


VARIETY MEATS

BEEF LIVER




1724

Points Requiring Specification:

- Whole or sliced
- Portion weight (if sliced)
- Membrane removed
- Deveined

BEEF OXTAIL




1791

Points Requiring Specification:

- Size

BEEF KIDNEY




1728

Points Requiring Specification:

- Deveined

BEEF TONGUE




1710

Points Requiring Specification:

- Type of cut (e.g., Swiss cut, Square cut)

BEEF TRIPE




1739

Points Requiring Specification:

- Scaled and/or bleached
- Select type: Reticulum type, Omasum type, Honeycomb type, Mountain Chain type

MARROW BONES



1789

Points Requiring Specification:

- Harvested from the shank, femur or humerus bones
- Exposed on at least one end of each sawed section or length

SOURCE GRINDS **137**

Points Requiring Specification:

- Visual and/or chemical lean point determination
- Meat block origin (e.g., Chuck or Sirloin)
- Minimum content % of source ground meat

ROUND	SIRLOIN	CHUCK
90% Lean Ground Beef	90% Lean Ground Beef	83% Lean Ground Beef

CANADA/US MARBLING & QUALITY GRADE STANDARDS*

CANADA	MARBLING SCORE	USA
Canada Prime	Abundant	USDA Prime
	Moderately Abundant	
	Slightly Abundant†	
Canada AAA	Moderate	USDA Choice
	Modest	
	Small†	
Canada AA	Slight†	USDA Select
	Trace	
Canada A	Practically Devoid	USDA Standard

GRADE	PRIME	AAA	AA	A
OFFICIAL CANADIAN BEEF GRADE SYMBOL				

Grade	Marbling**	Maturity	Meat Colour	Fat Colour	Muscling	Meat Texture
CANADA						
Prime	Slightly abundant	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AAA	Small	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
AA	Slight	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
A	Trace	Youthful	Bright red only	No yellow fat permitted	Good muscling or better	Firm only
UNITED STATES						
Prime	Slightly abundant	A and B maturity	Light red	Yellow fat permitted	No minimum requirement	Moderately firm
Choice	Small	A and B maturity	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly firm
Select	Slight	A maturity	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly soft
Standard	Practically devoid	A and B maturity	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Soft

* The Canadian marbling standards were changed in 1996 to mirror the copyrighted marbling standards of the United States. The minimum marbling standards used for USDA Prime (slightly abundant), Choice (small) and Select (slight) are the same minimum standards used in Canada to segregate the youthful quality carcasses into Canada Prime, AAA and AA respectively.

** Minimum marbling permitted for quality grade class.

† The above illustrations are reduced reproductions of the official USDA Marbling photographs prepared for the U.S. Department of Agriculture by and available from the National Cattlemen's Beef Association.

VEAL

Canada offers milk-fed and grain-fed veal.

Both milk-fed and grain-fed veal are subject to a mandatory cattle identification program, strict production protocols and certification of product shipments to ensure a safe, nutritious and high quality product.

Veal quality grades are available through the Canadian Beef Grading Agency.



Milk-Fed Veal
Milk-fed veal is fed a nutrient rich milk replacer divided into two phases for a period of approximately 19 – 21 weeks. The calves, usually received from dairy farms at approximately one week of age, first start with a protein rich formulation and after 12 weeks are fed a diet with higher fat-to-protein ratio.



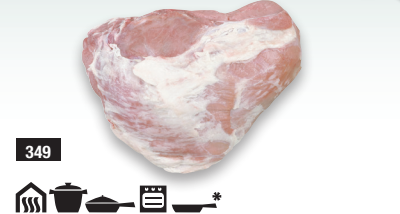
Grain-Fed Veal
Grain-fed veal calves are received from dairy farms at the same age as milk-fed veal calves. Grain-fed veal are raised in two phases: the starting phase (nursery) and the finishing phase. Grain-fed calves are fed milk replacers for a period of 5 weeks after which they are transitioned to a diet of grain and protein supplement for a period of 23 weeks. This grain-based diet gives a pink colour to the meat that is darker than milk-fed veal but paler than beef.

