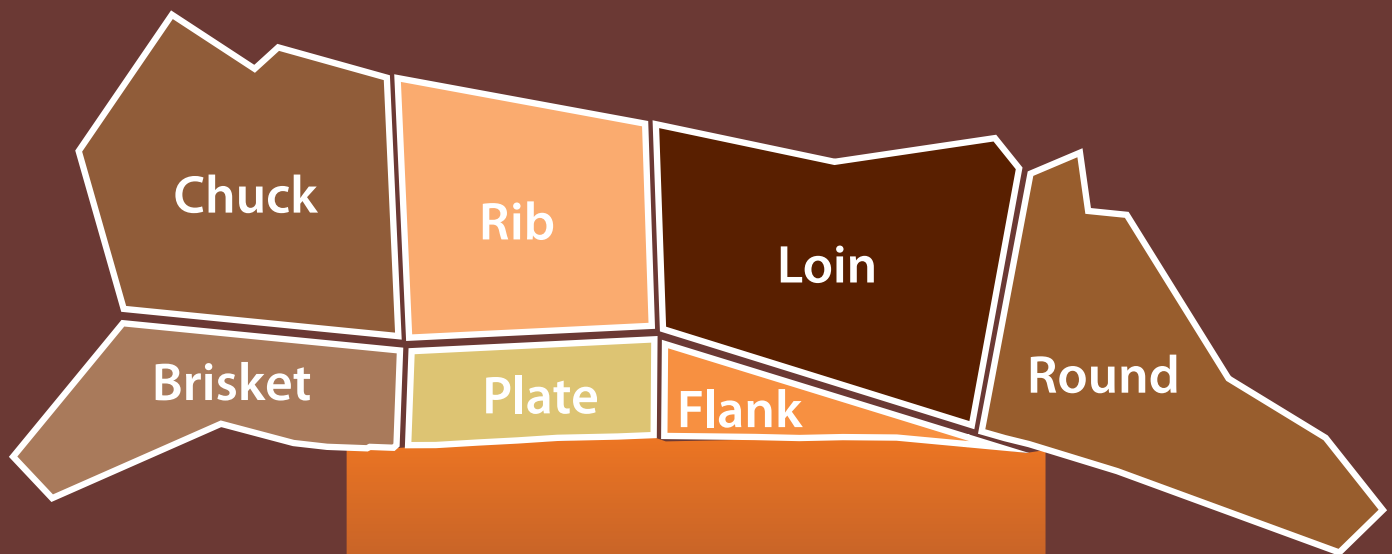


# Beef Cuts

## Primal & Subprimal Weights and Yields

1300-pound Steer • Choice, YG3 • Dressing Percentage: 62%



Chuck  
Rib  
Loin  
Round  
Thin Cuts  
Miscellaneous



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# Beef Cuts

## Primal & Subprimal Weights and Yields

1300 Pound Steer • Choice, YG3 • Dressing Percentage: 62%



## Quality and Yield Grades

Established in 1927, the USDA meat-grading system sets standards of quality and cutability (yield of edible meat) used in buying and selling of meat. As a voluntary program administered by the United States Department of Agriculture (USDA), the cost of the quality- and yield-grading program is born by meat packers. Grading provides consumers an assurance that the product purchased conforms to an expected standard of palatability.

Quality grades are determined by measuring the following components of beef: marbling (intramuscular fat), maturity, texture, and appearance. The eight quality grades for beef are Prime, Choice, Select, Standard, Commercial, Utility, Cutter, and Canner. Yield grades are most useful at wholesale as they help identify which carcasses or cuts will provide the greatest yield of edible meat per pound. Yield grades are identified by the numbers 1 through 5 with yield grade 1 offering the greatest yield.

## Cut Classifications

The center spread in this booklet includes an illustration of the beef carcass divided into its primal cuts, as well as a weight breakdown of the subprimals derived from each primal. The tables identify the primal and subprimal source of all beef cuts in this booklet and the average weights of subprimal cuts.

