

The Denver Cut

Subprimal Name* 116G (IMPS/NAMP)
Beef Chuck, Under Blade, Center (IM) or
remove Under Blade from the whole 116A
(IMPS/NAMP) Beef Chuck, Chuck Roll

URMIS Name** Beef Chuck Under Blade
Center Steak Boneless

To optimize tenderness, wet age 21 days
for Select and Choice.***

*The Meat Buyers Guide, NAMP

**Uniform Retail Meat Identity Standards

***Industry Guide for Aging, 2006



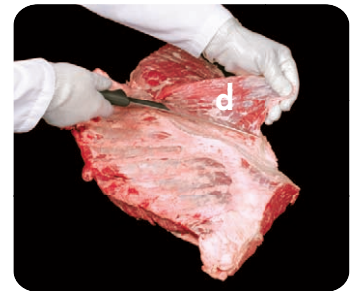
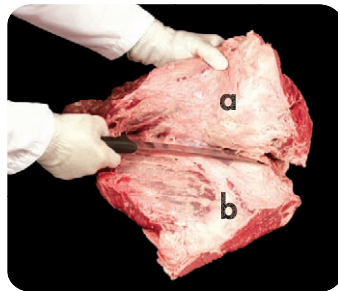
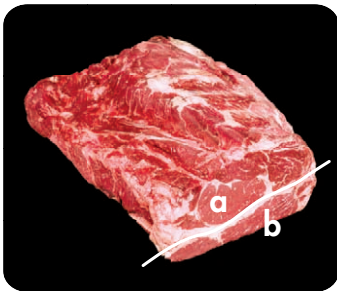
TO MAXIMIZE CUTTING SPEED†

1 Start with the 116A (IMPS/
NAMP) Beef Chuck, Chuck Roll.
The Chuck Roll can be further
divided into two components,
the Chuck Eye Roll (IMPS/NAMP)
116D (a) and the Under Blade
Roast (IMPS/NAMP) 116E (b).

2 Separate the Chuck Eye Roll
(a) from the Under Blade (b).

3 116E Beef Chuck Under
Blade Roast. The Under Blade
is comprised of three muscles:
Rhomboideus (c), Splenius (d)
and Serratus Ventralis (e).
Remove (c) from the Under
Blade by following the natural
seam. This muscle (c) can be
used for stew or cubed steak.

4 Remove Splenius (d) from
the Under Blade following the
natural seam.



5 116G Beef Chuck, Under
Blade, Center (IM) untrimmed.

6 Remove all surface fat and
connective tissue. Then, remove any
internal fat pockets exceeding 1/4
inch in diameter.

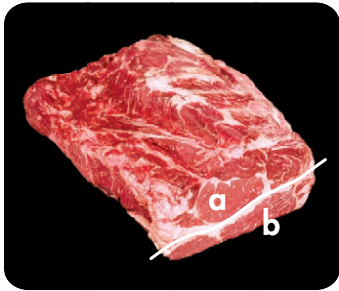
7 Starting at the posterior
(thickest) end, cut steaks
end-to-end, 3/4 to 1-inch thick.

8 Denver Cut Steaks.

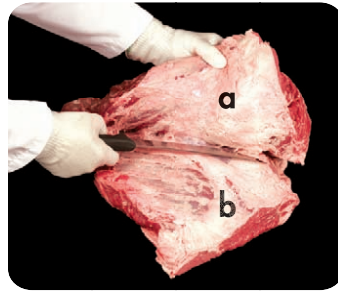
†Following on pages 2-4 are other cutting methods.

The Denver Cut

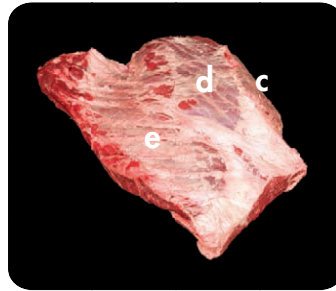
TO MAXIMIZE PORTION CONTROL



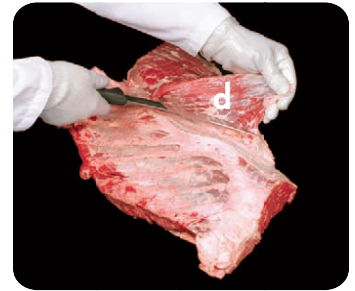
1 Start with the 116A (IMPS/NAMP) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS/NAMP) 116D (a) and the Under Blade Roast (IMPS/NAMP) 116E (b).