LEG/HIP

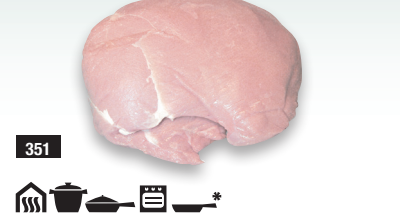
WHOLE



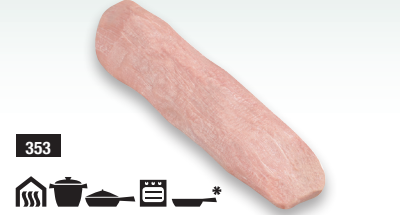
INSIDE ROUND (TOP ROUND) CAP ON



KNUCKLE (SIRLOIN TIP)



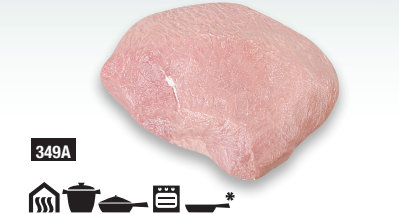
EYE OF ROUND TRIMMED



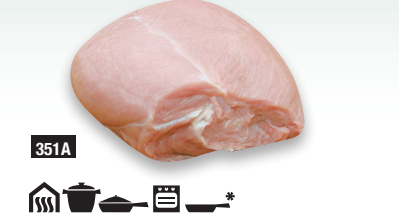
HINDSHANK



INSIDE (TOP) ROUND CAP OFF



KNUCKLE (SIRLOIN TIP) CAP OFF



3 PIECE (BOTTOM-HIP-SIRLOIN)



Reference each sub primal cut for correct cooking icons

- Pan fry** - Only applicable for thin cut portions.
- Pan fry** - Only applicable for thin cut portions and muscle separation.
- Pan fry** - Only applicable with muscle separation.

VEAL

LOIN

WHOLE



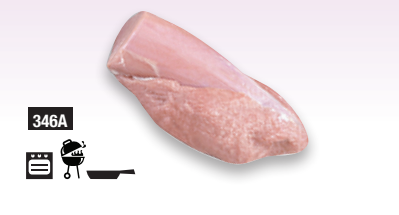
TENDERLOIN



SHORT LOIN TRIMMED



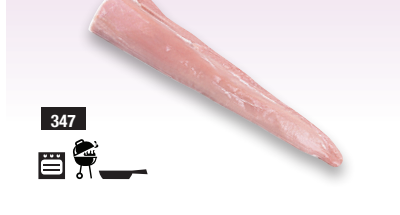
BUTT TENDERLOIN



STRIP LOIN



SHORT TENDERLOIN TIP



RIB

RACK (7 RIBS)



HOTEL RACK, CHOP-READY, FRENCHED RIB



HOTEL RACK, CHOP-READY (RTS) (6 RIBS)



RIBEYE



CHUCK

SQUARE CUT (4 RIBS)



SHOULDER CLOD (BONELESS SHOULDER)



BRISKET

FORESHANK



FORESHANK CENTRE CUT



BREAST (INCLUDES PORTIONS OF BRISKET AND PLATE)



FOOD SAFETY



Canadian Food Inspection Agency enforces federal laws relating to animal health and the safety of Canadian beef.



Canadian Livestock Tracking System uses RFID ear tags and a national database to enable rapid and accurate animal identification.



HACCP Beef Safety System must be fully implemented at all Canadian processing plants exporting beef.



Temperature Monitoring is conducted throughout the beef production process as required by the HACCP food safety system.



Antemortem Inspection is performed to monitor the health of live cattle prior to slaughter.



Removal of Specified Risk Materials (SRMs) are designed to analyze and control potential hazards related to food safety.



