

CANADIAN BEEF MERCHANDISING GUIDE

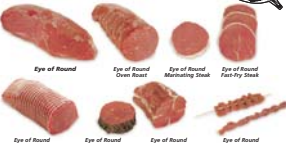
ROUND



Sirloin Tip



Eye of Round



Bottom Round



Top Round



Boneless Round



LOIN



Bottom Sirloin Tri-Tip



Bottom Sirloin Ball Tip



Top Sirloin Cap



Top Sirloin - Cap Off



Top Sirloin



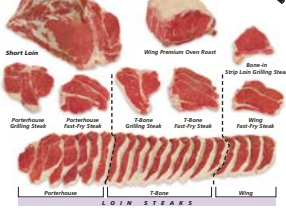
Tenderloin



Strip Loin



Short Loin



RIB



Rib



Rib Eye



Oven Ready Rib



CHUCK



Shoulder



Pectoral



Shoulder Clod



Cross Rib



Boneless Top Blade



Boneless Bottom Blade



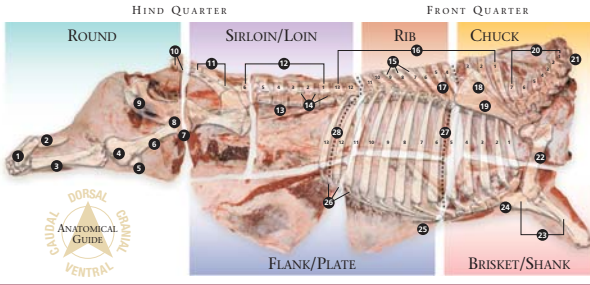
Blade



CANADA/US MARBLING STANDARDS

Canada	Marbling Score	United States
Canada Prime	Abundant Slightly Abundant	USDA Prime
Canada AAA	Moderate Small	USDA Choice
Canada AA	Slight	USDA Select
Canada A	Trace Practically None	USDA Standard

BONE STRUCTURE NOMENCLATURE



- Husk Bones
- Gambel Cud (Cud of domesticated, wild bovine)
- Head Shanks (1)
- Shank Bones (2)
- Shank Bones (3)
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CANADA/US QUALITY GRADES

Standards Used for Quality Grade Determination							
Grade	Marbling	Maturity	Meat Color	Fat Color	Muscling	Meat Texture	
CANADA**							
Prime	Slightly abundant	Bright red color	No yellow fat permitted	No yellow fat permitted	Good muscling	Firm only	Prime
AA	Small	30 months or younger	Bright red only	No yellow fat permitted	Good muscling or better	Firm only	Prime
AA	Slight	30 months or younger	Bright red only	No yellow fat permitted	Good muscling	Firm only	Prime
A	Trace	30 months or younger	Bright red only	No yellow fat permitted	Good muscling	Firm only	Prime
Grade	Marbling	Maturity	Meat Color	Fat Color	Muscling	Meat Texture	
UNITED STATES***							
Prime	Slightly abundant	Light red	Light red	Yellow fat permitted	No minimum requirement	Moderately firm	Prime
Choice	Small	Over 30 months permitted	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly firm	Choice
Select	Slight	Only maturity class	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly soft	Select
Standard	Practically none	Over 36 months or younger	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Soft	Standard

* Minimum marbling permitted for quality grade Prime.
 ** Maturity is based on appearance age determined by ribeye/ribeye. Only youthful carcasses from cattle verified by the Canadian Food Inspection Agency to be 30 months or younger in date of birth, meet the required requirements for Canada Prime, AAA, AA, and A.
 *** Standards as of August 2003.

Flank



Plate



Brisket



Shank



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