## IMPS/NAMP Numbering System

IMPS (Institutional Meat Purchase Specifications) are a series of meat product specifications for the purpose of facilitating industry trade and clarification. The IMPS Standard was created and is maintained by USDA's Agricultural Marketing Service (AMS). Large volume purchasers such as federal, state and local government agencies, retailers, schools, restaurants, hotels, and other foodservice users reference the IMPS for procuring meat products. The government's IMPS provide number identification and standard descriptions for many meat primals, wholesale cuts, subprimals and retail cuts.

The North American Meat Association (formerly the North American Meat Processors Association) is a non-profit trade association comprised of meat processing companies and associates. The organization is universally recognized for its world-renowned publication, "The Meat Buyer's Guide." This guide is used in the meat and foodservice industries as a purchasing guide and reference. NAMP, with the assistance of the USDA, uses color photography to facilitate the industry's use of the IMPS standard descriptions. The tables in this booklet provide the IMPS numbers for all beef cuts.

## Data Sources

Cut names and numbers are sourced from the 2010 "NAMP Meat Buyer's Guide." Yield data are sourced from the Beef Cutout Calculator (<http://www.beefcutoutcalculator.colostate.edu/>). Yield data are estimated values and are intended to be used as general guidelines.



# Chuck

29% of Carcass



| Weight (lbs.) | Percent of Chuck | Subprimal                         | IMPS/NAMP | Cut                         | Item IMPS/NAMP |
|---------------|------------------|-----------------------------------|-----------|-----------------------------|----------------|
| 37.9          | 16%              | Chuck Roll 2x2                    | 116A      | America's Beef Roast        | 116D           |
|               |                  |                                   |           | Chuck Eye Steak             | 1116D          |
|               |                  |                                   |           | Boneless Country-Style Ribs | 1116D PS02     |
|               |                  |                                   |           | Under Blade Pot Roast       | 116E           |
|               |                  |                                   |           | Under Blade Steak           | 1116G          |
| 7.0           | 3%               | Under Blade                       | 116G      | Edge Roast                  | 116G PS01      |
| 2.8           | 1%               | Chuck Short Ribs                  | 130       | Bone-In                     | 130            |
|               |                  |                                   |           | Boneless                    | 130A           |
| 6.3           | 3%               | Chuck Tender (Mock Tender)        | 116B      | Mock Tender Roast           | 116B           |
|               |                  |                                   |           | Mock Tender Steak           | 116B           |
| 10.3          | 5%               | Clod Top Blade                    | 114D      | Top Blade Steak             | 1114D          |
|               |                  |                                   |           | Flat Iron Steak             | 1114D PS01     |
| 14.7          | 6%               | Clod Heart                        | 114E      | Shoulder Center Roast, Bnls | 114E           |
|               |                  |                                   |           | Shoulder Center Steak, Bnls | 1114E          |
| 2.1           | 1%               | Clod Teres Major                  | 114F      | Shoulder Petite Tender      | 114F           |
|               |                  |                                   |           | Petite Tender Medallions    | 1114F          |
|               |                  |                                   |           | Boneless                    | 135A           |
| 117.6         | 50%              | Stewing/<br>Ground Beef Trimmings | 135A      | Lean                        | 135A           |
|               |                  |                                   |           | Cubed                       | 135A           |
|               |                  |                                   | 136       | Ground (80/20)              | 136            |

|              |             |                      |
|--------------|-------------|----------------------|
| <b>198.7</b> | <b>85%</b>  | <b>Subtotal</b>      |
| <b>35.0</b>  | <b>15%</b>  | <b>Fat/Bone Loss</b> |
| <b>233.7</b> | <b>100%</b> | <b>Total</b>         |



