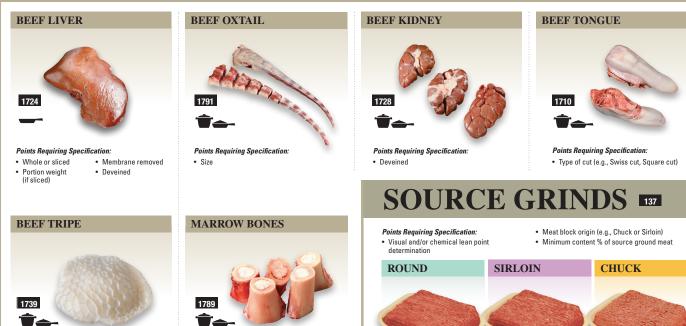
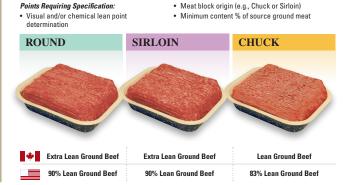
# **VARIETY MEATS**



- Points Requiring Specification: Scaled and/or bleached Select type: Riticulum type, Omasum type.
- Honeycomb type, Mountain Chain type
- Points Requiring Specification: Harvested from the shank, femur or humerus bones • Exposed on at least one end of each sawed section or length



### **CANADA/US MARBLING & QUALITY GRADE STANDARDS\***

CANADA	MARBLING SCORE				USA	
	Abundant		1. Jack		USDA Prime	
Canada Prime	Moderately Abundant		Mar Mark			
	Slightly Abundant <sup>+</sup>		5.7	Y 37 1		
	Moderate			Nº S		
Canada AAA	Modest		1 Tonto		USDA Choice	
	Small <sup>†</sup>		EL .			
Canada AA	Slight <sup>+</sup>	Slight <sup>†</sup>		1 200	USDA Select	
Canada A	Trace		15-		USDA Standard	
Canada A	Practically Devoid			· Sandia	USDA Standal	
GRADE	PRIME	AAA		AA	A	
OFFICIAL	$\sim$	M		$\sim$	$\sim$	
ANADIAN EEF GRADE			ŝ			
SYMBOL	2-1	2-1		2-5	2-5	

Grade	Marbling**	Maturity	Meat Colour	Fat Colour	Muscling	Meat Texture
CANAL	)A					
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
Grade	Marbling**	Maturity	Meat Colour	Fat Colour	Muscling	Meat Texture
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.

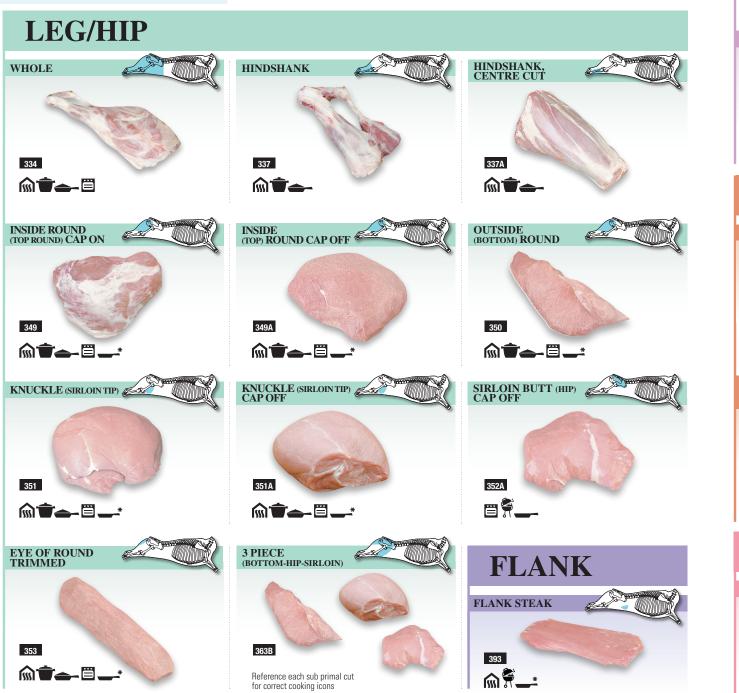
Both milk-fed and grain-fed veal are subject to a mandatory cattle identification program, strict production protocols and certification of product shipments to ensure a safe, nutritious and high quality product.

