

Beef Cutting Instruction Form

The chart below helps determine how the beef is cut and wrapped during processing.

The "Thickness or Pounds" column is used to describe the thickness of the steaks or the approximate poundage of the roasts. It is also used to mark yes for hamburger and no for items like soup bones and stew meat.

The "No Items in Package" column is used to describe the number of each item to put in a package, or the poundage of hamburger to put in a package. It is also used to specify action, such as grind, to take in items marked as no in the "Thickness or Pounds" column.

Description	Thickness or Pounds	No. Items in Package
Shoulder Roast		
Chuck Roast		
Rib Eye or Steak		
Soup Meat or Bones		
Porterhouse Steak		
T-Bone Steak		
Round Steak		
Rump Roast		
Ground Beef		
Stew Meat		
Short Ribs		
Sirloin Tip Roast		
Sirloin Steak		
Brisket		
Flank Steak		

Beef Cutting Instruction Form Example

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Description	Thickness or Pounds	No. Items in Package
Shoulder Roast	2-3 #	1 in
Chuck Roast	3#	1 in
Rib Eye or Steak	3/4"	2 in
Soup Meat or Bones	NO	GRIND
Porterhouse Steak	3/4"	2 in
T-Bone Steak	3/4"	2 in
Round Steak	1/2"	1 in
Rump Roast	3#	1 in
Ground Beef	YES	1#
Stew Meat	NO	GRIND
Short Ribs	NO	GRIND
Sirloin Tip Roast	3#	1 in
Sirloin Steak	3/4"	1 in
Brisket	FLAT 3-4#	1 in
Flank Steak	NO	GRIND