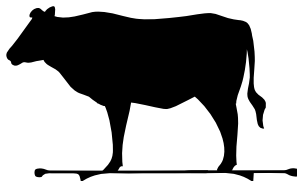


SINCE 1893  
**STOCK YARDS**<sup>®</sup>  
WORLD'S FINEST STEAKS & CHOPS

WE BRING THE STEAK



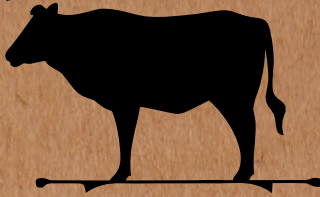
**PORTION**

*cut*

**GUIDE**



# A CUT ABOVE THE REST



A portion cut is a portion of the subprimal and the steak cut most likely to end up on your plate. Each cut is identified with a numbering system maintained by the USDA's Institutional Meat Purchase Specifications (IMPS) and the North American Meat Processors Association (NAMP). The numbers refer to portion (1,000 series numbers) primal cuts from the five broad areas that represent different sections of the cattle: the Chuck, the Rib, the Loin, the Round and the Brisket/Plate/Flank.

## THE ADVANTAGES OF PORTION CUT

### LABOR SAVINGS

Allows chefs to go from packaging to preparation

### CONSISTENCY

Produces more uniform cooking times and plate presentations

### SAFETY

Processed under strict USDA federal guidelines

### INVENTORY CONTROL

Portion cut steaks provide the exact amount of product needed for service without waste

### AGING

Generally, Stock Yards® steaks are aged a minimum of 21 days

## GRADING/MARBLING



**USDA PRIME** graded steak is delightfully tender and juicy with a buttery flavor that makes it distinctively superior to any other steak. Of all the beef produced in the U.S., only the top few percent qualify for the Prime distinction.

**STOCK YARDS ANGUS®** represents the top two-thirds of USDA Choice graded beef and provides a consistently juicy and flavorful experience.

**USDA CHOICE** offers tenderness and taste. This is a highly popular grade of beef for its well-marbled texture and flavor.

**USDA SELECT** steak is moderately tender and juicy and provides a good value.

## AGING

Wet-aging and dry-aging improve both tenderness and flavor in fine cuts of meat. While they are fairly simple processes – the muscle tissues of the meat begin to break down (tenderize) when aged under the proper conditions – both techniques are done by experts under very precise temperatures and strictly controlled circumstances. Generally speaking, aged beef is offered through specialty-meat purveyors and is not readily available through normal retail stores.

## PROFIT CALCULATOR\*

YOUR MENU PRICE \$	-	YOUR PROFIT TARGET \$	-	YOUR TOTAL FIXED SERVING COSTS \$	=	YOUR BEEF BUDGET \$								
	Subtract		Subtract											
				<table border="1"> <tr> <td colspan="2" style="text-align: center;">NON-BEEF PLATE COSTS</td> </tr> <tr> <td style="text-align: center;">+\$</td> <td style="text-align: center;">+\$</td> </tr> <tr> <td style="text-align: center;">+\$</td> <td style="text-align: center;">+\$</td> </tr> <tr> <td style="text-align: center;">+\$</td> <td style="text-align: center;">+\$</td> </tr> </table>			NON-BEEF PLATE COSTS		+\$	+\$	+\$	+\$	+\$	+\$
NON-BEEF PLATE COSTS														
+\$	+\$													
+\$	+\$													
+\$	+\$													

\*Courtesy of the Beef Checkoff

# RIBEYE

- THE STEAK LOVER'S STEAK
- EXCEEDINGLY JUICY
- ROBUST FLAVOR
- VERY TENDER

Ribeye Steak may also be called: Market Steak, Spencer Steak, Beauty Steak, Delmonico Steak, Boneless Rib Steak, Boneless Rib Club Steak, Country Club Steak, Ribeye Roll Steak.



**109E**  
RIBEYE, LIP-ON, BONE-IN (EXPORT STYLE)



**1103**  
RIB STEAK, BONE-IN



**1103B**  
RIB STEAK, BONE-IN, FRENCHED



**1112**  
RIBEYE ROLL STEAK, BONELESS



**1112A**  
RIBEYE, BONELESS



**1112A**  
RIBEYE, LIP-ON



**109B**  
BLADE MEAT



**124**  
BACK RIBS

## PORTERHOUSE & T-BONE\*

Porterhouse and T-Bone may also be called: King Steak

\*Tail lengths vary from 0" to 4" based on user requirements

- THE PORTERHOUSE AND T-BONE CONTAIN BOTH THE TENDERLOIN AND THE STRIP STEAK PROVIDING THE GUEST WITH THE BEST OF BOTH WORLDS

- THE PORTERHOUSE HAS A LARGER PORTION OF THE TENDERLOIN, AT LEAST 1 1/4" WIDE

Larger tenderloin than T-Bone, at least 1 1/4" wide.

