

ANGUS BEEF CHART

OTHER CUTS

Beef for Stew	Cubed Steak
Beef for Kabobs	Ground Beef

RIB

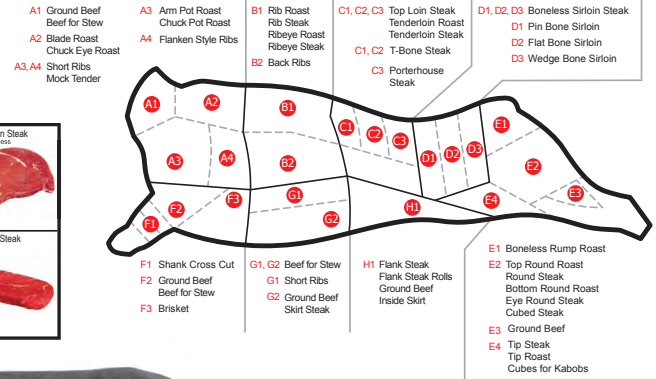
Rib Roast, Large End	Rib Roast, Small End	Rib Steak, Small End
Ribeye Roast	Ribeye Steak	Back Ribs

LOIN

Top Loin Steak	T-Bone Steak	Porterhouse Steak
Tenderloin Roast (Filet Mignon)	Tenderloin Steak (Filet Mignon)	

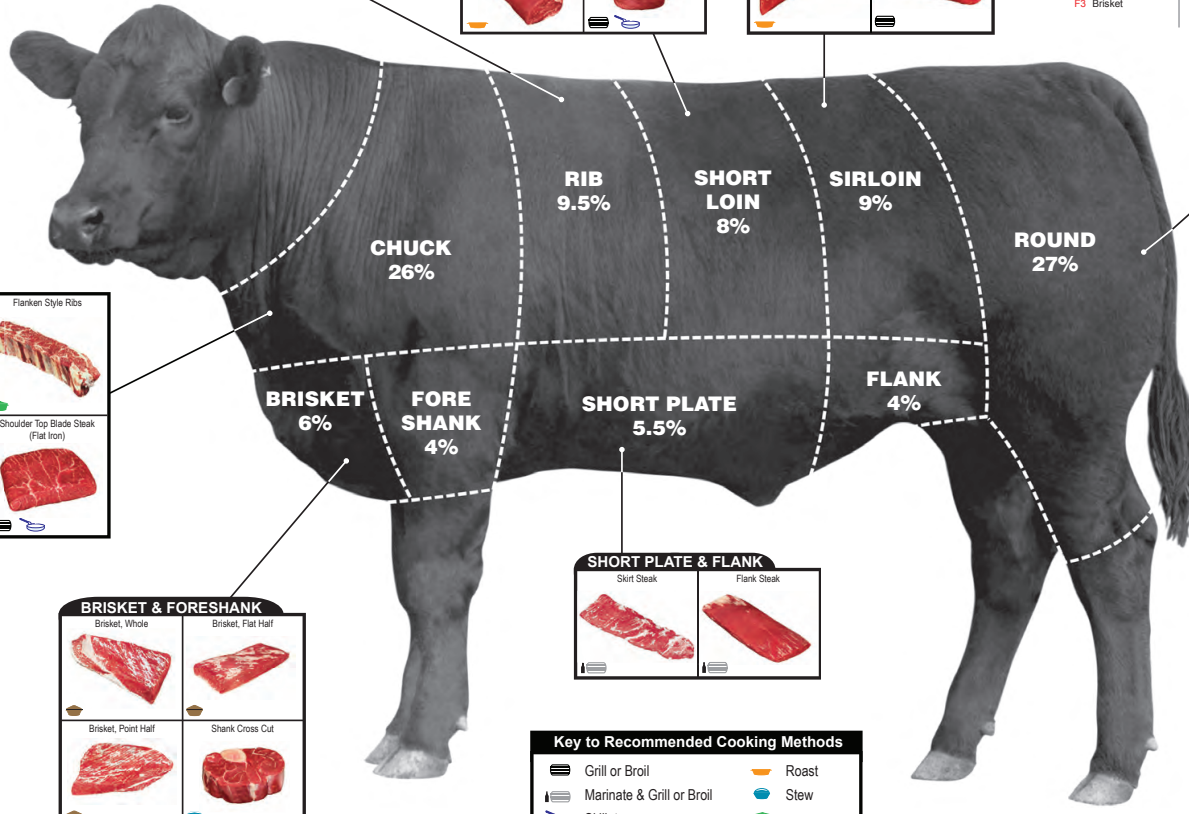
SIRLOIN

Sirloin Steak, Flat Bone	Sirloin Steak, Round Bone	Top Sirloin Steak
Tri-Tip Roast	Tri-Tip Steak	



CHUCK

7-Bone Pot Roast	Arm Pot Roast	Blade Roast
Under Blade Pot Roast	Chuck Pot Roast	Chuck Eye Roast
Short Ribs	Flanken Style Ribs	Mock Tender Roast
Chuck Top Blade Steak	Shoulder Top Blade Steak (Flat Iron)	Shoulder Petite Tender
Shoulder Petite Tender Medallions		



BRISKET & FORESHANK

Brisket, Whole	Brisket, Flat Half
Brisket, Point Half	Shank Cross Cut

SHORT PLATE & FLANK

Skirt Steak	Flank Steak
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ROUND

Round Steak	Bottom Round Roast	Bottom Round Steak
Eye Round Roast	Eye Round Steak	Top Round Steak
Boneless Rump Roast	Tip Roast, Cap Off	Tip Steak

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 and stew meat



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