

BEEF Cut Sheet

Date of order _____

Name of customer _____

Telephone _____

Deposit _____ #BOXES _____

Description _____ Chop Thick _____

How many per pack _____



Beef Hind 1/4

Round	Net Weight
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___ Top Round Rst	_____
___ London Broil/Top Round Stk	_____
___ Rump Rst / Bottom Round Stk/Rst	_____
___ Eye Roast	_____
___ Sirloin Tip Rst	_____
___ Soup Bone	_____

Loin	Net Weight
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___ NY Strip Stk	_____
___ Filet Mignon	_____
___ T Bone Stk	_____
___ Porterhouse Stk	_____
___ Sirloin Stk	_____
___ Tri Tip	_____
___ Flank Steak	_____
___ Plate Steak	_____

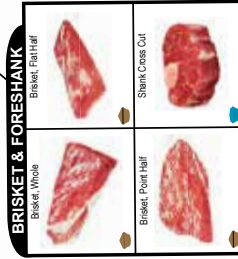
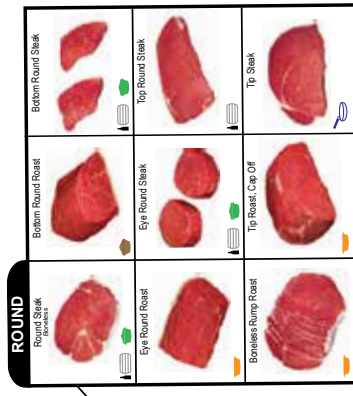
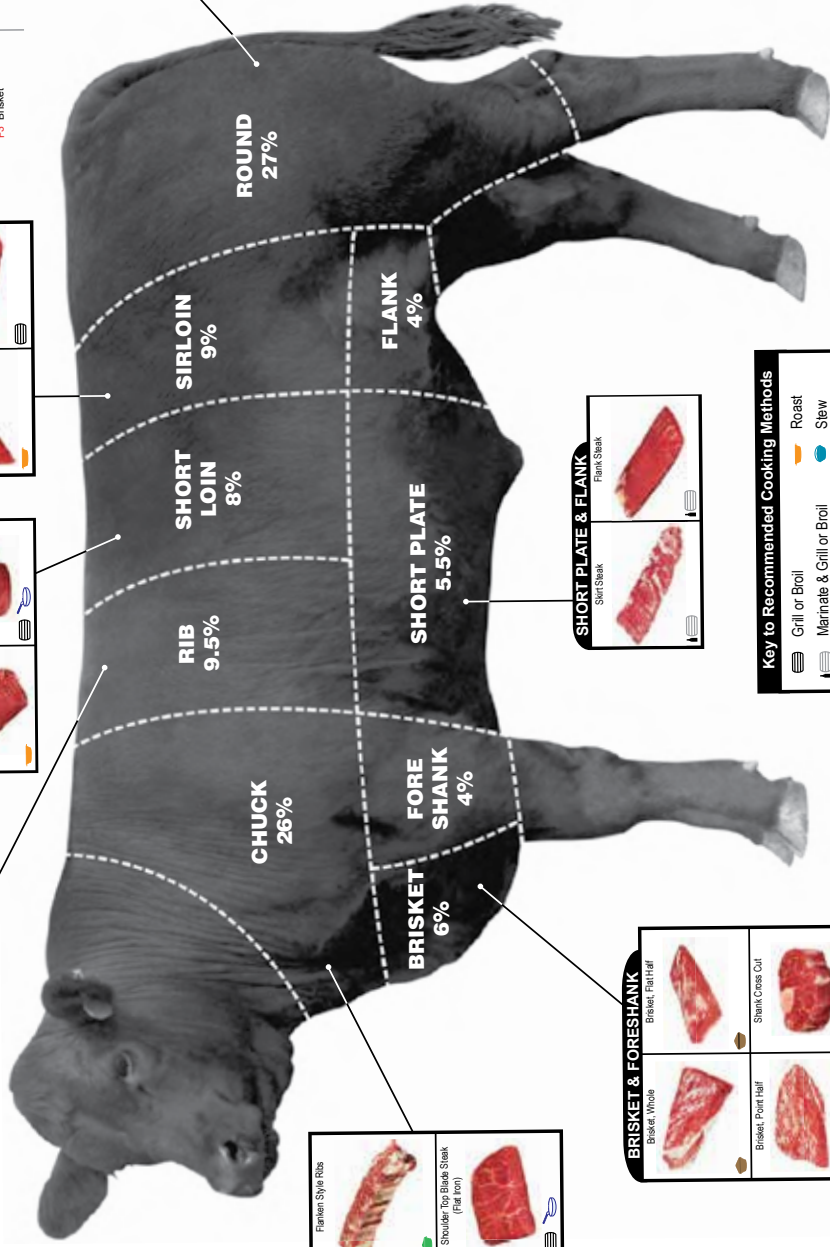
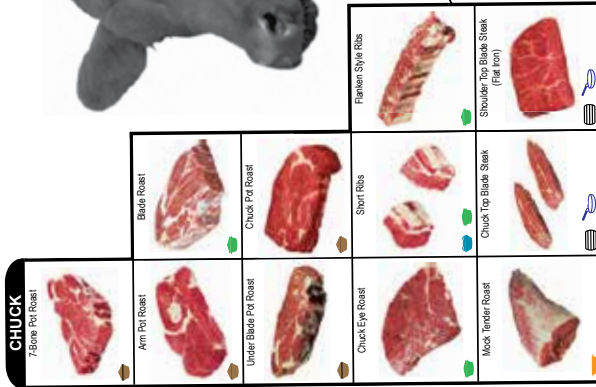
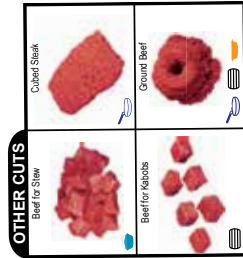
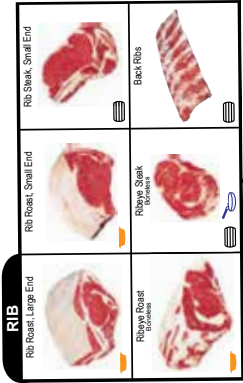
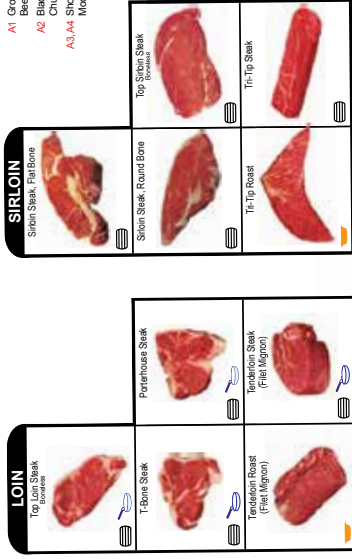
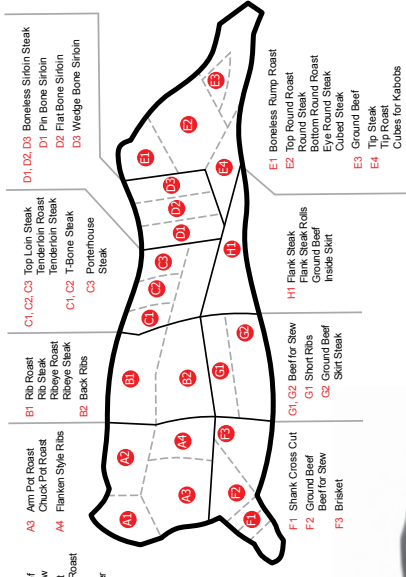
Organs	Net Weight
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___ Liver _	_____
___ Heart	_____
___ Tail	_____

MISC	Net Weight
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___ Beef Cubes	_____
___ Marrow Bones	_____
___ Knuckle Bones	_____
___ Osso Buco	_____
___ Ground Beef	_____

ANGUS BEEF CHART



American Angus Association
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(816) 383-5100 • www.angus.org

Key to Recommended Cooking Methods

Marinate & Grill or Broil

Meat cut photos and key to recommended cooking methods courtesy of The Beef Checkoff. 01/07

A 1200 pound, Yield Grade 1 steer yields 518 pounds of retail cuts from a 750 pound carcass.

A 1200 pound, Yield Grade 2 steer yields 502 pounds of retail cuts from a 750 pound carcass.

A 1200 pound, Yield Grade 3 steer yields 435 pounds of retail cuts from a 750 pound carcass.

Of the retail cuts, on a carcass weight basis:

31% are steaks
31% are roasts
38% is ground beef

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38% is ground beef and stew meat

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