

Beef Shoulder Cutting Schematic



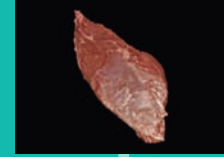
Beef, Shoulder Clod
IMPS/NAMP 114



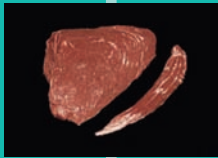
Shoulder Center
IMPS/NAMP 114 E



Top Blade
IMPS/NAMP 114 D



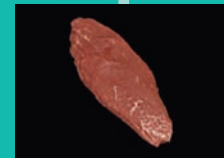
Shoulder Tender
IMPS/NAMP 114 F



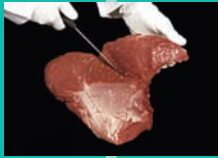
Trimmed Shoulder Center
Rope Removed



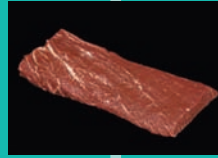
**Beef Shoulder Top Blade
Steak (Flat Iron)**



Shoulder Petite Tender Roast
UPC codes: 1030 or 1845



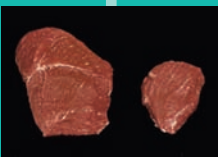
Long Head/Lateral Head



**Beef Shoulder Top Blade
Steaks (Flat Iron)**
UPC codes: 1166 or 1981



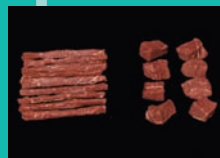
**Shoulder Petite
Tender Medallions**
UPC codes: 1164 or 1979



**Long Head/Lateral Head
Separated**



**Beef Shoulder Center
Steaks (Ranch Steak)**
UPC codes: 1162 or 1977



**Beef for Stir-Fry
and Kabobs**
UPC codes: 1724 or 2539

Benefits of Beef Shoulder Cuts

Beef Shoulder Center Steaks (Ranch Steak)

- Great on the grill.
- Juicy with good beef flavor.
- Steaks offer small, versatile size.
- Moderately tender when cooked to medium-rare doneness.
- Meet Nutrition Labeling and Education Act requirements for lean.

Beef Top Blade Steaks (Flat Iron)

- From second most tender muscle in the carcass.
- Versatile steaks – various portioning options and multiple cooking methods.
- Tender, flavorful and juicy.

Beef Shoulder Petite Tender Medallions, Beef Shoulder Petite Tender Roasts

- Upscale applications.
- Flavorful and tender.
- Quick-cooking.
- Meet Nutrition Labeling and Education Act requirements for lean.