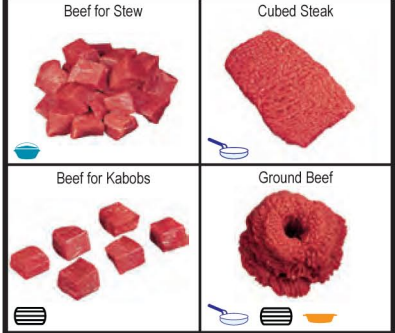


ANGUS BEEF CHART

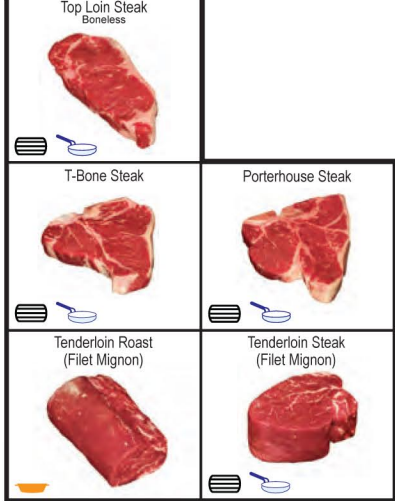
OTHER CUTS



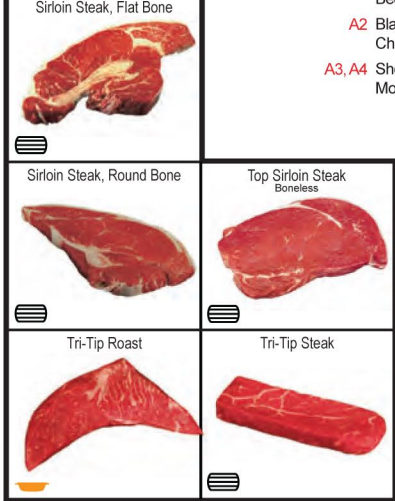
RIB



LOIN



SIRLOIN



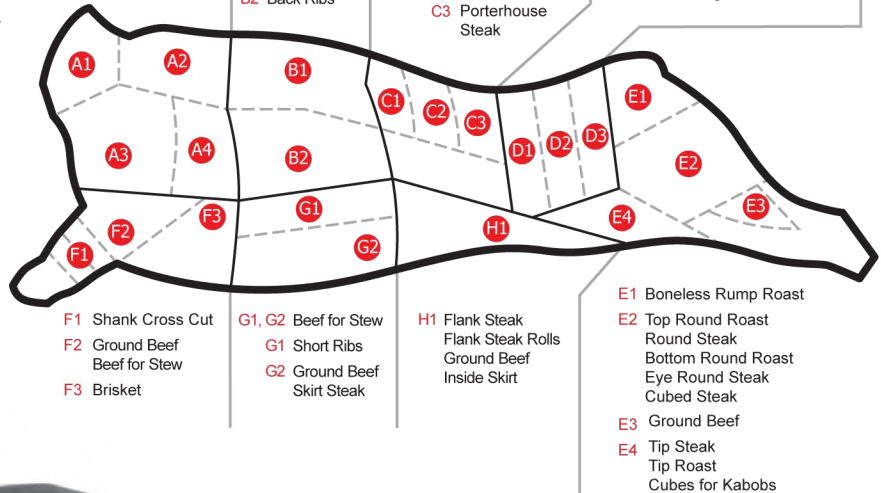
A1 Ground Beef
Beef for Stew
A2 Blade Roast
Chuck Eye Roast
A3, A4 Short Ribs
Mock Tender

