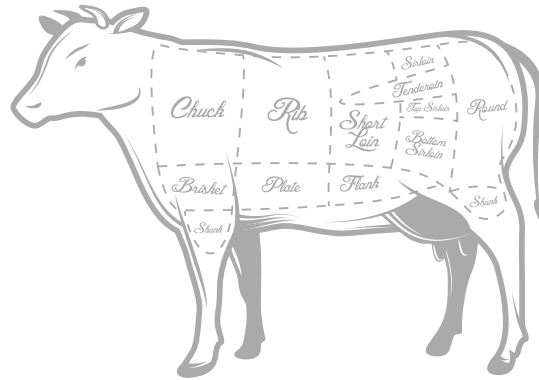




BEEF

BRISKET/SHANK

- Brisket
- Shank
- Gambrel cord

HIP

- Knuckle
- Eye of round
- Outside round gooseneck
- Outside flat
- Inside round

LOIN

- Strip loin
- Tenderloin
- Top sirloin
- Top sirloin cap
- Bottom sirloin tri-tip
- Bottom sirloin flap

FLANK/PLATE

- Short plate
- Flank steak
- Inside skirt
- Outside skirt
- Hanging tender

RIB

- Rib
- Blade meat
- Back ribs
- Short ribs

CHUCK

- Chuck roll
- Chuck tender
- Flat iron
- Shoulder clod
- Clod tender
- Chuck short ribs
- Pectoral