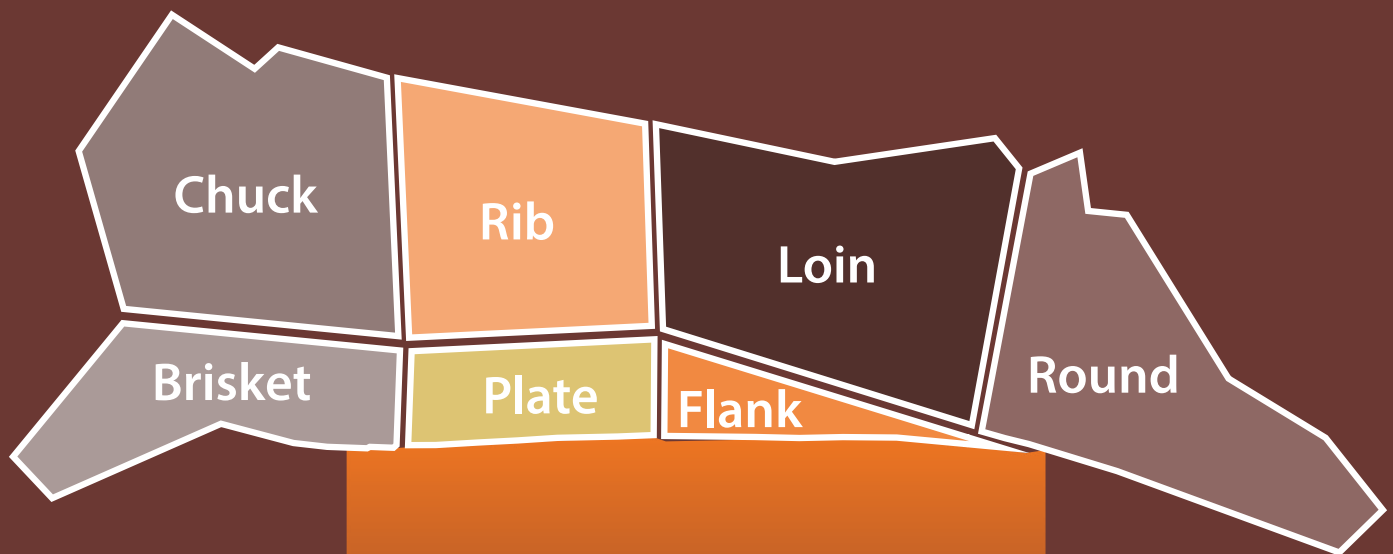


Beef Cuts

Primal & Subprimal Weights and Yields

1300-pound Steer • Choice, YG3 • Dressing Percentage: 62%



Chuck
Rib
Loin
Round
Thin Cuts
Miscellaneous



Beef Cuts

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Quality and Yield Grades

Established in 1927, the USDA meat-grading system sets standards of quality and cutability (yield of edible meat) used in buying and selling of meat. As a voluntary program administered by the United States Department of Agriculture (USDA), the cost of the quality- and yield-grading program is born by meat packers. Grading provides consumers an assurance that the product purchased conforms to an expected standard of palatability.

Quality grades are determined by measuring the following components of beef: marbling (intramuscular fat), maturity, texture, and appearance. The eight quality grades for beef are Prime, Choice, Select, Standard, Commercial, Utility, Cutter, and Canner. Yield grades are most useful at wholesale as they help identify which carcasses or cuts will provide the greatest yield of edible meat per pound. Yield grades are identified by the numbers 1 through 5 with yield grade 1 offering the greatest yield.

