

Beef Retail Identification Cuts¹

Brian Estevez, Chad Carr, and Larry Eubanks²

Beef Retail Identification Cuts includes all of the beef cuts, primals, and cooking methods that are included in the Florida 4-H Meat Judging Contest. This contest, coordinated by the Florida 4-H Animal Sciences program, develops life skills through activities related to the processing of beef, pork, and lamb, including retail identification, meat quality factors, and cooking methods.

1. This document is 4HASP01, one of a series of the 4-H Youth Development Department, UF/IFAS Extension. Original publication date December 2017. Reviewed February 2021. Visit the EDIS website at <https://edis.ifas.ufl.edu>.
2. Brian Estevez, Extension agent II, 4-H Youth Development Department, UF/IFAS Extension Escambia County, Cantonment, FL 32533; Chad Carr, associate professor, state meat Extension specialist; and Larry Eubanks, coordinator of research programs, Department of Animal Sciences; UF/IFAS Extension, Gainesville, FL 32611.

The Institute of Food and Agricultural Sciences (IFAS) is an Equal Opportunity Institution authorized to provide research, educational information and other services only to individuals and institutions that function with non-discrimination with respect to race, creed, color, religion, age, disability, sex, sexual orientation, marital status, national origin, political opinions or affiliations. For more information on obtaining other UF/IFAS Extension publications, contact your county's UF/IFAS Extension office.

U.S. Department of Agriculture, UF/IFAS Extension Service, University of Florida, IFAS, Florida A & M University Cooperative Extension Program, and Boards of County Commissioners Cooperating. Nick T. Place, dean for UF/IFAS Extension.

Beef Retail Identification Cuts

Brisket



Brisket, Corned



Flat Half (Bnls)



Whole (Bnls)



UF | IFAS Extension
UNIVERSITY of FLORIDA



Chuck



Seven (7) Bone Roast



Arm Roast



Arm Roast (Bnls)



Blade Roast



Eye Roast (Bnls)



Eye Steak (Bnls)



Mock Tender Roast



Mock Tender Steak



Petite Tender



Shoulder Roast (Bnls)



Top Blade (Bnls)
Flat Iron Steak



Rib



Rib Roast



Eye Roast (Bnls)



Eye Steak (Bnls)



Ribeye, Lip-On Steak



Flank



Flank Steak



Loin



Porterhouse Steak



T-Bone Steak



Tenderloin (Whole)



Tenderloin Steak



Top Loin Steak



Top Loin (Bnls) Steak



Top Sirloin Cap Steak (Bnls)



Top Sirloin Cap Off Steak (Bnls)



Top Sirloin Steak (Bnls)



Tri-Tip Roast



Cookery Method



Dry



Dry/Moist



Moist

Round



Bottom Round Roast (Bnls)



Bottom Round Rump Roast (Bnls)



Bottom Round Steak



Eye Round Roast



Eye Round Steak



Round Steak



Round Steak (Bnls)



Tip, Cap Off Roast



Tip, Cap Off Steak



Top Round Roast



Top Round Steak



Plate



Short Ribs



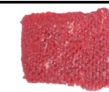
Skirt Steak (Bnls)



Various



Beef for Stew



Cubed Steak



Ground Beef

