

### Overview of Raw Meat

The shank includes the shin and the shank. The shin is well-muscled and consists primarily of lean meat. Generally it is prepared for ground or chopped meat. The shin can be divided into the shin body and the (C). The shank is also well-muscled and the meat lean.



Shin

### Culinary Applications

Barbecue

Stewing



Shank



Photo of shin

Shin Trimmed

Removing the (C) from the shin

(C) Trimmed



Photo of Shank

Shank Trimmed



Barbecue cuts

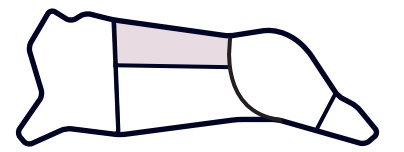
### Shank meat products (Shin and shank)



Stewing cuts

Fibrous meat for stewing

Mince



### Overview of Raw Meat

The fillet is located on the inside of the loin, contains practically no muscle and is characterized by its fine texture, tenderness and low fat content. It accounts for only 2% of the entire dressed carcass and it is a luxury item making it the most expensive cut of beef available. Care needs to be taken as the color of the meat degrades rapidly.



### Culinary Applications

Steak

Barbecue

Roast Beef



Preparation: Remove any flap meat from the short plate

Trimmed

※Side view: The thickness of this cut is characteristic of Wagyu



A: (D)



Steak cuts



Diced steak



B: Châteaubriand



Steak cuts 01

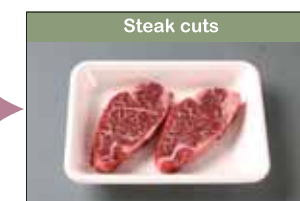


Steak cuts 02

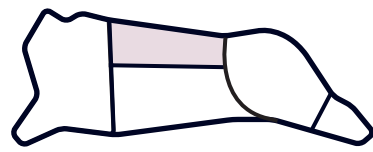
The sinew has been removed from the previous cut leaving only the tender portion giving it a higher commercial value.



C: Fillet Mignon



Steak cuts



### Overview of Raw Meat

The ribloin is the loin located next to the chuck at the dorsal side of the rib area. The meat is thick and fine textured. It is often well marbled giving it a full-bodied flavor.



