

Beef Retail Identification Cuts¹

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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.

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Beef Retail Identification Cuts

Brisket



Brisket, Corned



Flat Half (Bnls)



Whole (Bnls)



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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

