**Beef Retail Identification Cuts**

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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.

Species: Beef

Brisket

Brisket, Corned, moist

Flat Half (Bnls), moist

Whole (Bnls), moist

Chuck

Seven (7) Bone Roast, moist

Arm Roast, moist

Arm Roast (Bnls), moist

Blade Roast, moist

Eye Roast (Bnls), dry/moist

Eye Steak (Bnls), dry

Mock Tender Roast, moist

Mock Tender Steak, moist

Petite Tender, dry

Shoulder Roast (Bnls), dry/moist

Top Blade (Bnls) Flat Iron Steak, dry

Rib

Rib Roast, dry

Eye Roast (Bnls), dry

Eye Steak (Bnls), dry

Ribeye, Lip-On Steak, dry

Flank

Flank Steak, dry/moist

Loin

Porterhouse Steak, dry

T-Bone Steak, dry

Tenderloin (Whole), dry

Tenderloin Steak, dry

Top Loin Steak, dry

Top Loin (Bnls) Steak, dry

Top Sirloin Cap Steak (Bnls), dry

Top Sirloin Cap Off Steak (Bnls), dry

Top Sirloin Steak (Bnls), dry

Tri-Tip Roast, dry

Round

Bottom Round Roast (Bnls), dry/moist

Bottom Round Rump Roast (Bnls), dry/moist

Bottom Round Steak, moist

Eye Round Roast, dry/moist

Eye Round Steak, dry/moist

Round Steak, moist

Round Steak (Bnls), moist

Tip, Cap Off Roast, dry/moist

Tip, Cap Off Steak, dry

Top Round Roast, dry

Top Round Steak, dry

Plate

Short Ribs, moist

Skirt Steak (Bnls), dry/moist

Various

Beef for Stew, moist

Cubed Steak, dry/moist

Ground Beef, dry