

EXCEL[®] MUSCLE CUTS



BEEF MUSCLE CUTS OVERVIEW

Where is the plate? How many different cuts come from the rib primal? Use this helpful guide to learn more about specific cuts in the Excel boxed muscle beef program.

Round

- Eye of round roast
- Eye of round steak
- Top round steak
- Sirloin tip center roast
- Sirloin tip center steak
- Sirloin tip side steak
- Bottom round roast
- Bottom round steak

Sirloin

- Top sirloin steak
- Tri-tip steak
- Tri-tip roast

Tenderloin

- Tenderloin roast
- Tenderloin fillet

Short Loin

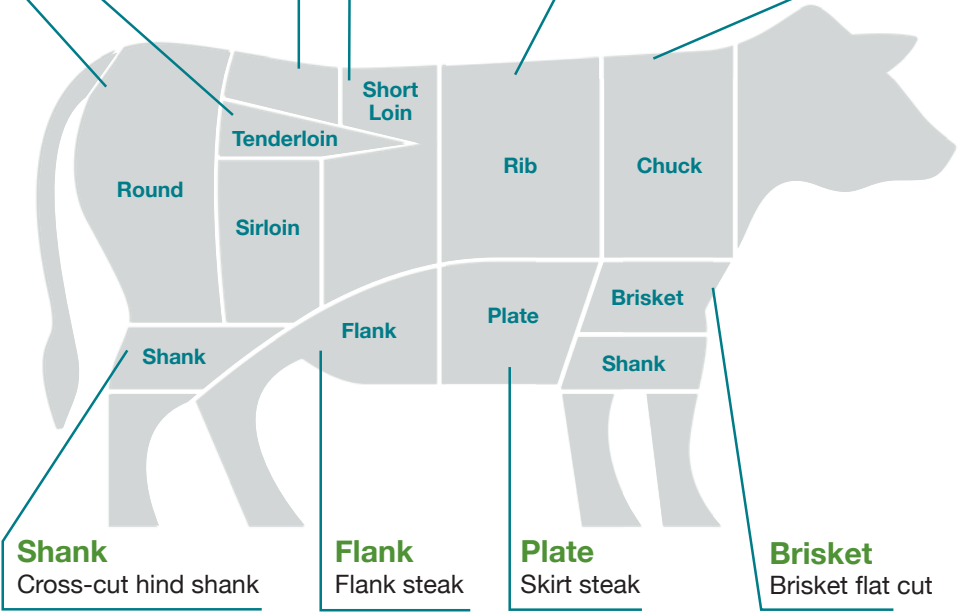
- Striploin steak
- Striploin roast
- T-bone steak
- Porterhouse steak

Rib

- Ribeye roast
- Ribeye steak
- Rib roast
- Boneless short ribs
- Back ribs

Chuck

- Boneless short ribs
- Chuck 7-bone pot roast
- Boneless chuck eye steak
- Boneless chuck pot roast
- Boneless chuck steak
- Boneless shoulder pot roast
- Boneless shoulder steak



Shank
Cross-cut hind shank

Flank
Flank steak

Plate
Skirt steak

Brisket
Brisket flat cut

Did you know?

Steaks are simply smaller cuts of beef from the corresponding roast. For example, ribeye steaks can be sliced from ribeye roasts because they're from the same section – they're just cut and prepared differently.

Contact your Cargill sales representative to learn more.

