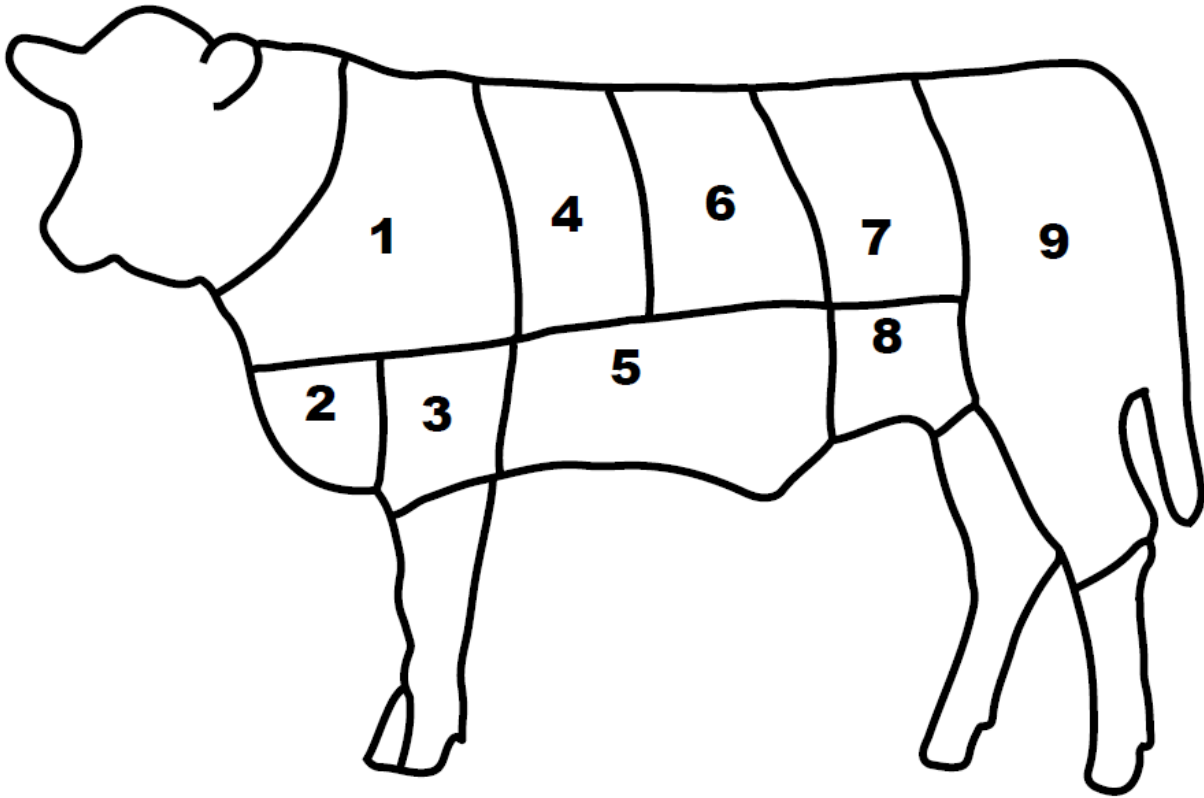


Beef Wholesale Cuts



1. _____
2. _____
3. _____
4. _____
5. _____

6. _____
7. _____
8. _____
9. _____

Beef Retail Cuts

The wholesale cuts of meat that are harvested from the animal are further divided into retail cuts for sale to consumers. Match the common retail cuts, to the correct wholesale cut. Remember that multiple retail cuts can go into one wholesale cut, and some come from multiple wholesale cut areas (various).

Wholesale Cuts

- 1 Brisket
- 2 Chuck
- 3 Flank and Short Plate
- 4 Fore Shank
- 5 Rib
- 6 Round
- 7 Short Loin
- 8 Sirloin
- 9 Various

Retail Cuts

- 1 Short Ribs
- 2 Ground Beef
- 3 T-Bone Steak
- 4 Tri-Tip Roast
- 5 Petite Tender
- 6 Round Steak
- 7 Blade Roast
- 8 Arm Pot Roast
- 9 Whole Brisket
- 10 Flank Steak
- 11 Bottom Round Rump Roast
- 12 Shank Crosscut
- 13 Filet Mignon
- 14 Soup Bones
- 15 Porterhouse Steak
- 16 Ribeye Roast