A3 Arm Pot Roast
Chuck Pot Roast
A4 Flanken Style Ribs

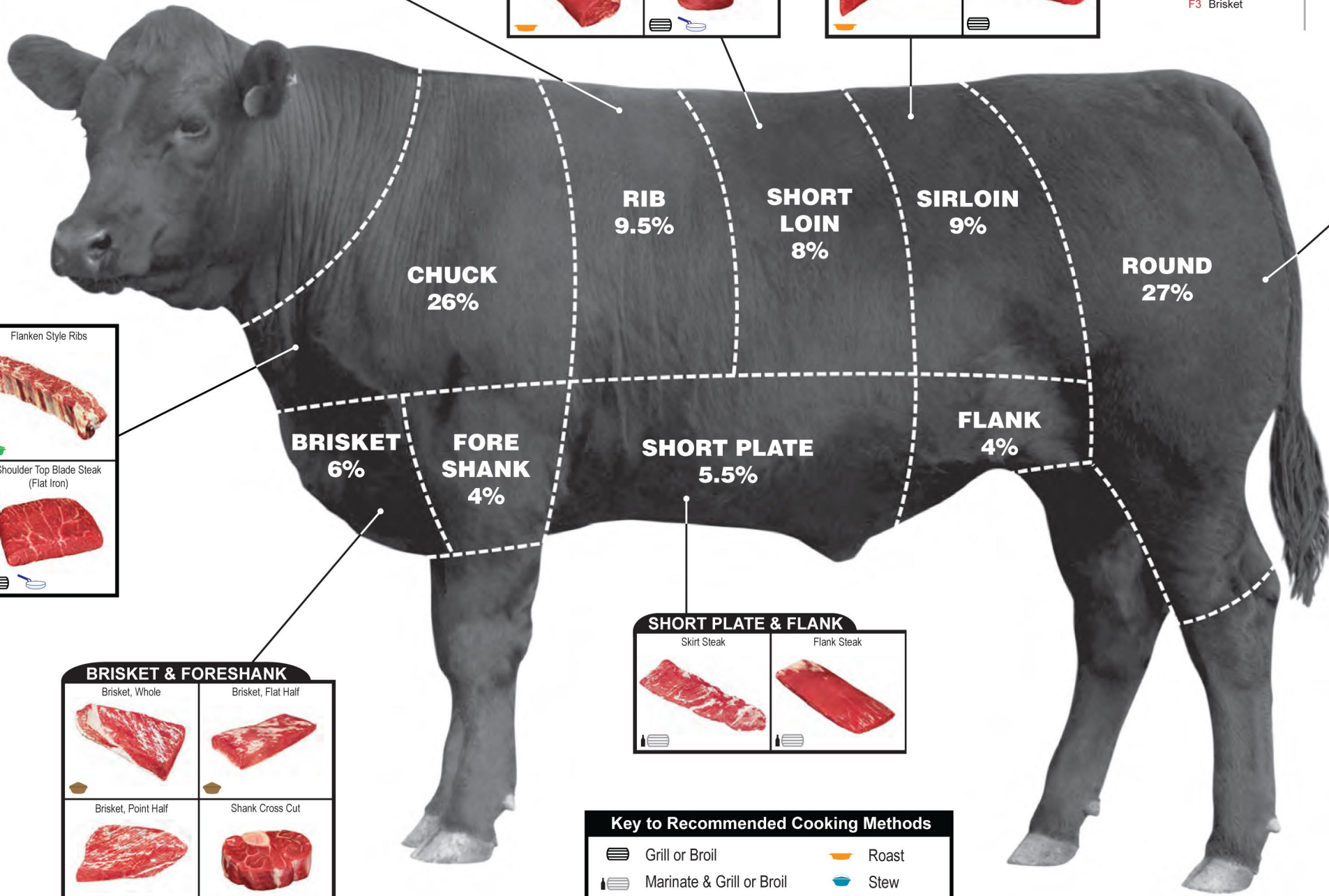
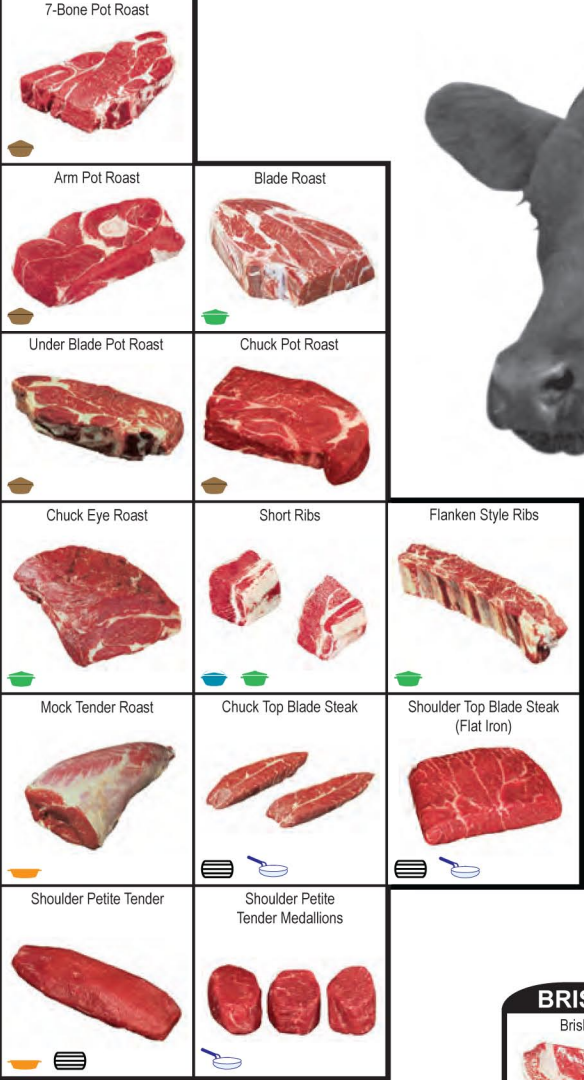
B1 Rib Roast
Rib Steak
Ribeye Roast
Ribeye Steak
B2 Back Ribs