### Culinary Applications

- Steak
- Barbecue
- Sukiyaki
- Shabu-shabu



■ Rib Cap

■ Ribloin

### PRIMAL CUT



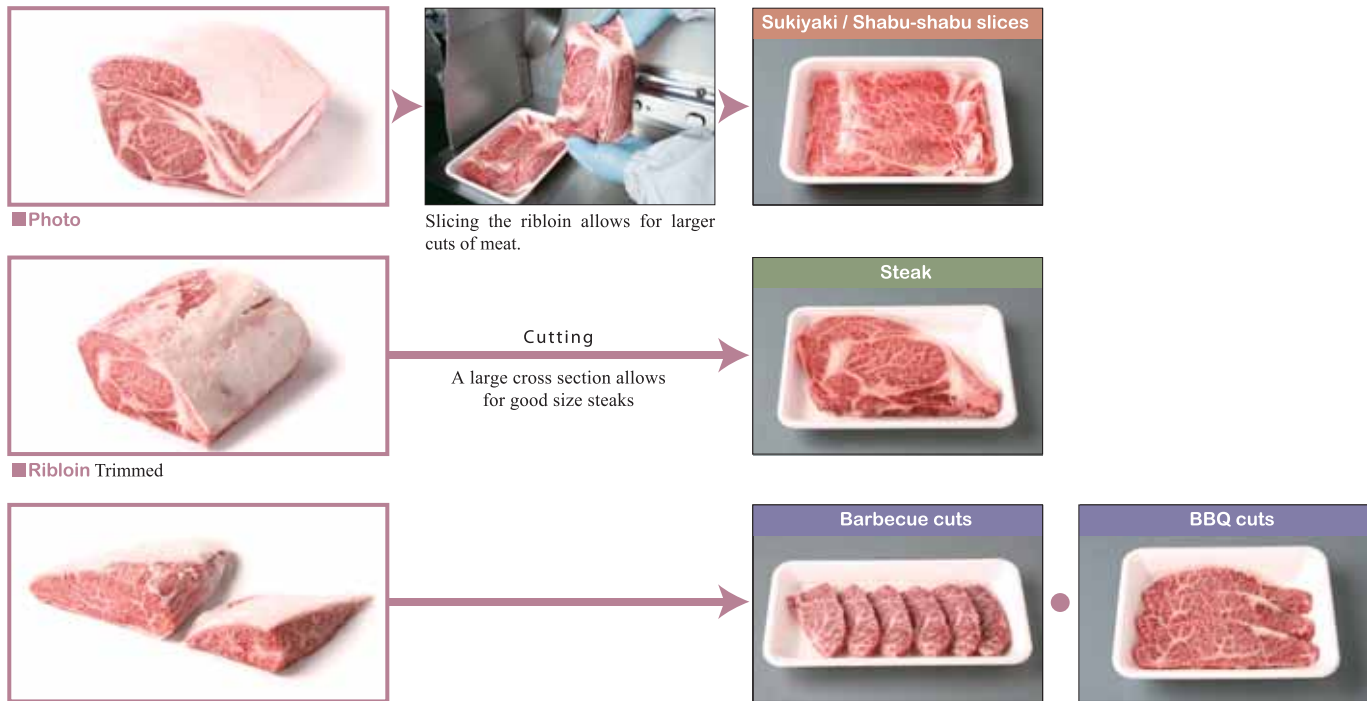
■ Photo

Dividing (cap off)

Rib cap

Ribloin

### RETAIL CUT



■ Photo

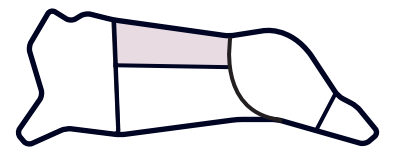
Slicing the ribloin allows for larger cuts of meat.

Cutting

A large cross section allows for good size steaks

■ Ribloin Trimmed

■ Rib Cap Dividing the rib cap after trimming



### Overview of Raw Meat

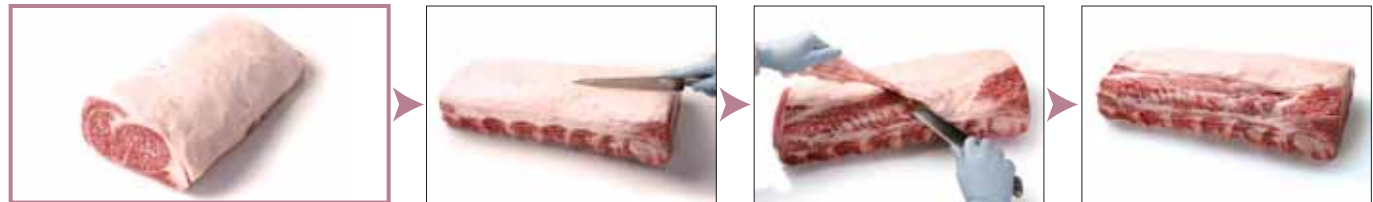
The sirloin, similar to the fillet is considered a high-quality cut and is located behind the ribloin. Its meat is finely textured and tender. It holds its shape well and it is possible to obtain identically sized cuts making it ideal for steak.