Grain Feeding promotes well marbled, tender and flavourful beef with firm, white fat.



Animal Health Monitoring is conducted by beef producers and veterinarians throughout the production process.

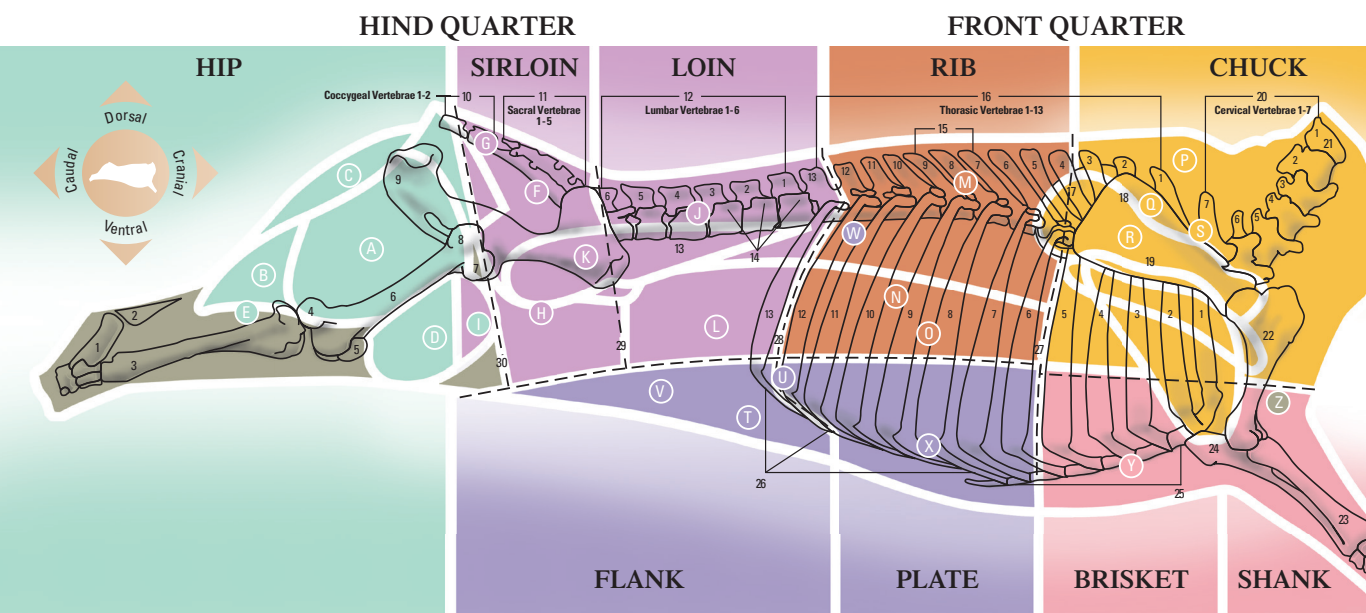


National Animal Disease Surveillance supports Canada's ability to recognize and respond to any emerging animal disease.



Animal Genetics Import Controls include point-of-entry inspection and quarantine as well as foreign animal disease testing.

SKELETAL GUIDE AND PRIMARY MUSCLE GROUPS



BONE STRUCTURE NOMENCLATURE

- Tarsus (hock bones)
- Gambrel Cord (achilles tendon)
- Tibia (hind shank)
- Stifle Joint
- Patella (knee cap)
- Femur (round bone)
- Ball of Femur
- Protuberance of Femur
- Pelvic Bone
- Tail Bones (caudal vertebrae)
- Sacrum (sacral vertebrae)
- Loin Bones (lumbar vertebrae)
- Chine Bones
- Transverse Process of Lumbar Vertebrae
- Feather Bones

HIP SECTION

- Inside Round (Top Round, Topside)
- Outside Round Flat (Outside Flat)
- Eye of Round (Eye Round)
- Knuckle (Sirloin Tip, Thick Flank)
- Super Digital Muscle