C1, C2, C3 Top Loin Steak
Tenderloin Roast
Tenderloin Steak
C1, C2 T-Bone Steak
C3 Porterhouse Steak

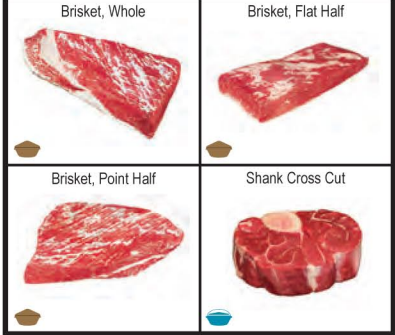
D1, D2, D3 Boneless Sirloin Steak
D1 Pin Bone Sirloin
D2 Flat Bone Sirloin
D3 Wedge Bone Sirloin



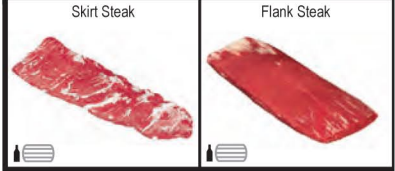
CHUCK



BRISKET & FORESHANK



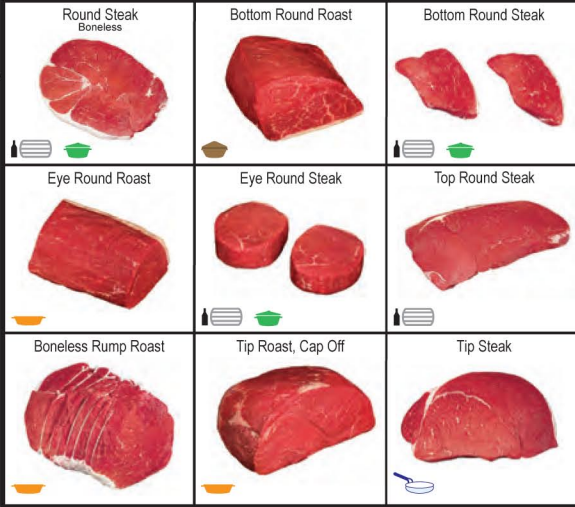
SHORT PLATE & FLANK



Key to Recommended Cooking Methods



ROUND



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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