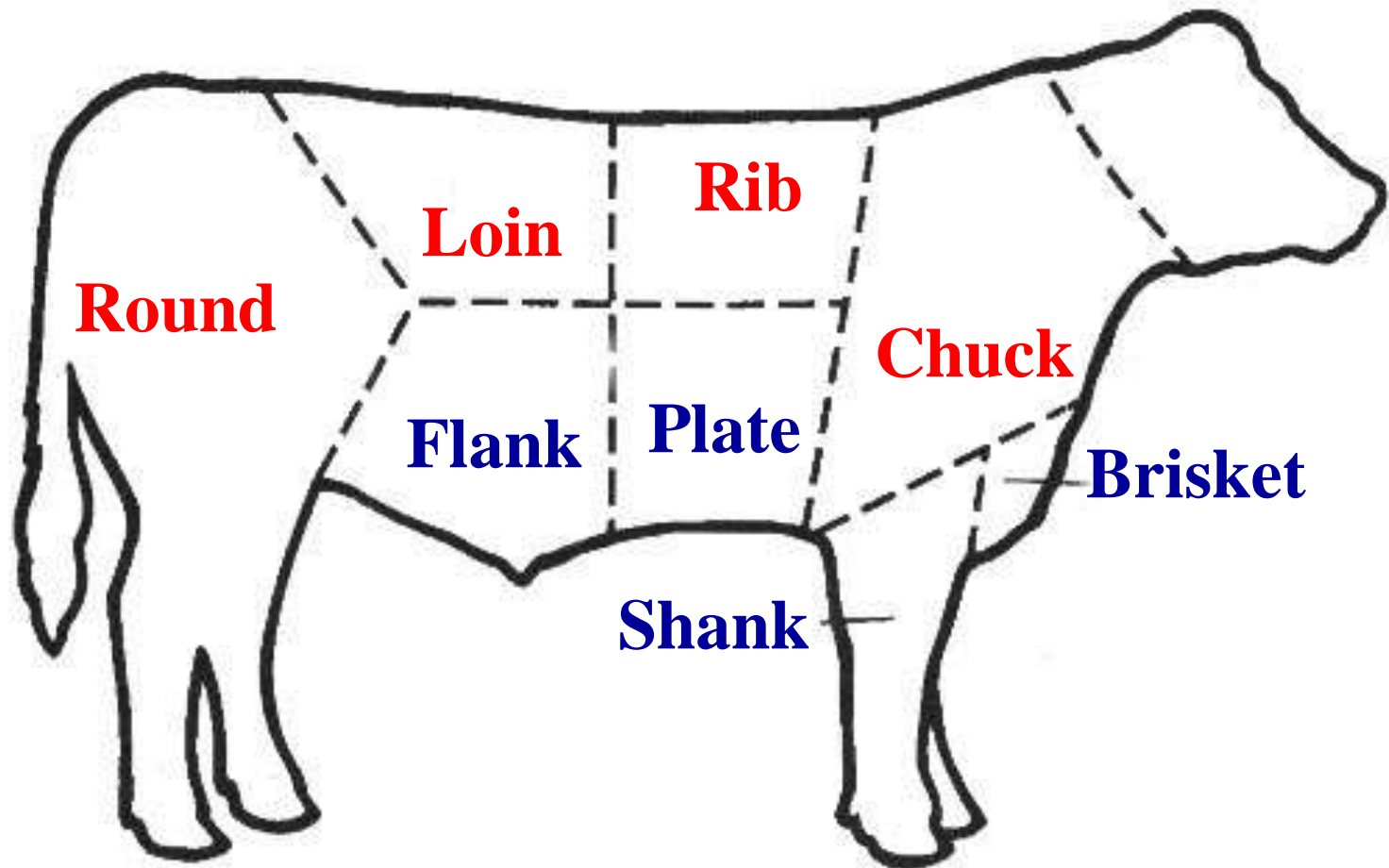


Name this cut

1. Beef tenderloin steak
2. Beef eye of round steak
- ★ 3. Beef shank cross cut



Wholesale Cuts of Beef



Beef Brisket Whole

