

CANADIAN BEEF MERCHANDISING GUIDE

ROUND



Sirloin Tip



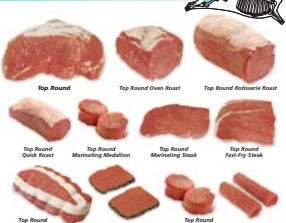
Eye of Round



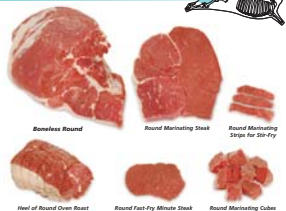
Bottom Round



Top Round



Boneless Round



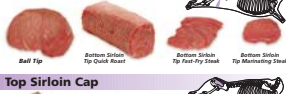
LOIN



Bottom Sirloin Tri-Tip



Bottom Sirloin Ball Tip



Top Sirloin Cap



Top Sirloin - Cap Off



Top Sirloin



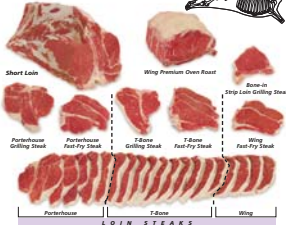
Tenderloin



Strip Loin



Short Loin



RIB



Rib



Rib Eye



Oven Ready Rib



CHUCK



Shoulder



Pectoral



Shoulder Clod



Cross Rib



Boneless Top Blade



Boneless Bottom Blade



Blade

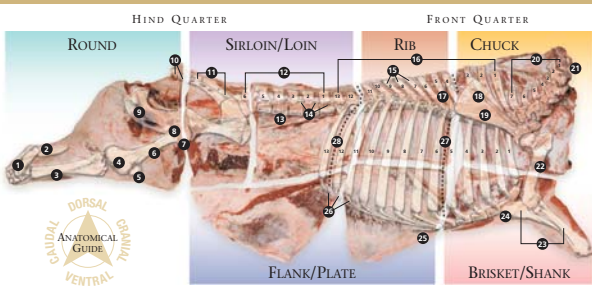


CANADA/US MARBLING STANDARDS

Canada	Marbling Score	United States
Canada Prime	Abundant Moderately Abundant Slightly Abundant	USDA Prime
Canada AAA	Moderate Small	USDA Choice
Canada AA	Slight	USDA Select
Canada A	Trace Practically devoid	USDA Standard

The Canadian marbling standards were changed in 1996 to better reflect the ongoing marbling standards of the United States. The minimum marbling standards used for USDA Prime (slightly abundant), Choice (moderate) and Select (slight) are the same minimum standards used in Canada to designate the youthful quality carcasses from Canada Prime, AA, and AA respectively.

BONE STRUCTURE NOMENCLATURE



1. Neck Bone
2. Gabled Cap (cervical vertebrae - vertebrae 1-7)
3. Head Bone
4. Pelvic Bone
5. Pelvic Bone
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100. Pelvic Bone

CANADA/US QUALITY GRADES

Standards Used for Quality Grade Determination

Grade	Marbling	Maturity	Meat Color	Fat Color	Muscling	Meat Texture
CANADA**						
Prime	Slightly abundant	30 months or younger	Bright red only	No pink fat permitted	Good muscling or better	Firm only
AAA	Slight	30 months or younger	Bright red only	No pink fat permitted	Good muscling or better	Firm only
AA	Slight	30 months or younger	Bright red only	No pink fat permitted	Good muscling or better	Firm only
A	Trace	30 months or younger	Bright red only	No pink fat permitted	Good muscling or better	Firm only
UNITED STATES***						
Prime	Slightly abundant	Light red	Light red	Yellow fat permitted	No minimum requirement	Moderately firm
Choice	Slight	Over 30 months permitted	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly firm
Select	Slight	Only matured steers or youngers	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Slightly soft
Standard	Practically devoid	Over 30 months permitted	Dark cutters permitted	Yellow fat permitted	No minimum requirement	Soft

* Marbling recorded for quality grade class.
** Marbling is based on appearance as determined by physiological criteria. Only youthful carcasses from cattle verified by the Canadian Beef Inspection Agency to be 30 months or younger in date of birth, meet the required requirements for Canada Prime, AA, and AA respectively.
*** Standards as of August 2003.

Flank



Plate



Brisket



Shank



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