

How to Find Cutting Mistakes



NEW STEAKS AND ROASTS

The newest beef steaks and roasts cut from the chuck and the round have proven their value. Correct cutting helps them perform their best. These reference cards help identify common cutting mistakes and show the problem steaks that result.

How To Check For Cutting Mistakes

These cards are a great tool for monitoring the quality and resulting performance of these new steaks and roasts. They are designed to help you quickly identify cutting mistakes and trouble shoot problems with a meat cutter or supplier. They can be used in tandem with step by step cutting instructions.

Each card features:

- a photo of the desired result for each cut in the upper right hand corner
- bulleted descriptions of key cutting mistakes
- photos of the most common cutting mistakes

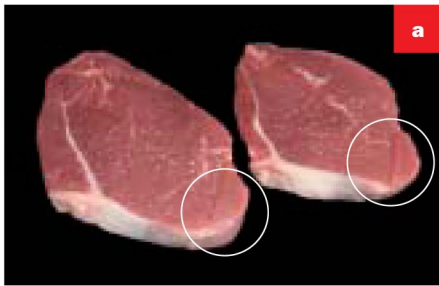
To correct a problem with incorrect cutting, be sure to refer to the appropriate laminated cutting instructions. These instructions can be ordered by visiting **www.beefinnovationsgroup.com**

Ranch Steak

Common Cutting Mistakes

- Not removing the internal and external connective tissue (*figure a.*)
- Leaving the “rope” on the muscle, seen on the edge of the steak (*figure a.— see circled area*)
- Cutting with the grain of the muscle (*figure b.*)

CORRECT CUT



Petite Tender

Common Cutting Mistakes

- Leaving silver skin on the surface of the muscle. (*figure a.*)

CORRECT CUT

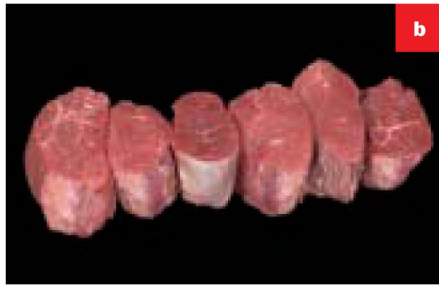


Petite Tender Medallions

Common Cutting Mistakes

- Leaving silver skin on the surface of the muscle. (*figure b.*)

CORRECT CUT

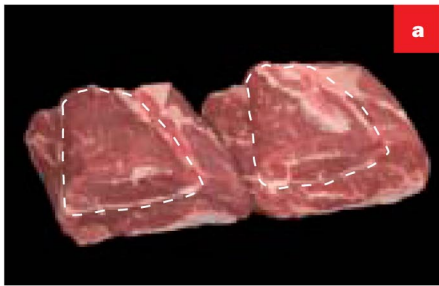


Flat Iron Steak

Common Cutting Mistakes

- Cutting the steak into pieces that are too narrow (*not shown*)
- Leaving the small muscle and its connective tissue on the surface of the steak. (*figure a.*)
- Leaving the internal connective tissue on the separated steak (*figure b.*)

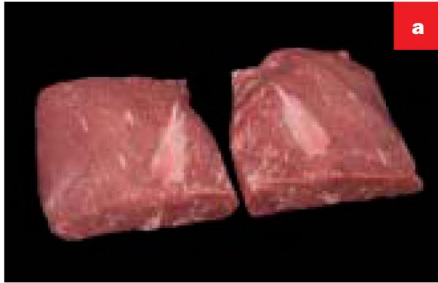
CORRECT CUT



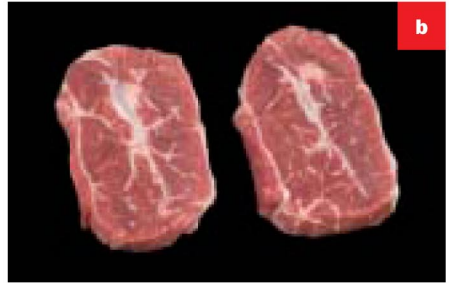
Flat Iron Steak

Common Cutting Mistakes

- Leaving small piece of external connective tissue on the steak
(figure a.)



- Cutting through the Top Blade Roast without removing internal connective tissue, and merchandising it as a Flat Iron. (figure b.)