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# Rib

9% of Carcass



| Weight (lbs.) | Percent of Rib | Subprimal                         | IMPS/NAMP   | Cut                           | Item IMPS/NAMP |
|---------------|----------------|-----------------------------------|-------------|-------------------------------|----------------|
| 27.2          | 37%            | Ribeye Roll 2x2                   | 112         | Ribeye Roast, Lip On, Bone-In | 109E           |
|               |                |                                   |             | Ribeye Steak, Lip On, Bone-In | 1103           |
|               |                |                                   |             | Ribeye Roast, Bnls            | 112            |
|               |                |                                   |             | Ribeye Steak, Bnls            | 1112           |
|               |                |                                   |             | Ribeye Petite Roast, Bnls     | 112C           |
|               |                |                                   |             | Ribeye Filet, Bnls            | 1112C          |
| 6.7           | 9%             | Peeled Cap                        | 112D        | Ribeye Cap Steak, Bnls        | 112D           |
| 9.3           | 13%            | Rib, Blade Meat                   | 109B        | Lifter Meat                   | 109B           |
| 8.7           | 12%            | Short Ribs                        | 123         | Rib Short Ribs, Bone-In       | 123B/C         |
|               |                |                                   |             | Rib Short Ribs, Bnls          | 123D           |
| 11.3          | 16%            | Stewing/<br>Ground Beef Trimmings | 135A<br>136 | Boneless                      | 135A           |
|               |                |                                   |             | Lean                          | 135A           |
|               |                |                                   |             | Cubed                         | 135A           |
|               |                |                                   |             | Ground (80/20)                | 136            |
| <b>63.2</b>   | <b>87%</b>     | <b>Subtotal</b>                   |             |                               |                |
| <b>9.3</b>    | <b>13%</b>     | <b>Fat/Bone Loss</b>              |             |                               |                |
| <b>72.5</b>   | <b>100%</b>    | <b>Total</b>                      |             |                               |                |



# Beef Cuts

## Primal & Subprimal Weights and Yields

1300-pound Steer Choice, YG3 • Dressing Percentage: 62%



### Chuck (233.7 lbs/29%)

#### Subprimal

|                               | Pounds |
|-------------------------------|--------|
| Chuck Roll 2x2                | 37.9   |
| Under Blade, Edge Roast       | 7.0    |
| Chuck Short Ribs              | 2.8    |
| Chuck Tender (Mock Tender)    | 6.3    |
| Clod Top Blade                | 10.3   |
| Clod Heart                    | 14.7   |
| Clod Teres Major              | 2.1    |
| Stewing/Ground Beef Trimmings | 117.6  |