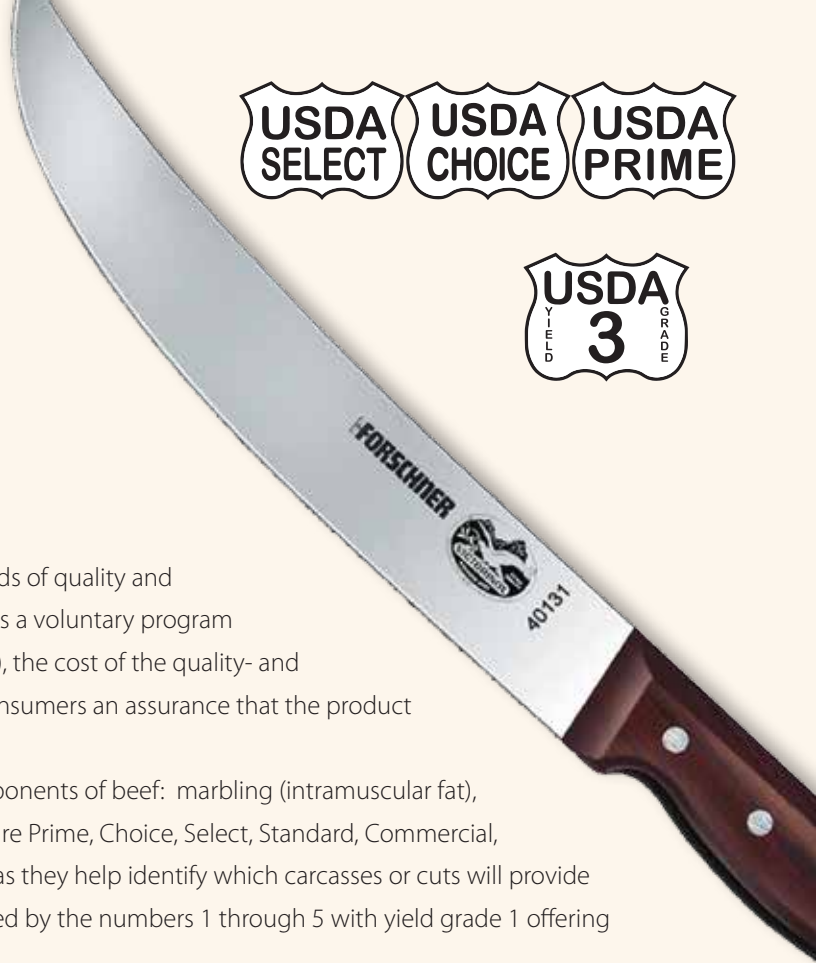
Cut Classifications

The center spread in this booklet includes an illustration of the beef carcass divided into its primal cuts, as well as a weight breakdown of the subprimals derived from each primal. The tables in this booklet identify the primal and subprimal source of all beef cuts and the average weights of all subprimal cuts.

IMPS/NAMP Numbering System

IMPS (Institutional Meat Purchase Specifications) are a series of meat product specifications for the purpose of facilitating industry trade and clarification. The IMPS Standard was created and is maintained by USDA's Agricultural Marketing Service (AMS). Large volume purchasers such as federal, state and local government agencies, retailers, schools, restaurants, hotels, and other foodservice users reference the IMPS for procuring meat products. The government's IMPS provide number identification and standard descriptions for many meat primals, wholesale cuts, subprimals and retail cuts.

The North American Meat Association (formerly the North American Meat Processors Association) is a non-profit trade association comprised of meat processing companies and associates. The organization is universally recognized for its world-renowned publication, "The Meat Buyer's Guide." This guide is used in the meat and foodservice industries as a purchasing guide and reference. NAMP, with the assistance of the USDA, uses color photography to facilitate the industry's use of the IMPS standard descriptions. The tables in this booklet provide the IMPS numbers for all beef cuts.



Chuck

29% of Carcass



| Weight (lbs.) | Percent of Chuck | Subprimal | IMPS/NAMP | Cut | Item IMPS/NAMP |
|---------------|------------------|-----------------------------------|-----------|-----------------------------|----------------|
| 37.9 | 16% | Chuck Roll 2x2 | 116A | America's Beef Roast | 116D |
| | | | | Chuck Eye Steak | 1116D |
| | | | | Boneless Country-Style Ribs | 1116D PS02 |
| | | | | Under Blade Pot Roast | 116E |
| | | | | Under Blade Steak | 1116G |
| 7.0 | 3% | Chuck Eye | 116G | Edge Roast | 116G PS01 |
| 2.8 | 1% | Chuck Short Ribs | 130 | Bone-In | 130 |
| | | | | Boneless | 130A |
| 6.3 | 3% | Chuck Tender (Mock Tender) | 116B | Mock Tender Roast | 116B |
| | | | | Mock Tender Steak | 116B |
| 10.3 | 5% | Clod Top Blade | 114D | Top Blade Steak | 1114D |
| | | | | Flat Iron Steak | 1114D PS01 |
| 14.7 | 6% | Clod Heart | 114E | Shoulder Center Roast, Bnls | 114E |
| | | | | Shoulder Center Steak, Bnls | 1114E |
| 2.1 | 1% | Teres Major | 114F | Shoulder Petite Tender | 114F |
| | | | | Petite Tender Medallions | 1114F |
| 117.3 | 50% | Stewing/ Ground Beef Trimmings | 135A | Boneless | 135A |
| | | | | Lean | 135A |
| | | | 136 | Cubed | 135A |
| | | | | Ground (80/20) | 136 |

| | | |
|--------------|-------------|----------------------|
| 198.4 | 85% | Sub Total |
| 35.2 | 15% | Fat/Bone Loss |
| 233.6 | 100% | Total |



