

ANGUS BEEF CHART

OTHER CUTS

Beef for Stew	Cubed Steak
Beef for Kabobs	Ground Beef

RIB

Rib Roast, Large End	Rib Roast, Small End	Rib Steak, Small End
Ribeye Roast <small>Boneless</small>	Ribeye Steak <small>Boneless</small>	Back Ribs

LOIN

Top Loin Steak <small>Boneless</small>	T-Bone Steak	Porterhouse Steak
Tenderloin Roast (Filet Mignon)	Tenderloin Steak (Filet Mignon)	

SIRLOIN

Sirloin Steak, Flat Bone	Sirloin Steak, Round Bone	Top Sirloin Steak <small>Boneless</small>
Tri-Tip Roast	Tri-Tip Steak	

- A1 Ground Beef
- A2 Blade Roast
- A3, A4 Short Ribs

- A3 Arm Pot Roast
- A4 Flanken Style Ribs

- B1 Rib Roast
- B2 Back Ribs

- C1, C2, C3 Top Loin Steak
- C1, C2 T-Bone Steak
- C3 Porterhouse Steak

- D1, D2, D3 Boneless Sirloin Steak
- D1 Pin Bone Sirloin
- D2 Flat Bone Sirloin
- D3 Wedge Bone Sirloin



- F1 Shank Cross Cut
- F2 Ground Beef
- F3 Brisket

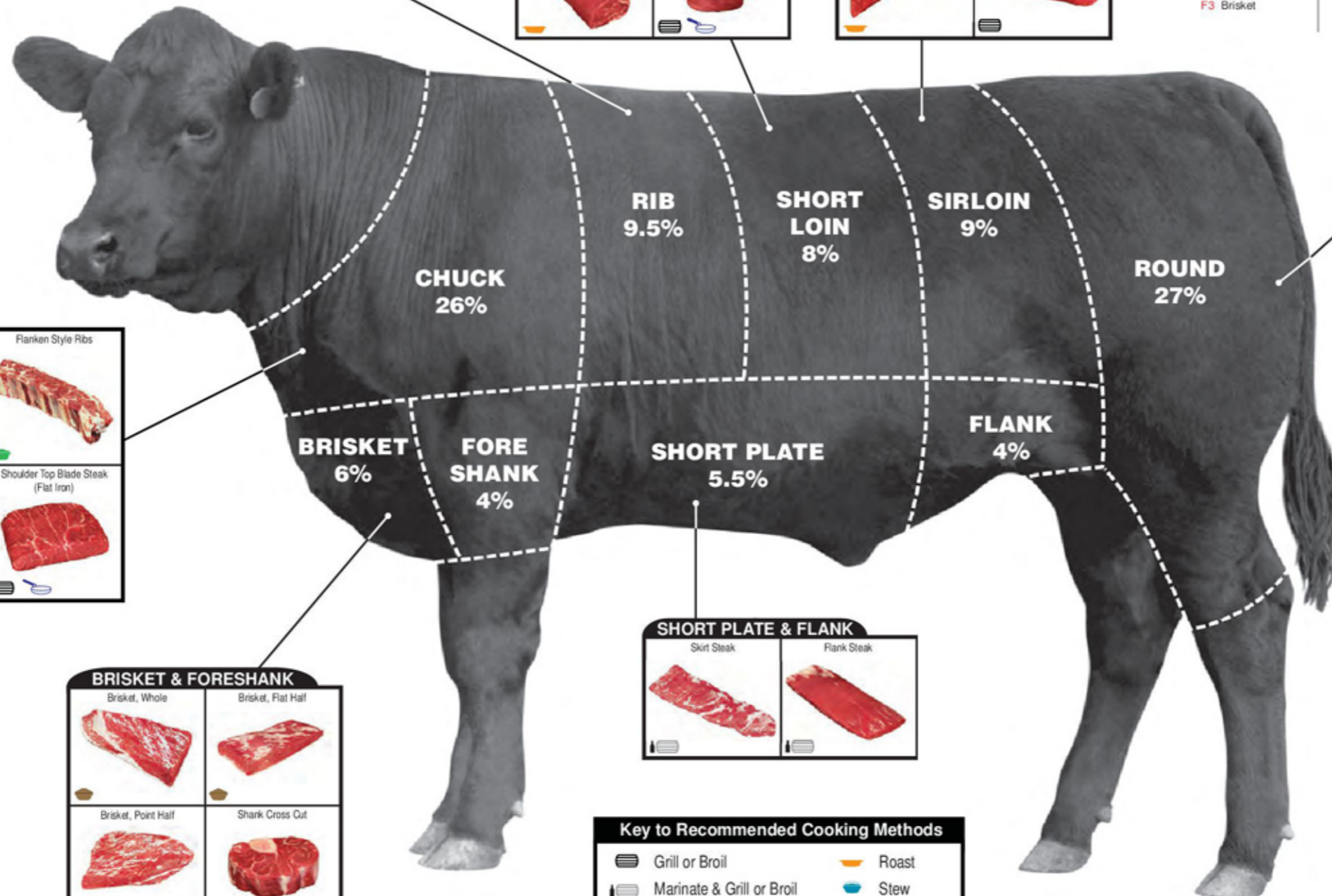
- G1, G2 Beef for Stew
- G1 Short Ribs
- G2 Ground Beef

- H1 Flank Steak

- E1 Boneless Rump Roast
- E2 Top Round Roast
- E3 Ground Beef
- E4 Tip Steak

CHUCK

7-Bone Pot Roast	Arm Pot Roast	Blade Roast
Under Blade Pot Roast	Chuck Pot Roast	Chuck Eye Roast
Chuck Eye Roast	Short Ribs	Flanken Style Ribs
Mock Tender Roast	Chuck Top Blade Steak	Shoulder Top Blade Steak (Flat Iron)
Shoulder Petite Tender	Shoulder Petite Tender Medallions	



ROUND

Round Steak <small>Boneless</small>	Bottom Round Roast	Bottom Round Steak
Eye Round Roast	Eye Round Steak	Top Round Steak
Boneless Rump Roast	Tip Roast, Cap Off	Tip Steak

BRISKET & FORESHANK

Brisket, Whole	Brisket, Flat Half
Brisket, Point Half	Shank Cross Cut

SHORT PLATE & FLANK

Skirt Steak	Flank Steak
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Key to Recommended Cooking Methods

Grill or Broil	Roast
Marinate & Grill or Broil	Stew
Skillet	Braise
Stir-Fry	Pot Roast

A 1200 pound, Yield Grade 1 steer yields 518 pounds of retail cuts from a 750 pound carcass.

A 1200 pound, Yield Grade 2 steer yields 502 pounds of retail cuts from a 750 pound carcass.

A 1200 pound, Yield Grade 3 steer yields 435 pounds of retail cuts from a 750 pound carcass.

Of the retail cuts, on a carcass weight basis:

- 31% are steaks
- 31% are roasts
- 38% is ground beef and stew meat



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