SIRLOIN SECTION

- Top Sirloin Butt (Rump Heart)
- Top Sirloin Cap (Culotte, Rump Cap)
- Bottom Sirloin Tri Tip (Triangle, Knuckle Cap, Rump Tail)
- Bottom Sirloin Ball Tip

LOIN SECTION

- Strip Loin
- Tenderloin (PSMO)
- Bottom Sirloin Flap (Streak Tail)

RIB SECTION

- Ribeye Roll (Cube Roll)
- Rib Finger Meat (Intercostals)
- Boneless Short Rib and Short Rib (Rib Ends)

CHUCK SECTION

- Chuck Roll (Bottom Blade)
- Chuck Tender (Mock Tender, Scotch Tender)
- Flat Iron (Top Blade, Oyster Blade)
- Shoulder Clod (Blade Clod)

FLANK SECTION

- Inside Skirt
- Outside Skirt (Thin Skirt)
- Flank Steak
- Hanging Tender (Thick Skirt)

PLATE SECTION

- Short Plate

BRISKET SECTION

- Brisket

SPECIALTIES SECTION

- Conical Muscle

Disclaimer: This information has been compiled from sources and documents believed to be reliable. The accuracy of the information presented is not guaranteed, nor is any responsibility assumed or implied by Canada Beef and their partners for any damages or loss resulting from inaccuracies or omissions.



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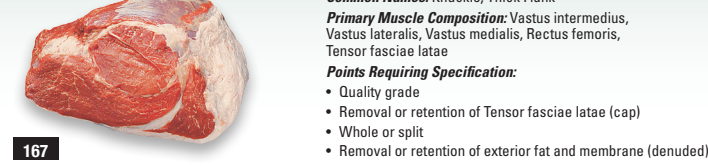
KNOW YOUR BEEF



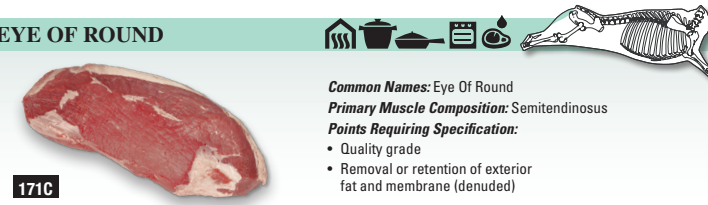
CANADIAN BEEF MERCHANDISING GUIDE

HIP/ROUND

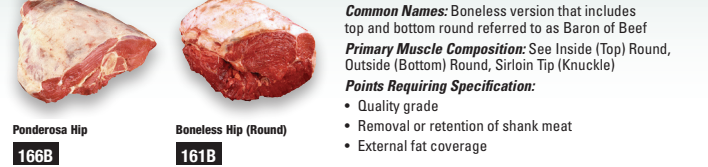
SIRLOIN TIP (KNUCKLE)



EYE OF ROUND



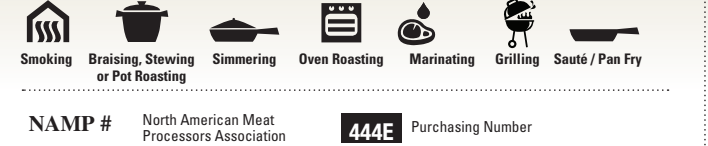
PONDEROSA HIP



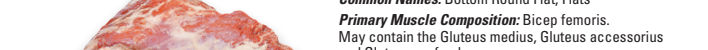
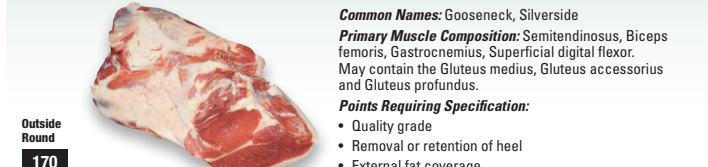
LEGEND REFERENCE GUIDETO THE SYMBOLS USED ON THIS CHART