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Rib

9% of Carcass



| Weight (lbs.) | Percent of Rib | Subprimal | IMPS/NAMP | Cut | Item IMPS/NAMP |
|---------------|----------------|-----------------------------------|-------------|-------------------------------|----------------|
| 27.2 | 37% | Ribeye Roll 2x2 | 112 | Ribeye Roast, Lip On, Bone-In | 109E |
| | | | | Ribeye Steak, Lip On, Bone-In | 1103 |
| | | | | Ribeye Roast, Bnls | 112 |
| | | | | Ribeye Steak, Bnls | 1112 |
| | | | | Ribeye Petite Roast, Bnls | 112C |
| | | | | Ribeye Filet, Bnls | 1112C |
| 6.7 | 9% | Peeled Cap | 112D | Ribeye Cap Steak, Bnls | 112D |
| 9.3 | 13% | Beef Rib, Blade Meat | 109B | Lifter Meat | 109B |
| 8.7 | 12% | Short Ribs | 123 | Rib Short Ribs, Bone-In | 123B/C |
| | | | | Rib Short Ribs, Bnls | 123D |
| 11.3 | 16% | Stewing/ Ground Beef Trimmings | 135A 136 | Boneless | 135A |
| | | | | Lean | 135A |
| | | | | Cubed | 135A |
| | | | | Ground (80/20) | 136 |
| 63.2 | 87% | Sub Total | | | |
| 9.4 | 13% | Fat/Bone Loss | | | |
| 72.6 | 100% | Total | | | |



Beef Cuts

Primal & Subprimal Weights and Yields

1300-pound Steer Choice, YG3 • Dressing Percentage: 62%



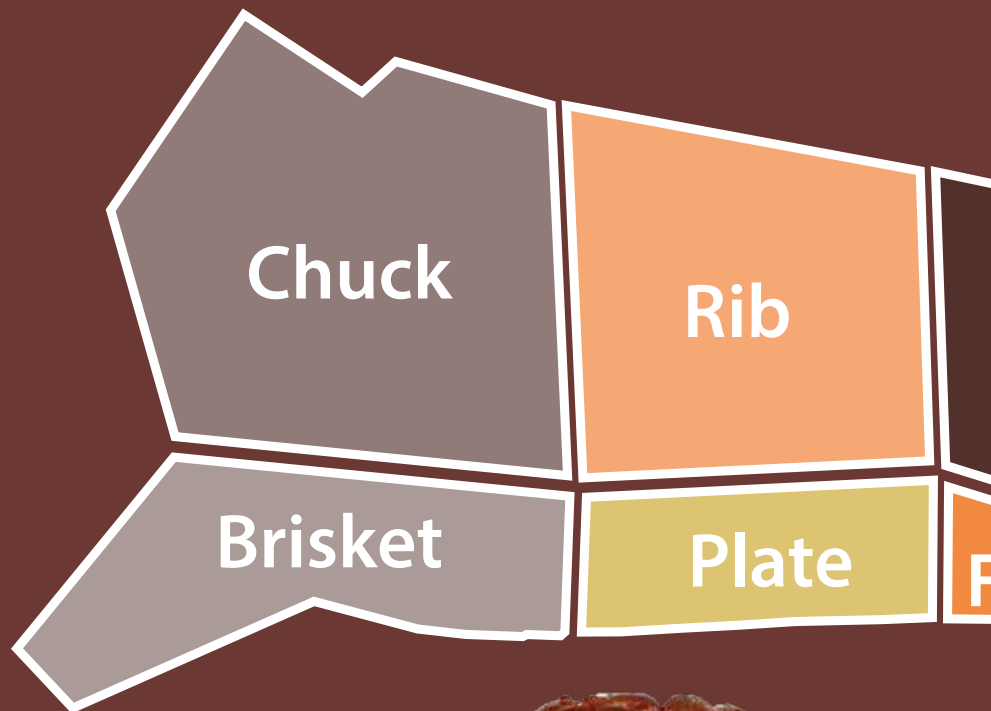
Chuck (233.6 lbs/29%)