**Subtotal 198.7**

Fat/Bone Loss 35.0

**Total 233.7**



### Rib (72.5 lbs/9%)

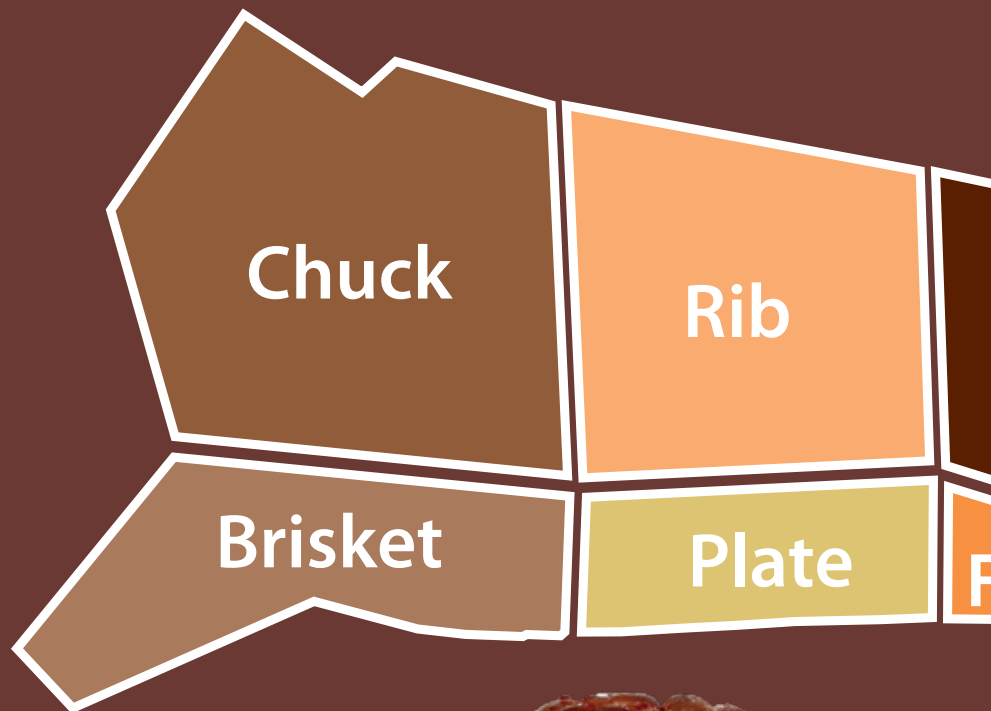
#### Subprimal

|                               | Pounds |
|-------------------------------|--------|
| Ribeye Roll 2x2               | 27.2   |
| Peeled Cap                    | 6.7    |
| Rib, Blade Meat               | 9.3    |
| Short Ribs                    | 8.7    |
| Stewing/Ground Beef Trimmings | 11.3   |

**Subtotal 63.2**

Fat/Bone Loss 9.3

**Total 72.5**



### Miscellaneous (40.3 lbs/5%)

#### Subprimal

|                       | Pounds |
|-----------------------|--------|
| Variety - Kidney      | 3.8    |
| Loin - Hanging Tender | 2.2    |

**Subtotal 6.0**

Breaking Fat 34.3

**Total 40.3**



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**Loin (129 lbs/16%)**

| <i>Subprimal</i>              | <i>Pounds</i> |
|-------------------------------|---------------|
| Peeled Tenderloin             | 11.9          |
| Strip Loin, Boneless          | 24.9          |
| Top Butt, Cap Off             | 17.0          |
| Top Butt, Cap                 | 3.8           |
| Ball Tip                      | 5.0           |
| Tri-Tip                       | 8.8           |
| Bottom Sirloin Flap           | 8.0           |
| Stewing/Ground Beef Trimmings | 20.1          |
| <b>Subtotal</b>               | <b>99.5</b>   |
| Fat/Bone Loss                 | 29.5          |
| <b>Total</b>                  | <b>129.0</b>  |

**Round (177.3 lbs/22%)**

| <i>Subprimal</i>              | <i>Pounds</i> |
|-------------------------------|---------------|
| Sirloin Tip (Knuckle)         | 25.5          |
| Top Round                     | 48.2          |
| Gooseneck                     | 64.3          |
| Stewing/Ground Beef Trimmings | 2.9           |
| <b>Subtotal</b>               | <b>140.9</b>  |
| Fat/Bone Loss                 | 36.4          |
| <b>Total</b>                  | <b>177.3</b>  |



**Thin Cuts (153.1 lbs/19%)**

| <i>Subprimal</i>              | <i>Pounds</i> |
|-------------------------------|---------------|
| Flank                         | 4.3           |
| Plate - Outside Skirt         | 3.4           |
| Plate - Inside Skirt          | 6.2           |
| Brisket                       | 26.4          |
| Stewing/Ground Beef Trimmings | 90.1          |
| <b>Subtotal</b>               | <b>130.4</b>  |
| Fat/Bone Loss                 | 22.7          |
| <b>Total</b>                  | <b>153.1</b>  |