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



Milk-Fed Vea

Grain-Fed Veal colour to the meat that is darker than milk-fed veal but paler than beef.



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**

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 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. rain-fed calves are fed milk replacers for a period of 5 weeks after which they are transitioned a diet of grain and protein supplement for a period of 23 weeks. This grain-based diet gives a pink

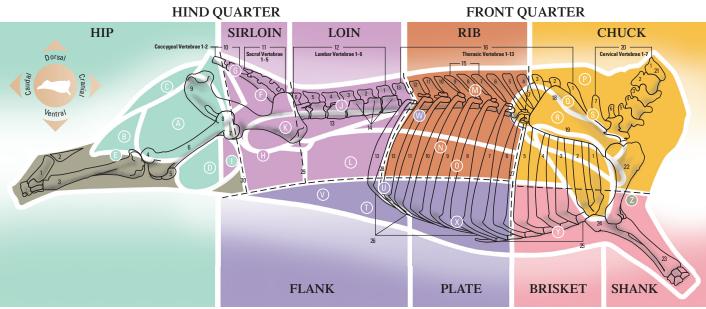
V LAL		
LOIN		
WHOLE	SHORT LOIN TRIMMED	STRIP LOIN
331 ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩	332 ⊖	344
TENDERLOIN	BUTT TENDERLOIN	SHORT TENDERLOIN TIP
345	346A	347 ⊟ ♪
RIB		CHUCK
RACK (7 RIBS)	HOTEL RACK, (RTS) (6 RIBS)	SQUARE CUT (4 RIBS)
HOTEL RACK, CHOP-READY, FRENCHED RIB	RIBEYE	SHOULDER CLOD (BONELESS SHOULDER)
BRISKET		
FORESHANK 312 M Take	FORESHANK CENTRE CUT	BREAST (INCLUDES PORTIONS OF BRISKET AND PLATE)

### **FOOD SAFETY**



ble rapid and accurate animal identification HACCP Beef Safety System must be fully implemented at all Canadian processing plants

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



#### BONE STRUCTURE NOMENCLATURE

1.	Tarsus (hock bones)	16.	Back Bones (thoraci
2.	Gambrel Cord (achilles tendon)	17.	Blade Bone Cartilag
3.	Tibia (hind shank)	18.	Scapular Cartilage
4.	Stifle Joint	19.	Scapula (blade bone
5.	Patella (knee cap)	20.	Neck Bones (cervica
6.	Femur (round bone)	21.	Atlas Bone
7.	Ball of Femur	22.	Humerus (arm bone)
8.	Protuberance of Femur	23.	Ulna (only)
9.	Pelvic Bone	24.	Radius (only)
10.	Tail Bones (caudal vertebrae)	25.	Sternum (breast bon
11.	Sacrum (sacral vertebrae)	26.	Costal Cartilages (ril
12.	Loin Bones (lumbar vertebrae)	27.	Chuck/Rib break
13.	Chine Bones	28.	Rib/Loin break
14.	Transverse Process of	29.	Loin/Sirloin break
	Lumbar Vertebrae	30.	Sirloin/Hip break
15.	Feather Bones		

Disclaimer: This information has been compiled from source © Canada Beef, 2017. Printed in Canada. R-M04Y17-152307





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

Removal of Specified Risk Materials (SRMs)

designed to analyze and control potential hazards

es RFID ear tags and a national database

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

related to food safety.

Ű

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

SKELETAL GUIDE AND PRIMARY MUSCLE GROUPS

#### HIP SECTION

Inside Round (Top Round, Topside) 6. Back Bones (thoracic vertebrae) Outside Round Flat (Outside Flat) 7. Blade Bone Cartilage 🕒 Eye of Round (Eye Round) 8. Scapular Cartilage 9. Scapula (blade bone) 🕕 Knuckle (Sirloin Tip, Thick Flank) 0. Neck Bones (cervical vertebrae) 💿 Super Digital Muscle . Atlas Bone 2. Humerus (arm bone) Ulna (only) SIRLOIN SECTION 4. Radius (only) Top Sirloin Butt (Rump Heart) 5. Sternum (breast bone) . Costal Cartilages (rib cartilages) 🕒 Top Sirloin Cap (Culotte, . Chuck/Rib break Rump Cap) 28. Rib/Loin break 29. Loin/Sirloin break

