

































Saleable Items Identification - Training Sheets







Name	Region	Primal	Example
Thick flank	Butt	Thick flank	
<p>A large, coarse-grained cut from the hindquarter, located beneath the silverside. It has an oval/ triangular shape with visible connective tissue and varying muscle grain direction.</p>			
Knuckle	Butt	Thick flank	
<p>A rounded, lean cut from the hindquarter, sitting above the knee joint. It has a smooth, oval surface with clearly defined muscle separations and minimal external fat</p>			
Knuckle centre	Butt	Knuckle	
<p>The thickest part of the knuckle, known for its uniform, cylindrical shape with fine muscle fibers and minimal connective tissue, making it ideal for steaks</p>			
Knuckle cover	Butt	Knuckle	
<p>The external muscle layer covering the knuckle, identified by its thin, flat shape with a noticeable grain running lengthwise and the thin fat cap on one side removed.</p>			
Topside	Butt	Topside	
<p>A large, lean cut from the inside of the hindquarter, with a broad, flat surface and a coarse grain. It often has a thin fat layer and some connective tissue on one side</p>			
Topside cap-off	Butt	Topside	
<p>The topside with the external fat cap and silverskin removed, making the muscle leaner and exposing its uniform grain and smooth surface.</p>			




Eye of topside	Butt	Topside	No image
A long, cylindrical muscle from the topside, identified by its compact, uniform shape, fine grain, and minimal connective tissue, making it ideal for roasting or slicing thinly.			
Flank steak	Flank	Thin flank	
A long, flat cut from the abdominal muscles with a distinctive, pronounced grain. It's lean with minimal fat and is known for its coarse texture and strong beef flavor.			
Internal flank plate	Flank	Thin flank	
A thin, flat cut from the inner abdominal wall, featuring a coarse grain with visible connective tissue. Visual fat removed in spec.			
External flank plate	Flank	Thin flank	
Prepared from the thin flank (remaining portion after flank steak has been removed). Has a similar pronounced muscle grain to the flank steak.			
Flap meat	Flank	Internal flank plate	
A thin, loose-textured cut from the lower belly, coarse grain with visible marbling and irregular sometimes boomerang like shape.			
Inside skirt	Flank	Abdominal cavity	
A long, flat muscle from the diaphragm, with a distinctive coarse grain. Usually packed more than one per bag and folded like a ribbon.			
Brisket	Forequarter	Brisket	No image
A large, long primal cut from the breast, known for its coarse grain & heavy connective tissue. Not usually packed due to size, looks like point and navel end combined.			

Point end brisket	Forequarter	Brisket	
<p>The thicker, more marbled section of the brisket, distinguished by its triangular shape, rich fat content, and intermuscular connective tissue, making it ideal for slow cooking.</p>			
Navel end brisket	Forequarter	Brisket	
<p>The flatter, leaner section of the brisket with a uniform rectangular shape, less marbling, and a more consistent grain, commonly used for curing or smoking.</p>			
Chuck	Forequarter	Chuck	
<p>A large, multi-muscle cut from the shoulder region, irregular shape, visible connective tissue, and many smaller muscles.</p>			
Chuck square cut	Forequarter	Chuck	
<p>A bone in, block-shaped portion of the chuck that includes a mix of coarse and fine-grained muscles with intermuscular fat.</p>			
Neck	Forequarter	Chuck	
<p>A tough, sinewy cut from the cervical vertebrae area, identifiable by its irregular shape and typically bloody appearance.</p>			
Chuck roll	Forequarter	Chuck	
<p>A thick oval/cylindrical, boneless section of the chuck, made up of many muscles. Lots of intermuscular fat is visible in faces. One end will look like the ribeye.</p>			
Chuck crest	Forequarter	Chuck	
<p>Otherwise known as the hump, it is the uppermost part of the chuck, located near the spine. Heavily marbled, lots of connective tissue.</p>			







