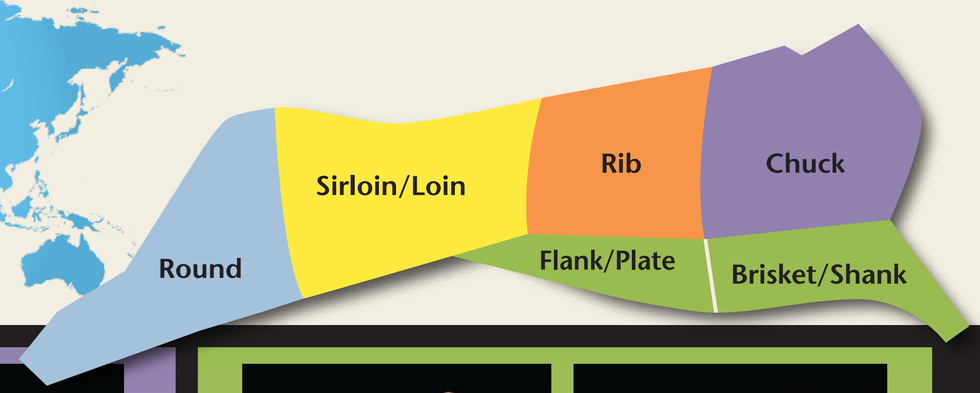
U.S. Beef Cuts
for Global Markets




Top Round (Inside)


Outside Round (Flat)


Eye of Round


Outside Round, Heal


Peeled Knuckle
(Round Sirloin Tip)


Top Sirloin Butt,
Center-Cut Boneless, Cap Off


Top Sirloin Cap, Fat On

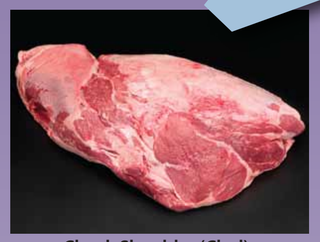

Top Sirloin Cap, Fat Off


Short Ribs Bone In


Short Ribs Boneless


Rib Fingers


Chuck Short Ribs, Bone In


Chuck Shoulder (Clod)


Chuck Short Ribs, Boneless


Chuck Shoulder (Clod),
Arm Roast


Chuck Flap


Chuck Shoulder Clod Heart


Chuck Roll


Chuck Shoulder (Clod),
Top Blade


Chuck Eye Roll

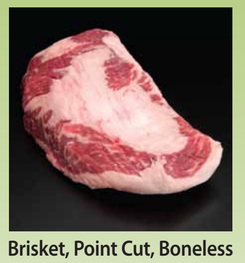

Chuck Eye Log


Under Blade Roast


Short Plate


Short Rib-Plate Portion, Boneless


Plate (Export), Karubi Plate


Brisket, Point Cut, Boneless


Loin Tail (Wing)

Miscellaneous Cuts


Hanging Tender

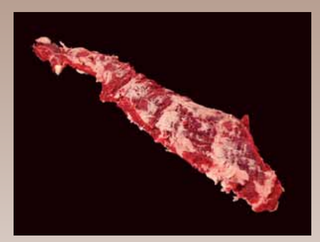

Plate Outside Skirt


Plate Inside Skirt



Corn Fed to Tenderness

For more information visit: www.usmef.org

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