2 Separate the Chuck Eye Roll (a) from the Under Blade (b).



3 116E Beef Chuck Under Blade Roast. The Under Blade is comprised of three muscles: Rhomboideus (c), Splenius (d) and Serratus Ventralis (e). Remove (c) from the Under Blade by following the natural seam. This muscle (c) can be used for stew or cubed steak.



4 Remove Splenius (d) from the Under Blade following the natural seam.



5 116G Beef Chuck, Under Blade, Center (IM) untrimmed.



6 Remove all surface fat and connective tissue. Then, remove any internal fat pockets exceeding 1/4 inch in diameter.



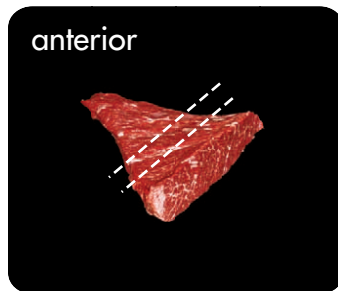
7 Find where the muscle angles towards the anterior end and cut through the muscle to generate a larger posterior piece for portioning.



8 Cut against the muscle fibers to generate steaks 3/4 to 1-inch thick.



9 Denver Cut Steaks.



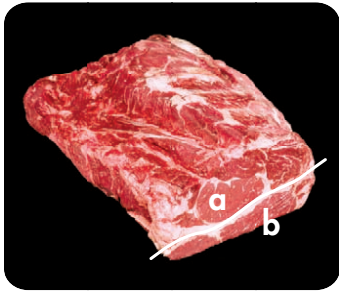
10 Cut the remaining anterior portion to generate steaks 3/4 to 1-inch thick.



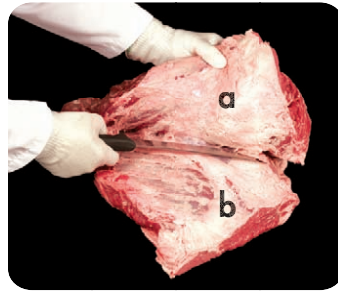
11 Denver Cut Steaks.

The Denver Cut

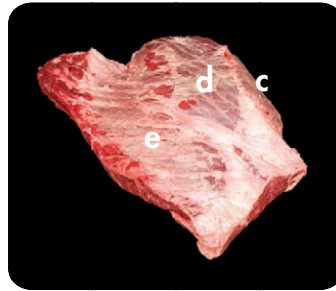
TO MAXIMIZE VISUAL APPEAL (REMOVAL OF VEIN)



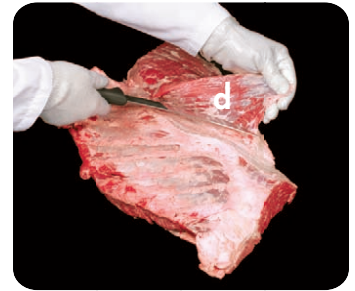
1 Start with the 116A (IMPS/NAMP) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS/NAMP) 116D (a) and the Under Blade Roast (IMPS/NAMP) 116E (b).



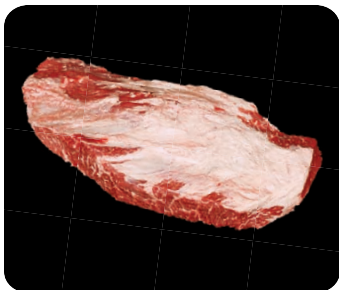
2 Separate the Chuck Eye Roll (a) from the Under Blade (b).



3 116E Beef Chuck Under Blade Roast. The Under Blade is comprised of three muscles: Rhomboideus (c), Splenius (d) and Serratus Ventralis (e). Remove (c) from the Under Blade by following the natural seam. This muscle (c) can be used for stew or cubed steak.