🕕 Bottom Sirloin Tri Tip (Triangle, Knuckle Cap, Rump Tail) Bottom Sirloin Ball Tip

#### LOIN SECTION Strip Loin () Tenderloin (PSMO)

🕕 Bottom Sirloin Flap (Steak Tail) **RIB SECTION** 

È

National Animal Disease Surveillance

pond to any emerging animal disease.

f-entry inspection and quarantine

upports Canada's ability to recognize

Animal Genetics Import Controls

as well as foreign animal disease testing.

🔘 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

Manging Tender (Thick Skirt)

PLATE SECTION 🔇 Short Plate

BRISKET SECTION

Brisket

SPECIALTIES SECTION Conical Muscle

believed to be reliable. The accuracy of the information presented is not guaranteed, nor is any responsibil

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# CANADIAN BEEF MERCHANDISI



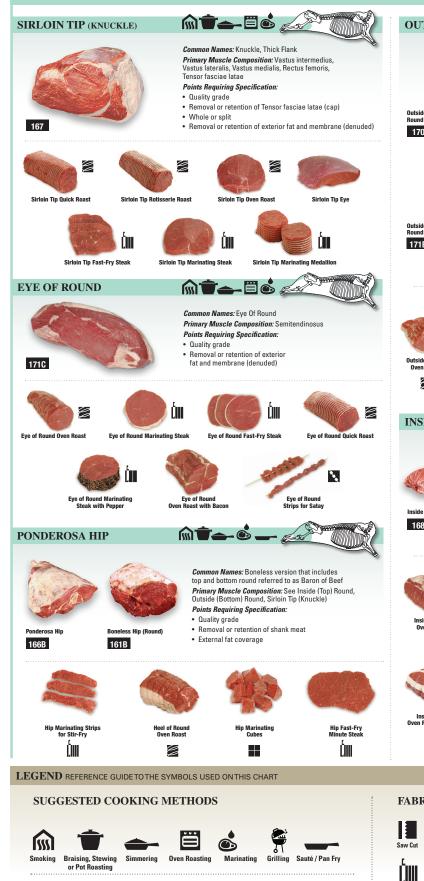




CANADIAN BEEF



# HIP/ROUND



NAMP # North American Meat Processors Association 444E Purchasing Number

UTSIDE ROUND (BOTTO	M ROUND)		Т
CISIDE ROUID (BOITO			
rside und 170	femoris, Gastrocnemius, S	i <b>tion:</b> Semitendinosus, Biceps Superficial digital flexor. medius, Gluteus accessorius c <b>ation:</b>	
tside und Flat 71B	and Gluteus profundus. Points Requiring Specific • Quality grade • Removal or retention of (heavy connective tissu	i <i>tion:</i> Bicep femoris. medius, Gluteus accessorius c <b>ation:</b> f silver skin	
tside Round Neen Roast	Outside Round Quick Roast	Round 1 Steak Cutside Round Fast-Fry Steak	3
<b>SIDE ROUND</b> (TOP ROUN	ND) 🖍 🖽 💰 🛱		- Ľ
side Round (Der 168 169A	Adductor femoris, Pectine internus. May contain the <i>Points Requiring Specific</i> • Quality grade • Whole or split • Removal or retention of	i <b>tion:</b> Semimembranosus, Gracilis, eus, Sartorius, Obturator externus/ Iliopsoas. z <b>ation:</b>	
Inside Round Over Roast	Inside Round Marinating Medalion		
S 🗧			
en Roast with Pork Fat Steak wi (Tenderized) (Tend	French Grilling Inside Roun ith Pepper Grilling Tourne erized) (Tenderized	edos for Rouladen 1)	
		Ĺ	
BRICATION SPECIFICA	ATIONS		
!			
ut String Tied Barbecue Skev Cut	wered Butterfly Cut		