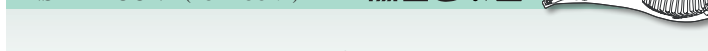
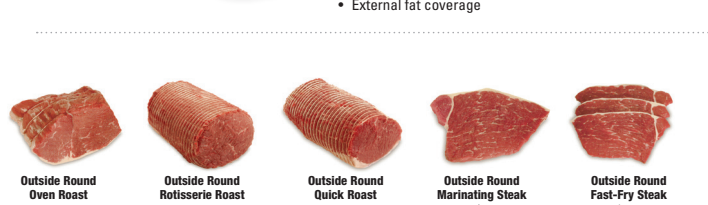
SUGGESTED COOKING METHODS



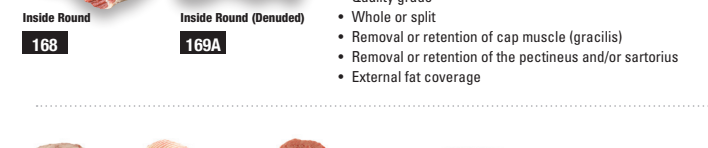
OUTSIDE ROUND (BOTTOM ROUND)



INSIDE ROUND (TOP ROUND)

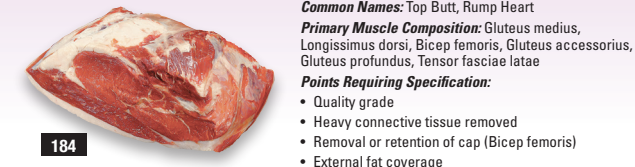


FABRICATION SPECIFICATIONS

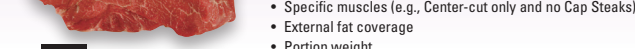


LOIN

TOP SIRLOIN



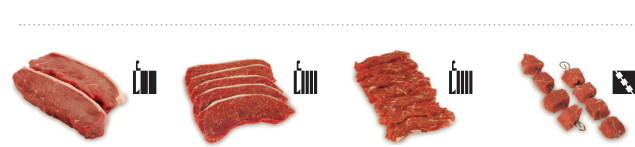
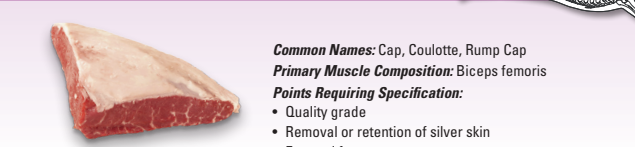
TOP SIRLOIN CAP OFF



VALUE ADDED CONCEPTS



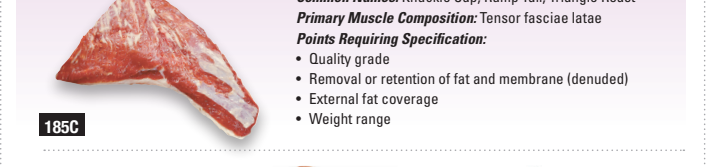
TOP SIRLOIN CAP



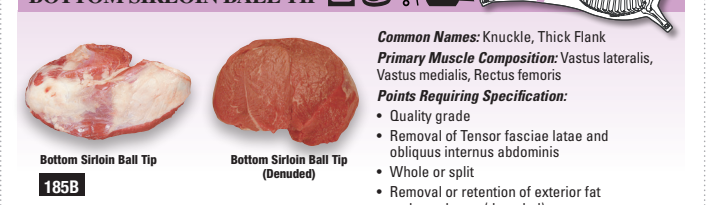
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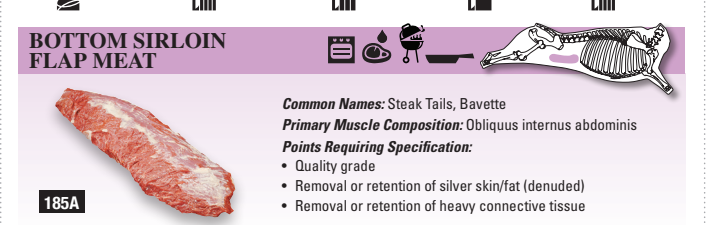
BOTTOM SIRLOIN TRI TIP