**A 1300-pound, Yield Grade 3 steer yields 639 pounds of retail cuts from an 806-pound carcass (62% dressing percent).**

*Of the 639 pounds of retail cuts:*

- 62% are roasts and steaks
- 38% are ground beef and stew meat

# Loin

16% of Carcass



| Weight (lbs.) | Percent of Loin | Subprimal  | IMPS/NAMP | Cut                         | Item IMPS/NAMP |
|---------------|-----------------|--|-----------|-----------------------------|----------------|
| 11.9          | 9%              | Peeled Tenderloin  | 189A      | Tenderloin Roast            | 190A, 192/192A |
|               |                 |  |           | Tenderloin Steak            | 1189A          |
|               |                 |  |           | Tenderloin Tips             | 1190C          |
|               |                 |  |           | Top Loin Roast, Bone-In     | 175            |
|               |                 |  |           | Top Loin Roast, Bnls        | 180            |
|               |                 |  |           | Top Loin Steak, Bone-In     | 1179           |
| 24.9          | 19%             | Strip Loin, Boneless (Porterhouse & T-Bone come from the Short Loin 174) | 180       | Top Loin Steak, Bnls        | 1180           |
|               |                 |  |           | Top Loin Petite Roast, Bnls | 180B           |
|               |                 |  |           | Top Loin Filet              | 1180B          |
|               |                 |  |           | Porterhouse Steak           | 1173           |
|               |                 |  |           | Porterhouse Steak, Tail Off | 1173 PSO 5     |
|               |                 |  |           | T-Bone Steak                | 1174           |
|               |                 |  |           | T-Bone Steak, Tail Off      | 1174 PSO 5     |
|               |                 |  |           | Top Sirloin Petite Roast    | 184B           |
|               |                 |  |           | Top Sirloin Filet           | 1184B          |
|               |                 |  |           | Shell Sirloin Roast         | 181A           |
| 17.0          | 13%             | Top Butt, Cap Off  | 184B      | Shell Sirloin Steak         | 181A           |
|               |                 |  |           | Sirloin Roast               | 181            |
|               |                 |  |           | Sirloin Steak               | 181            |



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| Weight (lbs.) | Percent of Loin | Subprimal                         | IMPS/NAMP | Cut                   | Item IMPS/NAMP |
|---------------|-----------------|-----------------------------------|-----------|-----------------------|----------------|
| 3.8           | 3%              | Top Butt, Cap                     | 184D      | Top Sirloin Cap Roast | 184D           |
|               |                 |                                   |           | Top Sirloin Cap Steak | 1184D          |
| 5.0           | 4%              | Ball Tip                          | 185B      | Ball Tip Roast, Bnls  | 185B           |
|               |                 |                                   |           | Ball Tip Steak, Bnls  | 1185B          |
| 8.8           | 7%              | Tri-Tip                           | 185C      | Tri-Tip Roast         | 185C           |
|               |                 |                                   |           | Tri-Tip Steak         | 1185C          |
| 8.0           | 6%              | Bottom Sirloin Flap               | 185A      | Flap Steak            | 1185A          |
|               |                 |                                   |           | Boneless              | 135A           |
| 20.1          | 16%             | Stewing/<br>Ground Beef Trimmings | 135A      | Lean                  | 135A           |
|               |                 |                                   | 136       | Cubed                 | 135A           |
|               |                 |                                   |           | Ground (80/20)        | 136            |
| <b>99.5</b>   | <b>77%</b>      | <b>Subtotal</b>                   |           |                       |                |
| <b>29.5</b>   | <b>23%</b>      | <b>Fat/Bone Loss</b>              |           |                       |                |
| <b>129.0</b>  | <b>100%</b>     | <b>Total</b>                      |           |                       |                |