Smaller tenderloin than Porterhouse, at least 1/2" wide.



**1173**  
PORTERHOUSE



**1174**  
T-BONE

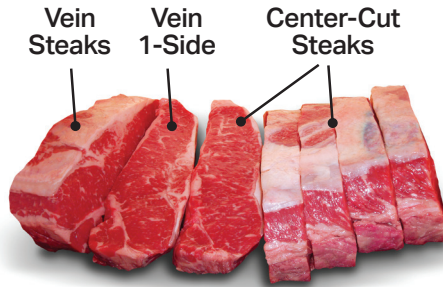
# NEW YORK STRIP STEAK\*

New York Strip Steak may also be called: Top Loin Steak, Sirloin Steak, Boneless Sirloin Steak, New York Steak, Kansas City Steak, Club Steak, Shell Steak, Strip Steak, Boneless Hotel Steak, Boneless Hip Steak, Key Strip Steak

\*Tail lengths vary from 0" to 4" based on user requirements



**1179**  
STRIP LOIN, BONE-IN, END-TO-END



**1180A**  
STRIP STEAK, BONELESS, CENTER-CUT



**1179A**  
STRIP LOIN, BONE-IN, CENTER-CUT

Bone-In  
Strip, Center-Cut



**1180A**  
STRIP STEAK, BONELESS, CENTER-CUT



**1180A**  
STRIP STEAK, BONELESS, CENTER-CUT

Vein  
1-Side

# TENDERLOIN

Tenderloin may also be called: Filet Mignon, Petite Filet, Tenderloin Roast, Tenderloin Tails, Tenderloin Cubes, Tenderloin Medallions, Chateaubriand

○ EXTRAORDINARILY TENDER

○ MILD FLAVOR

○ POPULAR CUT



**1189A**  
TENDERLOIN, SIDE MUSCLE ON



**1190**  
TENDERLOIN, SIDE MUSCLE OFF, DEFATTED



**1190A**  
TENDERLOIN, SIDE MUSCLE OFF, SKINNED



**1190B**  
TENDERLOIN, SIDE MUSCLE OFF,  
SKINNED BARREL CUT 190B IF WHOLE/UNCUT



**192A**  
TENDERLOIN TAILS



**1190C**  
TENDERLOIN TIPS

# TOP SIRLOIN

Top Sirloin may also be called: Hip Steak, Rump Steak,  
Top of Iowa Steak, Top Sirloin Butt Steak, Top Butt

○ TENDERNESS VARIES

○ EXCEPTIONALLY FLAVORFUL

○ MODERATELY PRICED



**1184A**  
TOP SIRLOIN BUTT STEAK, SEMI-CENTER-CUT  
(BONELESS)



**1184B**  
TOP SIRLOIN BUTT STEAK, CENTER-CUT, BONELESS



**1184D**  
TOP SIRLOIN CAP STEAK, BONELESS  
"COULOTTE" STEAK

Strip Style

Filet or Baseball Style



**1184F**  
TOP SIRLOIN BUTT STEAK, CENTER-CUT,  
BONELESS, SEAMED

## VALUE CUTS

These cuts have been selected for their relatively moderate price and flexible menu options.



**1185A**  
SIRLOIN FLAP STEAK



**1185B**  
BALL TIP STEAK



**1185D**  
TRI-TIP STEAK, DEFATTED



**1100**  
CUBED STEAK



**1114D**  
SHOULDER, TOP BLADE STEAK



**1114D**  
SHOULDER, TOP BLADE STEAK



**1114E**  
SHOULDER, ARM STEAK



**1114F**  
SHOULDER, TENDER, PORTIONED



**1121D**  
PLATE, INSIDE SKIRT STEAK, BONELESS



**1121E**  
PLATE, OUTSIDE SKIRT STEAK, SKINNED



**135**  
BEEF FOR STEW



**1123**  
SHORT RIB, BONE-IN, FLANKEN-STYLE  
(2, 3 or 4 ribs)

# CUTS AT-A-GLANCE



Use this at-a-glance guide to identify the best beef cuts to use for the most common foodservice applications.