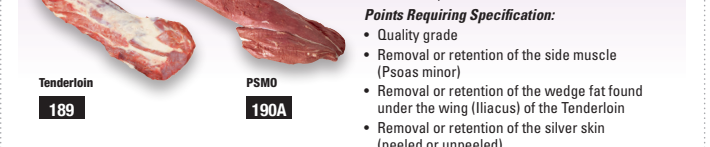
BOTTOM SIRLOIN BALL TIP



BOTTOM SIRLOIN FLAP MEAT



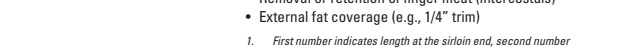
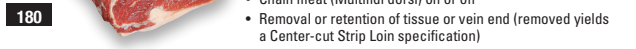
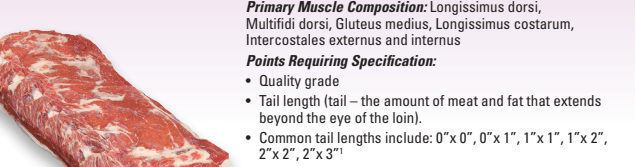
TENDERLOIN



VALUE ADDED CONCEPTS



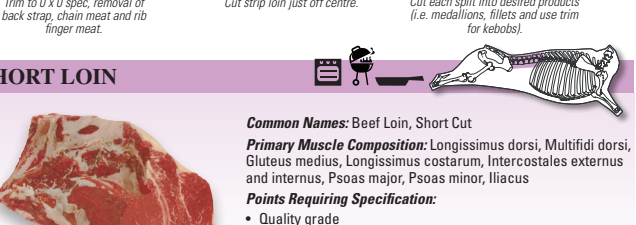
STRIP LOIN



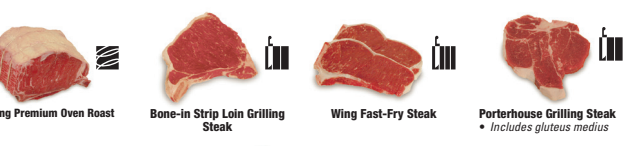
VALUE ADDED CONCEPTS



SHORT LOIN



TRADITIONAL CUT



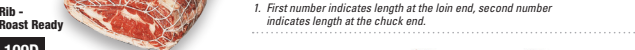
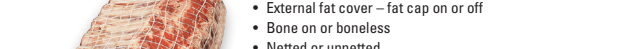
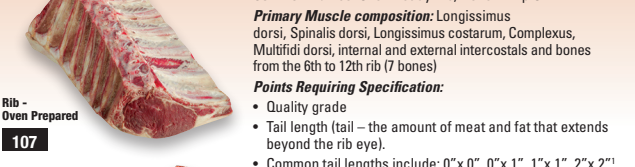
TRADITIONAL CUT



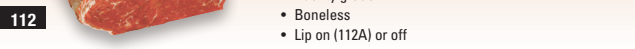
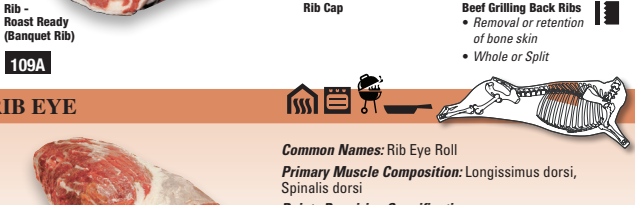
LOIN STEAKS