### Culinary Applications

- Steak
- Barbecue
- Sukiyaki
- Shabu-shabu
- Roast beef

### PRIMAL CUT



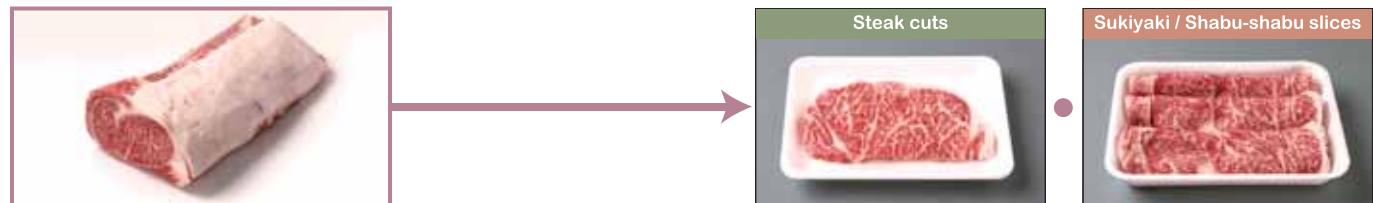
■ Photo

Make an incision every 5cm along the entire width of the fat

Removing the upper fat followed by the back strap

After removing the back strap

### RETAIL CUT



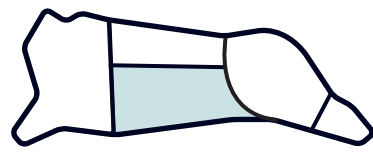
■ Photo Trimmed

Steak cuts

Sukiyaki / Shabu-shabu slices



# 2 Rib short rib\*



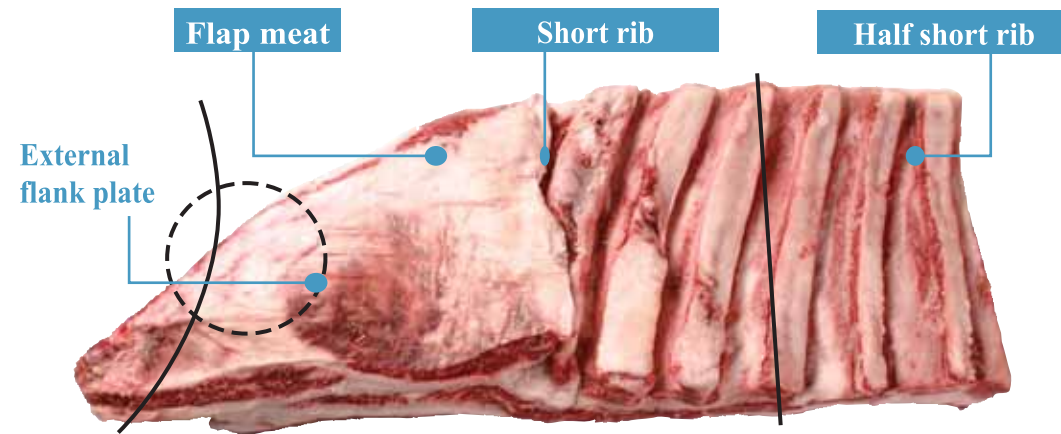
## Overview of Raw Meat

The 2 Rib short rib is the upper half of the short plate located at the belly. The short plate is well-muscled making the 2 Rib short rib fibrous with a proportionally large amount of connective tissue. The meat has a rough texture however the lean meat and fat are proportionately mixed giving it a rich taste and flavor. The 2 Rib short rib is also made up of a cut known as the flap meat that has a large proportion of lean meat that is well marbled.

