**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