CORRECT CUT

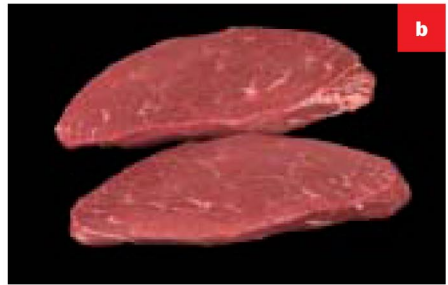
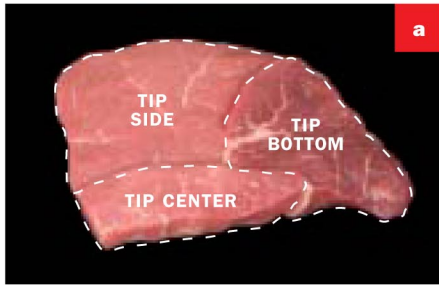


Sirloin Tip Steak *(Center)*

Common Cutting Mistakes

- Leaving the internal and external connective tissue on the muscle
(not shown)
- Not separating the Tip Side muscle from the Tip Bottom and/or Tip Center muscles *(figure a.)*
- Cutting with the grain of the muscle *(figure b.)*

CORRECT CUT

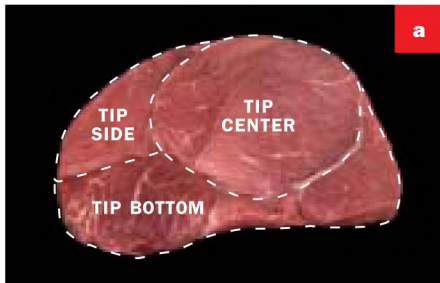


Sirloin Tip Steak *(Tip)*

Common Cutting Mistakes

- Leaving the internal and external connective tissue on the muscle
(not shown)
- Not separating the Tip Center muscle from the Tip Bottom and/or Tip Side muscles *(figure a.)*
- Cutting with the grain of the muscle *(figure b.)*

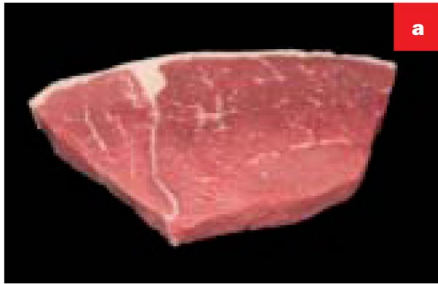
CORRECT CUT



Western Griller Steak

Common Cutting Mistakes

- Leaving the internal and external connective tissue on the muscle *(not shown)*
- Not removing the triangle muscle from the Western Griller *(figure a.)*
- Cutting with the grain of the muscle *(figure a.)*



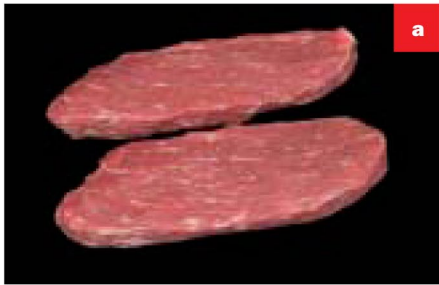
CORRECT CUT



Western Tip Steak

Common Cutting Mistakes

- Cutting with the grain of the muscle (*figure a.*)
- Leaving the internal and external connective tissue on the muscle (*not shown*)



CORRECT CUT



More Helpful Tools

Take advantage of these additional materials that can help you make the most of the new beef chuck and round steaks and roasts.

Laminated Cutting Guides Designed for use by steak processors, restaurants and retailers, these laminated cutting guides are made from a food safe plastic that can be wiped off and cleaned.

- **Shoulder Cuts** (Item 24704) A two-piece set that details how to create Petite Tender, Flat Iron and Ranch Cut Steaks using step-by-step instructions and color photographs.
- **Knuckle and Bottom Round** (Item 24631) A two-piece set that details how to create Sirloin Tip Steaks, Western Griller and Western Tip Steaks using step-by-step instructions and color photographs.

More Options. Less Cost. More Profit. Brochure (Item 24707) An updated four-page, full-color sell sheet that serves the foodservice market. It features new photography and describes six steaks from the chuck and round (Ranch Cut, Flat Iron, Petite Tender, Sirloin Tip Center, Sirloin Tip Side and Western Griller) and includes serving suggestions and product specifications.

Materials can be ordered by visiting www.rdranch.com or contacting 800-368-3138. All materials should be requested by their item numbers listed above. Quantity limits and materials and shipping charges may apply.



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