\*Cut perpendicular to the muscle

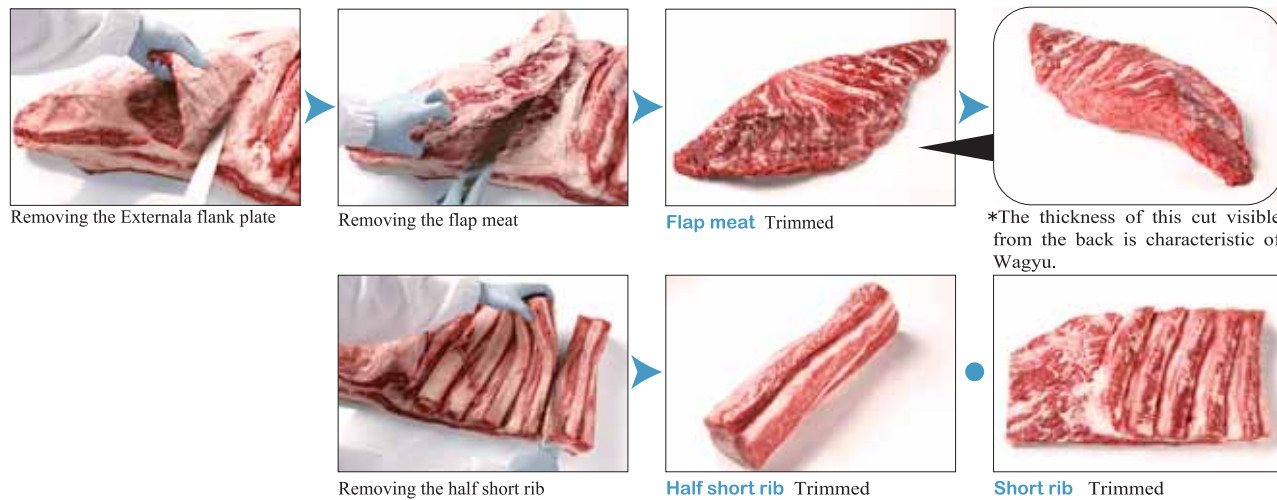


## PRIMAL CUT

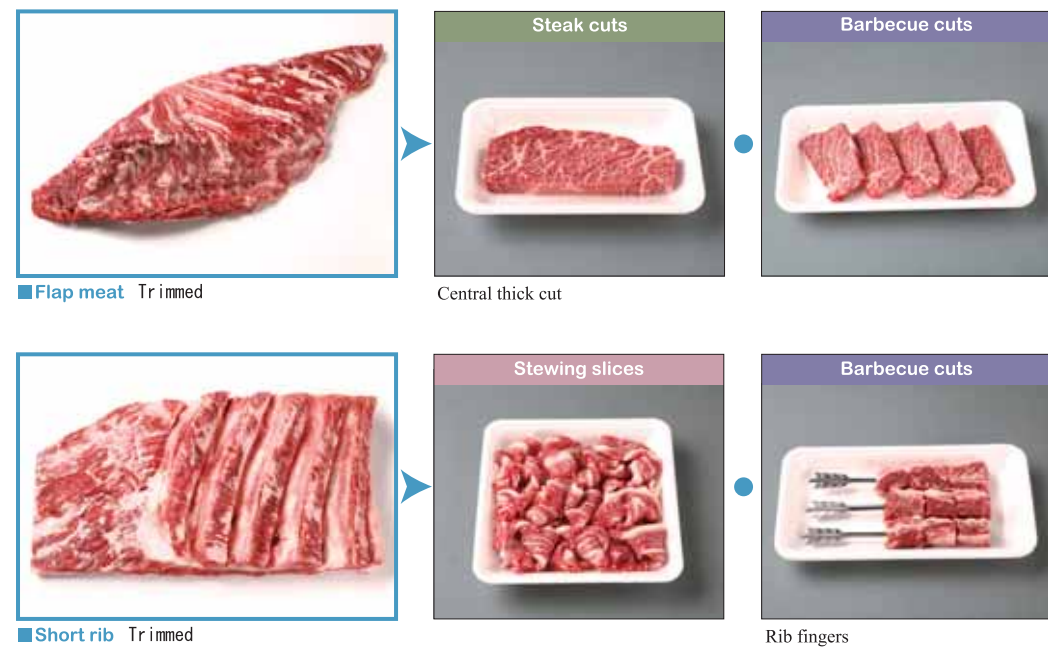
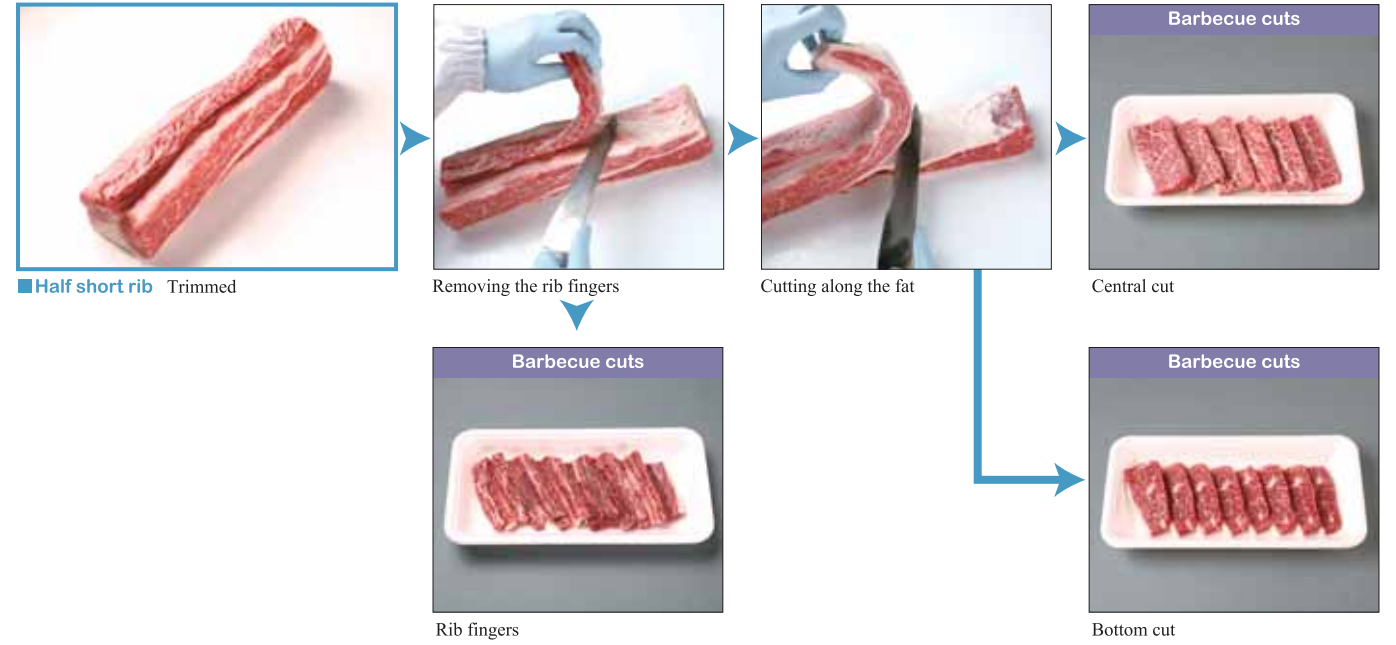