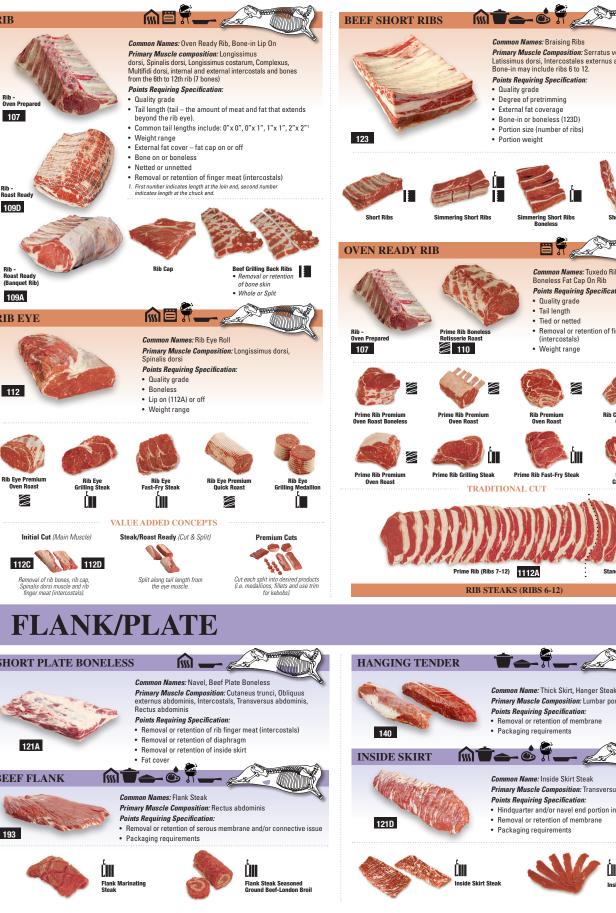
Thin Slice Medium Slice Thick Slice Extra Thick Slice Diced Cut 4 - 7 mm 8 - 15 mm 16 - 20 mm 21 - 30 mm 20 x 20 x 20 mm

# LOIN



#### E .... Common Names: Strip Loin Boneless Primary Muscle Composition: Longissimus dorsi, Multifidi dorsi, Gluteus medius, Longissimus costarum, Intercostales externus and internus Points Requiring Specification: Quality grade Tail length (tail – the amount of meat and fat that extends beyond the eye of the loin). Common tail lengths include: 0"x 0", 0"x 1", 1"x 1", 1"x 2", 107 Weight range Chain meat (Multifidi dorsi) on or off Removal or retention of tissue or vein end (removed yields) a Center-cut Strip Loin specification) Removal or retention with specification (e.g., 1") of back strap Removal or retention of finger meat (intercostals) External fat coverage (e.g., 1/4" trim) 1. First number indicates length at the sirloin end, second number 109D indicates length at the rib end. 2. If removed yields a steak-ready specification. Strip Loin Grilling Medallion Strip Loin Premiur Quick Roast 109A Common Names: Strip Loin dallion, Strip Loin Bocky Mounta Medallion, Strip Loin Manhattan Stea **RIB EYE** Points Requiring Specification: Strip Loin Premium Oven Roast 112 Strip Loin Fast-Fry Steak VALUE ADDED CONCEPTS Steak/Roast Ready (Cut & Split) Premium Cuts Cut strip loin just off centre. Cut each split into desired product (i.e. medallions, fillets and use tri Rib Eye Premium Oven Roast S Martin Co Common Names: Beef Loin, Short Cut Primary Muscle Composition: Longissimus dorsi, Multifidi dorsi iluteus medius. Longissimus costarum, Intercostales externus and internus, Psoas major, Psoas minor, Iliacus Points Requiring Specification: Quality grade Common tail lengths include: 0"x 1", 1"x 1"1 Flank excluded 1. First number indicates length at the sirloin end, second number indicates length at the rib end. Wing Premium Oven Roast Bone-in Strip Loin Grilling Wing Fast-Fry Steak Porterhouse Grilling Steak 121A T-Bone Grilling Steak • Size of tenderloin portion T-Bone Fast-Fry Steak **BEEF FLANK** TRADITIONAL CUT 193 T-Bone 1174 Win LOIN STEAKS

# RIB





Points Requiring Specification:

External fat coverage

· Removal or retention of deckle (Pectoralis profundi)

Common Names: Shin Meat, Shin Shank

Removal or retention of connective tissue and/or skin

Removal or retention of sinews and/or tendons

Points Requiring Specification:

Fore shin or Hind shin only

Specific muscle group requirements

Removal or retention of cutaneus trunci

Removal or retention of rib finger meat (Intercostals)

Brisket Simmering Strips

Common of

Shin Shank (Bubble Meat)

Shank Centre Cut Stewing Beef

Quality grade

Weight range

Brisket Simmering Steak Country Style

Portion size

Bone-in or boneless

Brisket Pot Roast Boneless

Shank Centre Cuts Stewing Beef Boneless

121E

Outside Skirt Steak (Skinned)

117

Bone-in may include ribs 6 to 12.

