

PRODUCT LINE

# Beef





# A GUIDE TO BEEF CUTS

## American Beef Cuts

### Front Quarter

Brisket	Common uses: Barbeque beef brisket or corned beef
Chuck	Common uses: roasts and hamburgers Chuck cuts: Clods, West Coast Chuck, Chuck Roll
Rib	Rib cuts: Short Ribs, Rib Eye Steak

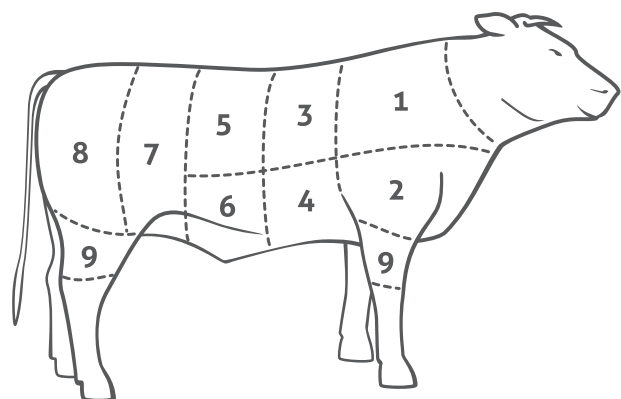
### Hind Quarter

Shank	Used primarily for stews and soups
Plate	Short ribs cut: Best for pot roasting
Flank	Flank Steaks cut: Less tender, best with marinade or moist cooking
Loin	Shortloin cuts: T-Bone & Porterhouse steaks Tenderloin cuts: Filet Mignon, T-Bone & Porterhouse steaks Sirloin: less tender but more flavorful
Round	Lean and less tender with lower fat marbling, best with marinade Round cuts: Inside Round, Goose Neck, Round Flats, Eye Rounds

### Other Cuts

Grinds	73%, 81%, 90%, 93% ground beef
Offals	Variety meat cuts: Edible internal parts of an animal: tail, liver, tripe, feet, tongue, cheek meat, head meat, heart, kidney, sweetbreads, neckbones, intestines

- |             |           |             |
|-------------|-----------|-------------|
| 1 - Chuck   | 4 - Plate | 7 - Sirloin |
| 2 - Brisket | 5 - Loin  | 8 - Round   |
| 3 - Rib     | 6 - Flank | 9 - Shanks  |





# DOMESTIC BEEF

American beef grades leverage two criteria, the amount of fat in the muscle fibers or ‘marbeling’ and the estimated age and maturity of the animal at the time of slaughter.

## Ribs

## Cuts

- Ribeye Lip-on
- Chuck Short Rib
- Export Rib
- Rib Short Rib
- 109 Rib
- Back Rib

## Grades

No Roll, Select, Choice and Prime



**Black Angus available, ask your Sales Account Manager for details.**



## Rounds

## Cuts

Peeled Knuckle                      Gooseneck  
Inside Round                        Eye Round  
Denuded Inside - Cap-Off       Flat Round  
Cap-Off Inside

## Grades

No Roll, Select, Choice and Prime



## Loins

## Cuts

Top Butt                                Striploin 1x1  
Ball Tip                                 Striploin 2x3  
Tri-Tip                                 Short Loin 0x1  
Culotte                                 Tenderloin & PSMO  
Striploin 0x1

## Grades

No Roll, Select, Choice and Prime



**Black Angus available, ask your Sales Account Manager for details.**



## Chuck

## Cuts

Chuck Clod	Semi-Boneless N/off
Chuck Tender	Bone-in Shank
Blade Chuck N/off	Chuck Roll N/off

## Grades

No Roll, Select, Choice and Prime



## Grinds

## Cuts

73/27	90/10
81/19	93/07

## Grades

No Roll, Select, Choice and Prime



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## Thin Meats

## Cuts

Flapmeat

Outside Skirt Fat On & Peeled

Flank Steak

Brisket

Inside Skirt

Pectoral Meat

Trim/Blade Meat

## Grades

No Roll, Select, Choice and Prime



## Offals



## Cuts

Oxtail

Cowtail

S&D Liver

Select Liver

Sliced Liver

Scalded Tripe

Honeycomb Tripe

Beef Feet

Tongue #1 & #2

Cheek Meat

Head Meat

Heart

Kidney

Sweetbread

Neckbone

Femur

Intestine

## Grades

Cow, Beef, Fresh CVP, Frozen Bulk

**Black Angus available, ask your Sales Account Manager for details.**





## **INTERNATIONAL BEEF**

We offer a wide variety of the finest international beef grades. Australia, New Zealand, Canada, Mexico, Nicaragua and other countries.

Let us delight you with our quality and value.



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# DOMESTIC VEAL

Known for its flavorful, tender meat, veal comes in many cuts. Whether it's loin chops or lollipops, veal offers something delicious for everyone.

## Veal



## Cuts

Hind shank - Ossobuco	Foreshank	Top Round
2" Cut	Breast	Veal Peeled Skirt Steak
Leg Cutlet 4oz	Loin	Stew
Leg Bone-In	Rack 7 Rib	Ground Veal
Matambre	Chuck Square Cut	

## Grades

Prime, Choice, Good, Standard, and Utility



**Ask your Sales Account Manager for details.**

A close-up photograph of a hand holding a silver fork with a piece of cooked beef. The background shows a dining table with a white plate of food, a glass of red wine, and another person's hands. The lighting is warm and focused on the food.

Harvest Sherwood offers a wide selection of beef cuts to delight our customer. Please ask your Sales Account Manager for more details about our many beef offerings.



### **Tips for grilling perfect steak**

<b>Cooked</b>	<b>Internal Temperature</b>	<b>Time on the grill @ 450-500° F</b>
Medium-rare	135° F	4 - 5 mins, turn steaks and grill 3 - 5 mins
Medium	140° F	6-7 mins per side
Medium-well	150° F	8-10 mins per side



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