

# Beef Round, Outside Round (Flat) Cutting Schematic



**Beef Bottom Round,  
Outside Round (Flat)**  
*IMPS/NAMP 171B*



**Flat Triangle Separation**



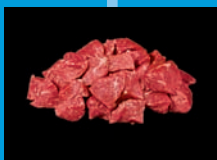
**Beef Bottom Round  
Roast (Triangle)**  
UPC code: 1463



**Beef Bottom  
Round Steaks  
(Western Griller)**  
UPC codes: 1462 or 2277



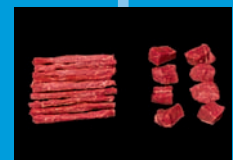
**Beef Bottom  
Round Rump Steaks  
(Western Tip)**  
UPC codes: 1269 or 2084



**Beef for Stew**



**Beef Bottom Round Steaks  
(Western Griller)**  
UPC codes: 1462 or 2277



**Beef for Stir-Fry  
and Kabobs**

## Benefits of Beef Bottom Round, Outside Round (Flat) Cuts

### *Beef Bottom Round Roasts (Triangle)*

- Leaner pot roast.
- Good beef flavor.
- Meet Nutrition Labeling and Education Act requirements for lean.

### *Beef Bottom Round Steaks (Western Griller), Beef Bottom Rump Steaks (Western Tip)*

- Versatile portioning – family size or single.
- Good beef flavor.
- Moderately tender when cooked to medium rare.
- Meet Nutrition Labeling and Education Act requirements for lean.