Shin-shank	Butt or Forequarter	Shin-shank	
Small cylindrical/conical shaped muscles either separated or joined. Tendon typically visible, silverskin and membrane tissue present.			
Chuck tender	Forequarter	Blade	
A small, elongated, and pointed muscle from the shoulder, resembling a tenderloin in shape but shorter and with a coarser grain.			
Blade	Forequarter	Blade	
Flat, large, broad shape with visible connective tissue running through the center. Oyster blade visible.			
Bolar blade	Forequarter	Blade	
Blade face visible. Prepared from the Blade by the removal of the Oyster Blade.			
Oyster blade	Forequarter	Blade	
Muscle from the shoulder, tapered end with a distinctive line of connective tissue in the center of face and bone skin on the surface from its removal off the scapula.			
Cube roll	Forequarter	Cube roll	
A premium, cylindrical cut from the rib section, marbling visible in faces, fine texture. One face matches striploin and one face will match the end of a chuck roll. Known as the ribeye when sliced into steaks.			
Cube roll plate	Forequarter	Cube roll	No image
Rib eye muscle	Forequarter	Cube roll	No image
Shortloin	Loin	Shortloin	
A large, bone-in primal from the back, containing both the striploin and tenderloin. Displays the characteristic T-shaped bone in both faces.			








Striploin	Loin	Shortloin	
<p>A long, boneless cut from the shortloin, with a uniform rectangular shape and typically a thick fat cap. One face is opposite and replicates the grading face, and the other ends at the rump/sirloin junction and may include the gluteus medius.</p>			
Tenderloin	Loin	Tenderloin	
<p>A long, cylindrical, and very lean muscle from inside the loin, tapering to a point. Typically has silverskin and head muscle visible.</p>			
Butt tender	Butt	Tenderloin	
<p>The thicker, blunt end of the tenderloin, head muscle attached, ideal for portioning into medallions or small steaks.</p>			
Short ribs	Rib set	Short ribs	
<p>Meaty, rectangular sections of rib with layers of muscle and fat, known for rich flavor and tenderness. Tips of ribs bones visible, typically packed two per bag.</p>			
Intercostals	Rib set	Intercostals	
<p>Thin, chewy strips of meat from between the ribs, packed with flavor and connective tissue.</p>			
Rump	Butt	Rump	
<p>A large triangular and muscled hindquarter cut. Another large primal that is sometimes too large to pack as is and so is broken down into its sub primals.</p>			
Tri tip	Butt	Rump	
<p>A small triangular, boneless cut from the tail of the rump, lean with a coarse grain.</p>			





Rump cap	Butt	Rump	
<p>Also known as a picanha, a rump sub primal, with a thick, fat cap on one side.</p>			
Rump centre	Butt	Rump	
<p>The small, lean muscle from the rump, it is a seamed out gluteus medius muscle separated out by the silverskin.</p>			
Eye of rump	Butt	Rump	No image
Rostbiff	Butt	Rump	
<p>The main portion of the rump, lean with no external fat. D-rump with the removal of the rump cap makes the rostbiff.</p>			
D-rump	Butt	Rump	
<p>A large, multi-muscle section of the rump, coarse-grained with a combination of lean and connective tissue, making it suitable for slow cooking or slicing into steaks.</p>			
Silverside	Butt	Silverside	
<p>Cut from the hindquarter, coarse-grained and lean, with a thin layer of silverskin, commonly used for roasting or corned beef. Composed of outside flat, eye round and heel muscle.</p>			
Outside	Butt	Silverside	
<p>Derived from the Silverside, removal of heel muscle distinguishes outside from silverside.</p>			

Outside flat	Butt	Outside	
<p>Prepared from the Outside by the removal of the Eye Round. Characterized by its unique flipper-like shape.</p>			
Heel muscle	Butt	Silverside	
<p>Also called shin special trim, the heel muscle comes from the Silverside and is characterized by a combination of long muscles, silverskin and visible tendons.</p>			
Eye round	Butt	Outside	
<p>Prepared from the Outside, often appears paler in colour. Sometimes will have an external fat layer or silverskin visible.</p>			

Offals

Name	Region	Primal	Example
Heart	Offal	Thoracic cavity	
Pizzle	Offal	Pizzle	
Liver	Offal	Liver	
Kidney	Offal	Kidney	
Tendons	Offal	Tendons	
Tripe	Offal	Gastro intestinal tract	

Large intestine	Offal	Gastro intestinal tract	
Tongue	Offal	Head	
Beef Cheeks	Offal	Head	
Rumen Pillar	Offal	Gastro intestinal tract	
Lungs	Offal	Thoracic cavity	
Small Intestine	Offal	Gastro intestinal tract	
Head Meat	Offal	Head	

Lips	Offal	Head	
Tail	Offal	Tail	
Spleen	Offal	Gastro intestinal tract	
Thick skirt	Offal	Abdominal cavity	
Thin skirt	Offal	Abdominal cavity	