RIB

RIB



RIB EYE



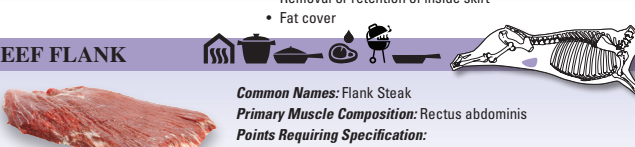
VALUE ADDED CONCEPTS



TRADITIONAL CUT

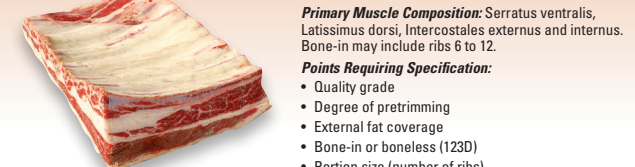


TRADITIONAL CUT



LOIN STEAKS

BEEF SHORT RIBS



OVEN READY RIB



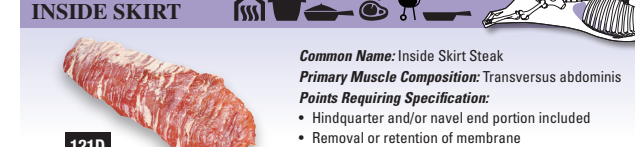
TRADITIONAL CUT



TRADITIONAL CUT



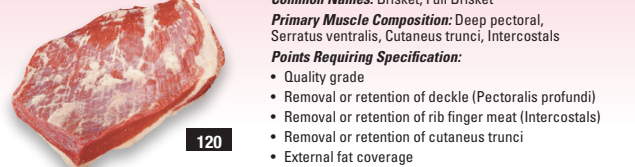
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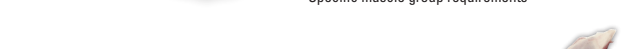
LOIN STEAKS

BRISKET

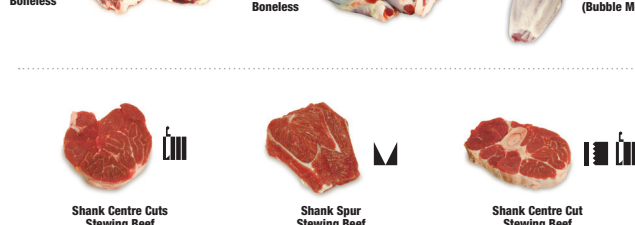
BRISKET



SHANK



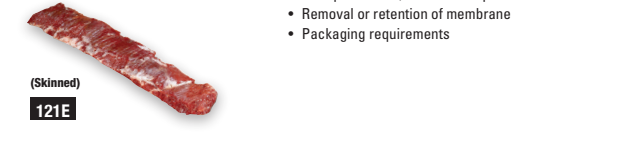
SHANK



SHANK



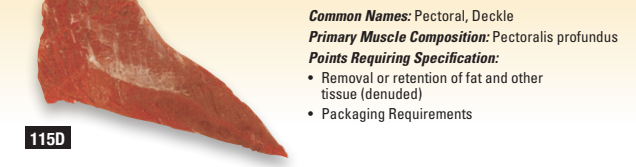
SHANK



SHANK

CHUCK

PECTORAL



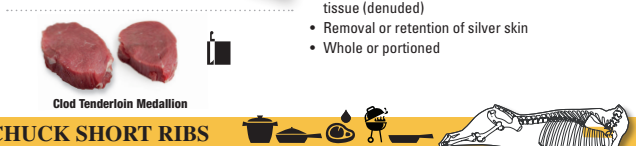
SHOULDER CLOD



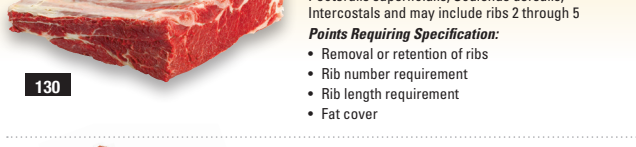
CUTTING



CUTTING



CUTTING



CUTTING

CUTTING

BONELESS TOP BLADE



TOP BLADE FLAT IRON



CUTTING



CUTTING



CUTTING



CUTTING

CUTTING