

Meat Purchase Specifications: From *The Art of Beef Cutting*

	Description	Meat Buyer's Guide (IMPS /NA MP)*	Meat Buyer's Guide (IMPS /NA MP) Portion Control*	UR MIS UPC C at. A**	UR MIS UPC C at. B**	Main Muscle (s)***
Round	Beef Bottom Round Rump Roast, Boneless	170 Round, Bottom (Gooseneck), 171B Round, Outside Round (Flat)		1465	2280	Biceps femoris
	Beef Bottom Round Roast, Boneless	170 Round, Bottom (Gooseneck), 171B Round, Outside Round (Flat)		1464	2279	Biceps femoris
	Beef Bottom Round Rump (Western Tip) Steaks, Boneless	170 Round, Bottom (Gooseneck), 171B Round, Outside Round (Flat)		1269	2084	Biceps femoris
	Beef Bottom Round Steaks, Boneless	170 Round, Bottom (Gooseneck), 171B Round, Outside Round (Flat)		1466	2281	Biceps femoris
	Beef Bottom Round (Western Griller) Steaks, Boneless	170 Round, Bottom (Gooseneck), 171B Round, Outside Round (Flat)		1462	2277	Biceps femoris
	Beef Eye of Round Roast, Boneless	171C Round, Eye of Round (IM)		1480	2295	Semitendinosus
	Beef Eye of Round Steaks, Boneless	171C Round, Eye of Round (IM)		1484	2296	Semitendinosus
	Beef Full Cut Round Tenderized, Boneless	161 Round, Shank Off, Boneless		1508	2323	Biceps femoris, Semitendinosus, Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Full Cut Round Steak, Boneless	161 Round, Shank Off, Boneless		1501	2316	Biceps femoris, Semitendinosus, Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Full Cut Round Thin Steak, Boneless	161 Round, Shank Off, Boneless		1504	2319	Biceps femoris, Semitendinosus, Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Round Rump Roast, Boneless	161 Round, Shank Off, Boneless		1520	2335	Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Round (Sirloin) Tip Center Roast	167A Round, Knuckle (Tip), Peeled	1167E Round, Knuckle (Tip), Center Steaks (IM)	1549	2364	Rectus femoris
	Beef Round (Sirloin) Tip Center Steak	167A Round, Knuckle (Tip), Peeled	1167E Round, Knuckle (Tip), Center Steaks (IM)	1550	2365	Rectus femoris
	Beef Round (Sirloin) Tip Roast Steak, Peeled, Special	167A Round, Knuckle (Tip), Peeled	Beef Round, Knuckle (Tip)			Vastus lateralis, Rectus femoris
	Beef Round (Sirloin) Tip Side Sandwich Steak,	167A Round, Knuckle (Tip), Peeled	1167F Round, Knuckle (Tip), Boneless Side Steaks (IM)	1530	2345	Vastus lateralis
	Beef Round (Sirloin) Tip Side Steak, Boneless	167A Round, Knuckle (Tip), Peeled	1167F Round, Knuckle (Tip), Side Steaks (IM)	1543	2358	Vastus lateralis
	Beef Round (Sirloin) Tip Steak, Boneless	167A Round, Knuckle (Tip), Peeled	Beef Round, Knuckle (Tip) Steak, Peeled, Special	1535	2350	Vastus lateralis, Rectus femoris
	Beef Round (Sirloin) Tip Strips, Boneless	167A Round, Knuckle (Tip), Peeled		1548	2363	Vastus lateralis, Rectus femoris
	Beef Round Slices for Soup					Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Top Round Cap Steak, Boneless	169 Round, Top (Inside) 169B Round, Top (Inside), Cap (IM)		1223	2038	Gracilis
	Beef Top Round London Broil, Boneless	169 Round, Top (Inside) 1169 Round, Top (Inside) Round Steak		1579	2394	Semimembranosus, Adductor, Gracilis, Pectineus

*The Meat Buyer's Guide, 2010 Produced by the North American Meat Processors

**Uniform Retail Meat Identity Standards (URMIS), 2003 Industry-wide Cooperative Meat Identification Standards Committee (ICMISC)

***Bovine Myology and Muscle Profiling, 2005 Produced by the National Cattlemen's Beef Board

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Round cont.	Beef Top Round Marinating Steak,	169 Round, Top (Inside)	1169 Round, Top (Inside) Boneless Round Steak	1229	2044	Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Top Round Roast, Boneless	169 Round, Top (Inside)		1551	2366	Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Top Round Sandwich Steaks, Boneless Round Steak	169 Round, Top (Inside)	1169 Round, Top (Inside)	1560	2375	Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Top Round Soft Side Roast, Boneless	169 Round, Top (Inside)		1225	2040	Pectineus
	Beef Top Round Steaks, Boneless	169 Round, Top (Inside)	1169 Round, Top (Inside) Round Steak	1553	2368	Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Top Round Swiss Steaks, Boneless	169 Round, Top (Inside)		1561	2376	Semimembranosus, Adductor, Gracilis, Pectineus
	Beef Top Round Thin Steaks, Boneless Round Steak	169 Round, Top (Inside)	1169 Round, Top (Inside)	1557	2372	Semimembranosus, Adductor, Gracilis, Pectineus
	Brisket Beef Brisket Deckle-Style Strips	120 Brisket, Deckle-Off, Boneless				Pectoralis profund
	Beef Brisket Flat Half, Boneless	120 Brisket, Deckle-Off, Boneless		1623	2438	Pectoralis superficialis
	Beef Brisket Point Half, Boneless	120 Brisket, Deckle-Off, Boneless		1628	2443	Pectoralis profund
	Beef Brisket Whole, Boneless	120 Brisket, Deckle-Off, Boneless		1615	2430	Pectoralis profund, Pectoralis superficialis
Shank	Beef Cross Cut Shank	117 Foreshank		1635	2450	Deep digital flexor, Superficial digital flexor—thoracic
	Beef Shank for Soup	117 Foreshank		1645	2460	Deep digital flexor, Superficial digital flexor—thoracic
	Beef Standing Beef Osso Bucco	117 Foreshank		1633	2448	Deep digital flexor, Superficial digital flexor—thoracic
Plate	Beef Inside Skirt Steak, Boneless	121D Plate, Inside Skirt, (IM)	1121D Plate, Inside Skirt Steak, Boneless(IM)	1607	2422	Transversus abdominis
	Beef Plate Short-Rib Kalbi-Style	121 Plat Short Plate 123 Short Rib				Serratus ventralis
Flank	Beef Flank Pinwheel Steaks	193 Flank, Flank Steak (IM)		1591	2406	Rectus abdominis
	Beef Flank Steak, Boneless	193 Flank, Flank Steak (IM)		1584	2399	Rectus abdominis
	Beef Flank Strips	193 Flank, Flank Steak (IM)				Rectus abdominis
Oxtail	Beef Oxtail for Soup			1789	2603	