| | Pounds |
|-------------------------------|--------------|
| Subprimal | |
| Chuck Roll 2x2 | 37.9 |
| Chuck Eye | 7.0 |
| Chuck Short Ribs | 2.8 |
| Chuck Tender (Mock Tender) | 6.3 |
| Clod Top Blade | 10.3 |
| Clod Heart | 14.7 |
| Teres Major | 2.1 |
| Stewing/Ground Beef Trimmings | 117.3 |
| Sub Total | 198.4 |
| Fat/Bone Loss | 35.2 |
| Totals | 233.6 |



Rib (72.6 lbs/9%)

| | Pounds |
|-------------------------------|-------------|
| Subprimal | |
| Ribeye Roll 2x2 | 27.2 |
| Peeled Cap | 6.7 |
| Beef Rib, Blade Meat | 9.3 |
| Short Ribs | 8.7 |
| Stewing/Ground Beef Trimmings | 11.3 |
| Sub Total | 63.2 |
| Fat/Bone Loss | 9.4 |
| Totals | 72.6 |



Miscellaneous (40.3 lbs/5%)

| | Pounds |
|-----------------------|-------------|
| Subprimal | |
| Variety - Kidney | 3.8 |
| Loin - Hanging Tender | 2.2 |
| Sub Total | 6.0 |
| Breaking Fat | 34.3 |
| Totals | 40.3 |



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Loin (129 lbs/16%)

| | Pounds |
|-------------------------------|--------------|
| Subprimal | |
| Butt Tender | 5.7 |
| Peeled Tenderloin | 11.9 |
| Strip Loin, Boneless | 24.9 |
| Top Butt, Cap Off | 17.0 |
| Top Butt, Cap | 3.8 |
| Ball Tip | 5.0 |
| Tri-Tip | 8.8 |
| Bottom Sirloin Flap | 8.0 |
| Stewing/Ground Beef Trimmings | 14.4 |
| Sub Total | 99.5 |
| Fat/Bone Loss | 29.5 |
| Totals | 129.0 |

Round (177.3 lbs/22%)

| | Pounds |
|-------------------------------|--------------|
| Subprimal | |
| Tip (Knuckle) | 20.6 |
| Top Round | 44.2 |
| Bottom Round | 32.1 |
| Rump | 10.7 |
| Stewing/Ground Beef Trimmings | 33.3 |
| Sub Total | 140.9 |
| Fat/Bone Loss | 36.4 |
| Totals | 177.3 |



Thin Cuts (153.2 lbs/19%)

| | Pounds |
|-------------------------------|--------------|
| Subprimal | |
| Flank | 4.6 |
| Plate - Outside Skirt | 3.1 |
| Plate - Inside Skirt | 6.1 |
| Brisket | 27.6 |
| Stewing/Ground Beef Trimmings | 88.8 |
| Sub Total | 130.2 |
| Fat/Bone Loss | 23.0 |
| Totals | 153.2 |

A 1300-pound, Yield Grade 3 steer yields 638 pounds of retail cuts (79%) from an 806 pound carcass .

Of the 638 pounds of retail cuts:

- 59% are roasts and steaks
- 41% are ground beef and stew meat

Loin

16% of Carcass



| Weight (lbs.) | Percent of Loin | Subprimal | IMPS/NAMP | Cut | Item IMPS/NAMP |
|---------------|-----------------|--|-----------|-----------------------------|----------------|
| 5.7 | 5% | Butt Tender | 191 | Butt Tenderloin Roast | 191A/B |
| | | | | Tenderloin Roast | 190A, 192/192A |
| 11.9 | 9% | Peeled Tenderloin | 190A | Tenderloin Steak | 1189A |
| | | | | Tenderloin Tips | 1190C |
| 24.9 | 19% | Strip Loin, Boneless (Porterhouse & T-Bone come from the Short Loin 174) | 180 | Top Loin Roast, Bone-In | 175 |
| | | | | Top Loin Roast, Bnls | 180 |
| | | | | Top Loin Steak, Bone-In | 1179 |
| | | | | Top Loin Steak, Bnls | 1180 |
| | | | | Top Loin Petite Roast, Bnls | 180B |
| | | | | Top Loin Filet | 1180B |
| | | | | Porterhouse Steak | 1173 |
| | | | | Porterhouse Steak, Tail Off | 1173 |
| | | | | T-Bone Steak | 1174 |
| | | | | T-Bone Steak, Tail Off | 1174 |
| 17.0 | 13% | Top Butt, Cap Off | 184 | Top Sirloin Petite Roast | 184B |
| | | | | Top Sirloin Filet | 1184B |
| | | | | Shell Sirloin Roast | 181A |
| | | | | Shell Sirloin Steak | 181A |
| | | | | Sirloin Roast | 181 |
| | | | | Sirloin Steak | 181 |