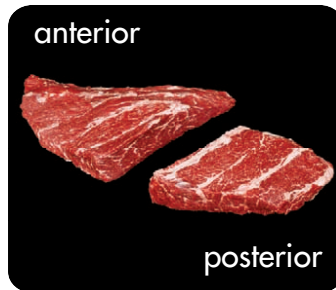
4 Remove Splenius (d) from the Under Blade following the natural seam.



5 116G Beef Chuck, Under Blade, Center (IM) untrimmed.



6 Remove all surface fat and connective tissue. Then, remove any internal fat pockets exceeding 1/4 inch in diameter.



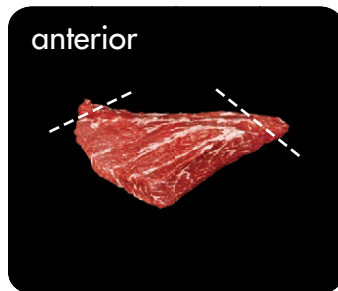
7 Locate the vein at the fourth rib. Cut into two pieces, then remove the exposed vein and fat seam.



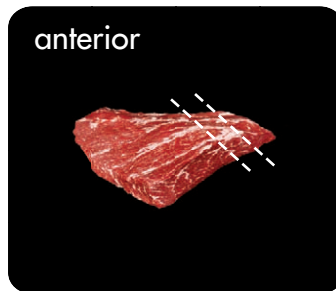
8 As indicated by the dotted lines, cut against the muscle fibers to generate steaks 3/4 to 1-inch thick.



9 Denver Cut Steaks.



10 Locate the direction of the muscle fiber and cut as indicated by the dotted lines to square-off the muscle. These pieces can be used for stew and short ribs.



11 Cut against the muscle fibers to generate steaks 3/4 to 1-inch thick.



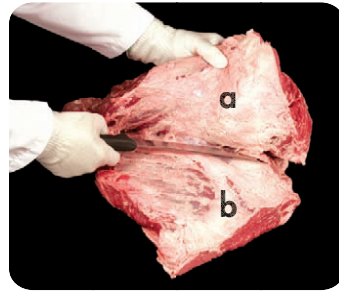
12 Denver Cut Steaks.

The Denver Cut Filet Style

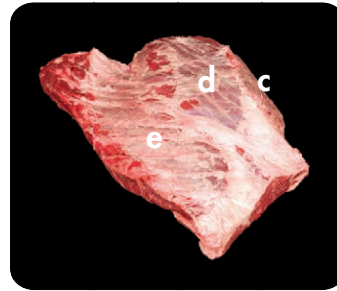
CUTTING GUIDE



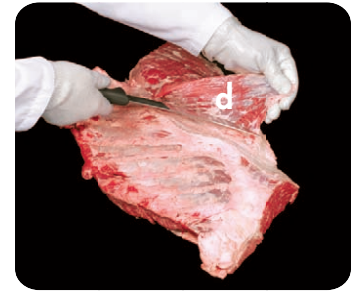
1 Start with the 116A (IMPS/NAMP) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS/NAMP) 116D (a) and the Under Blade Roast (IMPS/NAMP) 116E (b).



2 Separate the Chuck Eye Roll (a) from the Under Blade (b).



3 116E Beef Chuck Under Blade Roast. The Under Blade is comprised of three muscles: Rhomboideus (c), Splenius (d) and Serratus Ventralis (e). Remove (c) from the Under Blade by following the natural seam. This muscle (c) can be used for stew or cubed steak.



4 Remove Splenius (d) from the Under Blade following the natural seam.



5 116G Beef Chuck, Under Blade, Center (IM) untrimmed.



6 Remove all surface fat and connective tissue. Then, remove any internal fat pockets exceeding 1/4 inch in diameter.



7 Find where the muscle angles towards the anterior end and cut through the muscle to generate a larger posterior piece for portioning.



8 Start with blade at center of the muscle.



9 Cut through the center of the muscle to generate two filets.



10 Denver Cut Filet Style.



11 Cut the remaining anterior portion to generate steaks 3/4 to 1-inch thick.



12 Denver Cut Steaks.