

Beef Cut ID

Slide # and Beef Cut ID

1. 7-Bone Chuck Pot Roast
2. Blade Bone Chuck Roast
3. Boneless Round Steak
4. Boneless Sirloin Steak
5. Bottom Round Roast
6. Bottom Round Steak
7. Brisket
8. Eye of Round Steak
9. Eye of Round Roast
10. Flank Steak
11. Inside Round Steak (Top Round Steak)
12. Porterhouse Steaks
13. Ribeye Steak
14. Rib Steaks
15. Sirloin Tip Roast
16. Short Ribs
17. Stew Meat
18. New York Strip Steak (Striploin Steak)
19. T-Bone Steaks
20. Tenderloin Steaks
21. Top Blade Roast

Slide 1 7-Bone Chuck Pot Roast



Slide 2 Blade Bone Chuck Roast



Slide 3 Boneless Round Steak



Slide 4 Boneless Sirloin Steak



Slide 5 Bottom Round Roast



Slide 6 Bottom Round Steak



Slide 7 Brisket



Slide 8 Eye of Round Steak



Slide 9 Eye of Round Roast



Slide 10 Flank Steak



Slide 11 Inside Round Steak (Top Round Steak)



Slide 12 Porterhouse Steaks



Slide 13 Ribeye Steak



Slide 14 Rib Steaks



Slide 15 Sirloin Tip Roast



Slide 16 Short Ribs



Slide 17 Stew Meat



Slide 18 New York Strip Steak (Striploin Steak)



Slide 19 T-Bone Steaks



Slide 20 Tenderloin Steaks



Slide 21 Top Blade Roast