# Round

22% of Carcass



| Weight (lbs.) | Percent of Round | Subprimal                         | IMPS/NAMP | Cut   | IMPS/NAMP |
|---------------|------------------|-----------------------------------|-----------|---|-----------|
| 25.5          | 14%              | Sirloin Tip (Knuckle)             | 167       | Roast                                       | 167       |
|               |                  |                                   |           | Steak                                       | 1167      |
| 48.2          | 27%              | Top Round                         | 169       | Roast                                       | 169 A/B/C |
|               |                  |                                   |           | Steak                                       | 1169      |
| 64.3          | 36%              | Bottom Round (Gooseneck)          | 170       | Bottom Round Roast                          | 171B      |
|               |                  |                                   |           | Bottom Round Steak                          | 171B      |
|               |                  |                                   |           | Bottom Round Rump Roast                     | 171G      |
|               |                  |                                   |           | Bottom Round Rump Steak, Bnls (Western Tip) | 1171G     |
|               |                  |                                   |           | Bottom Round Steak, Bnls (Western Griller)  | 1171D     |
|               |                  |                                   |           | Eye of Round Roast                          | 171C      |
| 2.9           | 2%               | Stewing/<br>Ground Beef Trimmings | 135A      | Boneless                                    | 135A      |
|               |                  |                                   |           | Lean  | 135A      |
|               |                  |                                   | 136       | Cubed                                       | 135A      |
|               |                  |                                   |           | Ground (80/20)                              | 136       |

|              |             |                      |
|--------------|-------------|----------------------|
| <b>140.9</b> | <b>79%</b>  | <b>Subtotal</b>      |
| <b>36.4</b>  | <b>21%</b>  | <b>Fat/Bone Loss</b> |
| <b>177.3</b> | <b>100%</b> | <b>Total</b>         |



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# Thin Cuts

19% of Carcass



| Weight (lbs.) | Percent of Thin Cuts | Subprimal                         | IMPS/NAMP | Cut            | Item IMPS/NAMP |
|---------------|----------------------|-----------------------------------|-----------|----------------|----------------|
| 4.3           | 3%                   | Flank                             | 193       | Flank Steak    | 193            |
| 3.4           | 2%                   | Plate, Outside Skirt              | 121C      | Outside Skirt  | 1121E          |
| 6.2           | 4%                   | Plate, Inside Skirt               | 121D      | Inside Skirt   | 1121D          |
| 26.4          | 17%                  | Brisket                           | 120       | Brisket, Bnls  | 120            |
| 90.1          | 59%                  | Stewing/<br>Ground Beef Trimmings | 135A      | Boneless       | 135A           |
|               |                      |                                   |           | Lean           | 135A           |
|               |                      |                                   |           | Cubed          | 135A           |
|               |                      |                                   |           | Ground (80/20) | 136            |
| <b>130.4</b>  | <b>85%</b>           | <b>Subtotal</b>                   |           |                |                |
| <b>22.7</b>   | <b>15%</b>           | <b>Fat/Bone Loss</b>              |           |                |                |
| <b>153.1</b>  | <b>100%</b>          | <b>Total</b>                      |           |                |                |

# Miscellaneous

5% of Carcass

| Weight (lbs.) | Percent of Misc. | Subprimal           | IMPS/NAMP | Cut            | Item IMPS/NAMP |
|---------------|------------------|---------------------|-----------|----------------|----------------|
| 3.8           | 9%               | Variety             | N/A       | Kidney         | N/A            |
| 2.2           | 6%               | Loin                | 140       | Hanging Tender | 1140           |
| <b>6.0</b>    | <b>15%</b>       | <b>Subtotal</b>     |           |                |                |
| <b>34.3</b>   | <b>85%</b>       | <b>Breaking Fat</b> |           |                |                |
| <b>40.3</b>   | <b>100%</b>      | <b>Total</b>        |           |                |                |





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For more information contact:

**National Cattlemen's Beef Association**

Contractor to the Beef Checkoff Program

Science and Product Solutions Department

9110 E. Nichols Avenue, Suite 300

Centennial, Colorado 80112

[www.BeefResearch.org](http://www.BeefResearch.org)

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