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| Weight (lbs.) | Percent of Loin | Subprimal | IMPS/NAMP | Cut | Item IMPS/NAMP |
|---------------|-----------------|-----------------------------------|-------------|--|-----------------------------|
| 3.8 | 3% | Top Butt, Cap | 184D | Top Sirloin Cap Roast Top Sirloin Cap Steak | 184D 1184D |
| 5.0 | 4% | Ball Tip | 185 | Ball Tip Roast, Bnls Ball Tip Steak, Bnls | 185B 1185B |
| 8.8 | 7% | Tri-Tip | 185 | Tri-Tip Roast Tri-Tip Steak | 185C 1185C |
| 8.0 | 6% | Bottom Sirloin Flap | 185 | Flap Steak | 1185A |
| 14.4 | 11% | Stewing/ Ground Beef Trimmings | 135A 136 | Boneless Lean Cubed Ground (80/20) | 135A 135A 135A 136 |
| 99.5 | 77% | Sub Total | | | |
| 29.5 | 23% | Fat/Bone Loss | | | |
| 129.0 | 100% | Total | | | |



Round

22% of Carcass



| Weight (lbs.) | Percent of Round | Subprimal | IMPS/NAMP | Cut | IMPS/NAMP |
|---------------|------------------|-----------------------------------|-------------|---|--|
| 20.6 | 11% | Round Tip (Knuckle) | 167 | Roast Steak | 167 1167 |
| 44.2 | 25% | Top Round | 169 | Roast Steak | 169 A/B/C 1169 |
| 32.1 | 18% | Bottom Round (Gooseneck) | 170 | Bottom Round Roast Bottom Round Steak Bottom Round Rump Steak, Bnls (Western Tip) Bottom Round Steak, Bnls (Western Griller) Eye of Round Roast Eye of Round Steak | 171B 171B 1171G 1171D 171C 171C |
| 10.7 | 6% | Rump | 171G | Roast | 171B |
| 33.3 | 19% | Stewing/ Ground Beef Trimmings | 135A 136 | Boneless Lean Cubed Ground (80/20) | 135A 135A 135A 136 |
| 140.9 | 79% | Sub Total | | | |
| 36.4 | 21% | Fat/Bone Loss | | | |
| 177.3 | 100% | Total | | | |



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Thin Cuts

19% of Carcass



| Weight (lbs.) | Percent of Thin Cuts | Subprimal | IMPS/NAMP | Cut | Item IMPS/NAMP |
|---------------|----------------------|-----------------------------------|-----------|----------------|----------------|
| 4.6 | 3% | Flank | 193 | Flank Steak | 193 |
| 3.1 | 2% | Plate | 121 | Outside Skirt | 1121E |
| 6.1 | 4% | Plate | 121 | Inside Skirt | 1121D |
| 27.6 | 18% | Brisket | 120 | Brisket, Bnls | 120 |
| 88.8 | 58% | Stewing/ Ground Beef Trimmings | 135A | Boneless | 135A |
| | | | | Lean | 135A |
| | | | | Cubed | 135A |
| | | | | Ground (80/20) | 136 |
| 130.2 | 85% | Sub Total | | | |
| 23.0 | 15% | Fat/Bone Loss | | | |
| 153.2 | 100% | Total | | | |

Miscellaneous

5% of Carcass

| Weight (lbs.) | Percent of Misc. | Subprimal | IMPS/NAMP | Cut | Item IMPS/NAMP |
|---------------|------------------|---------------------|-----------|----------------|----------------|
| 3.8 | 10% | Variety | N/A | Kidney | N/A |
| 2.2 | 5% | Loin | 140 | Hanging Tender | 1140 |
| 6.0 | 15% | Sub Total | | | |
| 34.3 | 85% | Breaking Fat | | | |
| 40.3 | 100% | Total | | | |



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