Points Requiring Specification:

Degree of pretrimming

Bone-in or honeless (123D)

Portion size (number of ribs)

nering Short Ribs Boneless

Common Names: Tuxedo Bibs.

Points Requiring Specification:

Removal or retention of finger meat

Boneless Fat Cap On Rib

Quality grade

Tied or netted

(intercostals)

Weight range

Rib Premium Oven Roast

Common Name: Thick Skirt, Hanger Steak

Points Requiring Specification:

Packaging requirements

Removal or retention of membrane

Common Name: Inside Skirt Steak

Removal or retention of membrane

Points Requiring Specification:

Packaging requirements

Primary Muscle Composition: Transversus abdominis

Hindguarter and/or navel end portion included

Tail length

Short Rib Sliced

Rib Cap Off Premium Oven Roast

Rib Cap Off Grilling Steak

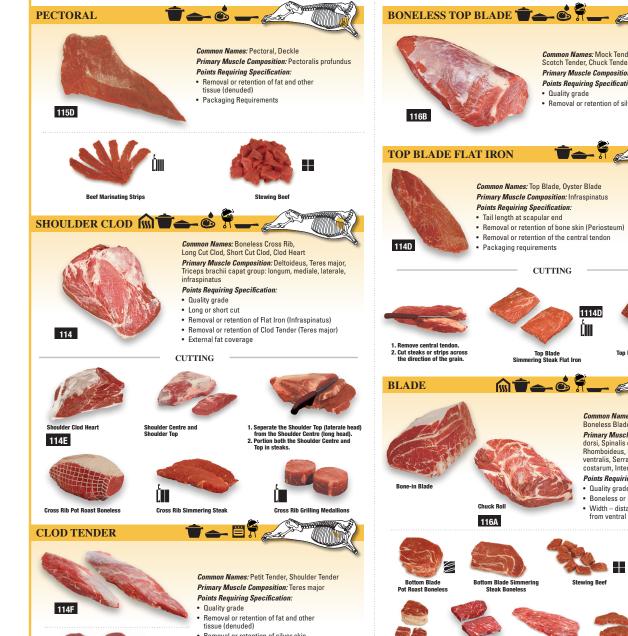
Standing Rib (Rib 6)

Inside Skirt Fajita Strips

External fat coverage

Quality grade

Portion weight



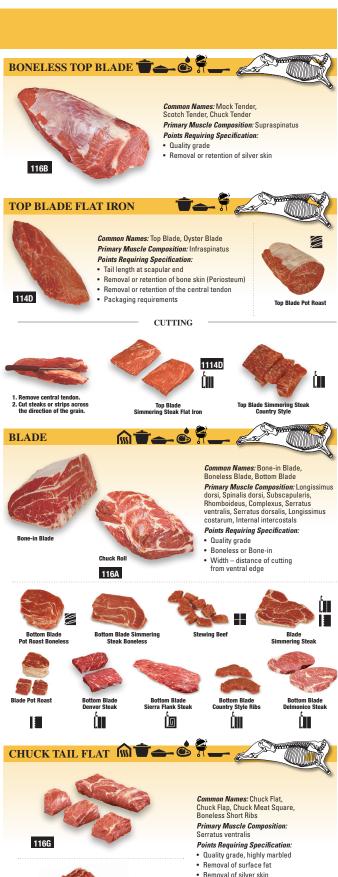


Shank Spur Stewing Beef





- Seasoned BBQ rib Seasoned Asian style 4 bone rib portions
- Boned out for source grinds
- Boned out for restructured products
- Finder foods





Bottom Blade Denver Steak

Boneless Short Ribs



130



Marinating Short Ribs