- Indicates cuts that are highly recommended for certain types of menu items, these cuts will produce optimal results.
- \* Indicates alternative cuts that produce acceptable results.
- ✕ Indicates uses for leftovers of these cuts

Listed in numerical order by IMPS/NAMP

BEEF CUT	IMPS/NAMP	Beef Ribs	Fajitas	Filet Mignon / Chateaubriand / Tourneidos	French Dip / Italian Beef Sandwiches	Hash	Kabobs / Fondue	London Broil	Pasta Toppings, Grilled	Philly Cheese Steak	Pot Roast (Moist Heat)	Prime Rib	Roast Beef (Economy)	Roast Beef (High Quality)	Beef Sandwiches	Salad Toppings, Grilled	Shredded Beef (Mexican / Barbecued Beef)	Skewered Steak / Satay	Sliced Beef in Gravy / BBQ Sauce	Soup	Steak (Economy-Marinating Recommended)	Steak (High Quality)	Steak, Breakfast (Marinating Recommended)	Steak, Cubed / Chicken Fried / Fingers	Steak, NY Strip / Strip Steak	Steak, T-Bone / Porterhouse	Smoked	Roisserie / Spit-Roasted Beef	Steak, Swiss	Stew / Pot Pies / Turnovers	Stir Fry (Marinated)	Stroganoff		
Rib, Roast-Ready	109, 109A, 109D, 109E	✕		✕	✕					✕		●	●	●					✕			●	✕				●	●						
Rib Blade Meat	109B	●								*						●	*	●	*				●	●					●	*	●	●		
Ribeye Roll	112, 112A			✕	✕	*			*	*		●	●	●	*		*		✕			●	*				●	●						
Chuck Shoulder Clod	114, 114A, 114B, 114C			✕	✕						●				*		●		*	●				●				●	●					
Chuck Shoulder Clod, Top Blade Roast	114D					*				*						*			*			●	*				*	*	*	●	*			
Chuck Shoulder Clod, Arm Roast	114E			●	✕	*	●		*	*			●	●		*		*	*	✕						*	*		●	●	●	●		
Chuck Roll	116A			●	*				*	●	*		*			●		*	*	*				*			*	*		●				
Chuck Eye Roll	116D			●	*				*	●	*	●	*			●		*	*	*				*		*	*	*	●			*		
Brisket	120			*	●						●				●	●			●	*						●			*					
Skirt Steak	121C, 121D	●							*						●	*		*			*	*	*									*		
Beef Short Ribs	123, 123A, 123B, 123C, 123D, 130	●									*									✕														
Beef Back Ribs	124, 124A	●																								*	●							
Diced Beef/Beef for Stewing	135, 135A						*														●									●		*		
Round Rump & Shank Partially Off, Handle On (Steamship)	166B			✕	✕							●	*	●						✕														
Knuckle	167, 167A, 167D	*	*	✕	*	*	*	●	✕	●	✕	●	*	●	*	✕	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	
Top (Inside) Round	168, 169, 169A	*	●	✕	*	●	*	*	*	*		●	*	●	*	*	*	*	*	*	*	●	*	*				*	*	●	*	*	*	
Bottom (Gooseneck) Round	170, 170A		*	✕					*	*						●		*	*	*			●				●	●	*	*	*	*	*	
Outside Round (Flat)	171B		●	✕					*	●	*					●		*	*	*			●				●	●	*	*	*	*	*	
Eye of Round	171C		*	✕					*	*	*	*	*	*	*			*	*	*			●			*		●	*					
Short Loin, Short-Cut	174			✕																		●	*	*	*	●	●							
Strip Loin, Boneless	180			✕	*		●					●	●	●	*			*				●	*	*	●	●	●	●			*			
Top Sirloin Butt	184, 184A, 184B	●	*	✕	●	●	●	●	*	*	*	*	*	●	●	●	●	*	*	*	*	●	●	*			●	●	*	*	●	●	●	
Top Sirloin, Cap	184D	*	*	✕	*	●	●	*	*	*		*	●	*	●	*	●	*	●	*	●	*	●	●		*	*	*	*	●	●	●	●	
Bottom Sirloin Butt, Flap	185A	●	*	*	*	*	*	*	*	*					*	*	●	*	*	*	●	●	*	●			●	*	*	*	*	*	*	
Bottom Sirloin Butt, Ball Tip	185B	*	●	✕	*	*	*	*	*	*			*	*	*	*	*	*	*	*	●	●	●	●			●	*	*	*	*	*	*	
Bottom Sirloin Butt, Tri-Tip	185C	*	●	✕	*	*	*	*	*	*	●	*	●	*	*	*	*	*	●	*	●	*	*	*	*	*	*	*	*	*	*	*	*	
Full Tenderloin	189, 189A, 190, 190A		●			●	●					●	●	●	*			*				●	*			●	●			●	●	●	●	
Flank Steak	193	●					●	●	*				●	●				●				●	*	*			*			●				
Flat Iron Steak	114D, PS01	*	●	✕	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	●	*	*			●		●	●	●	●	●	
Ranch Steak	114E, PS01	*	●	✕	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	●	*	*			*		●	●	●	●	●	
Petite Tender	114F, PS01	*	●	✕	●	●	●	●	*	*	*	●	●	●	●	●	●	●	●	●	●	●	*	*			●		●	●	●	●	●	

Portion cut steaks generally have a 1 prior to the number above. For instance, Full Tenderloin 189 in portion cut is 1189.

\* Courtesy of the Beef Checkoff



Contact your US Foods® representative for more information on Stock Yards®