## Culinary Applications

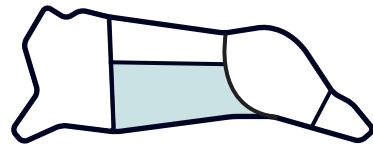
- Steak
- Barbecue
- Stewing
- Sukiyaki



## RETAIL CUT



# Short plate\*



## Overview of Raw Meat

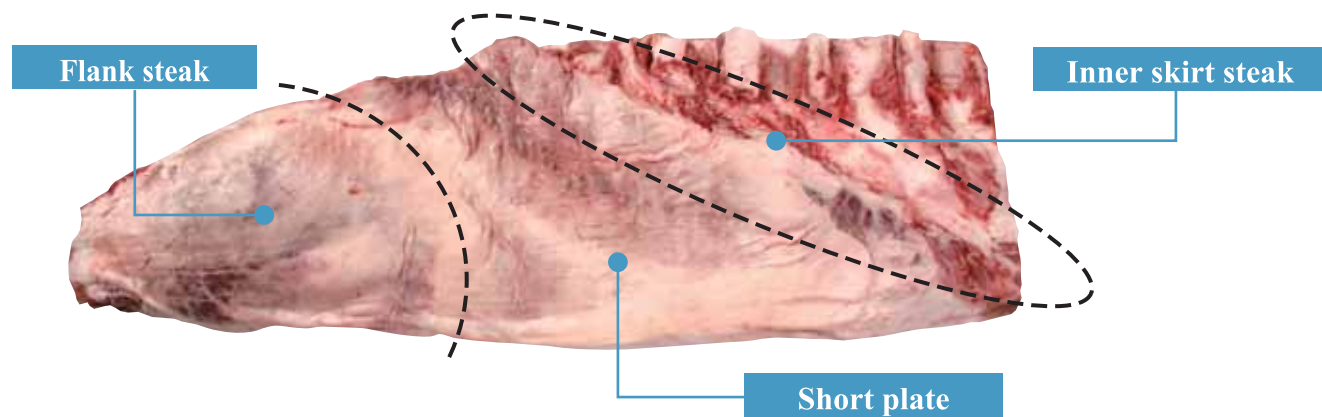
The short plate is the bottom half of the short plate located at the belly. The meat, similar to the 2 Rib short rib, has a rough texture however is characterized by its rich flavor. The short plate includes a cut known as the flank steak with a proportionate distribution of lean meat and fat.



## Culinary Applications

Steak	Barbecue	Stewing
Sukiyaki	Shabu-shabu	

## PRIMAL CUT



Removing the inner skirt steak



Inner skirt steak Trimmed

\* It is recommended that the skin be left on the inner skirt steak unless for immediate use as the meat color changes quickly once the skin is removed.



Removing the flank steak

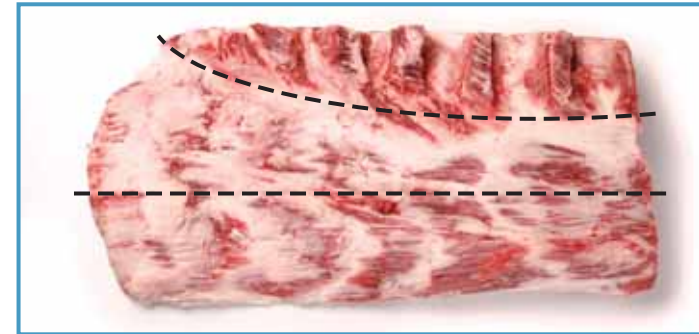


Flank steak Trimmed

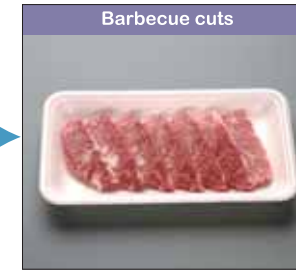


Short plate Trimmed

## RETAIL CUT



Short plate Trimmed  
Cut along the muscle fibers



Barbecue cuts



Blocks for stewing

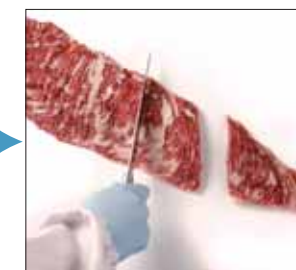
Slicing the whole cut allows for larger slices.



Sukiyaki cuts



Inner skirt steak Trimmed



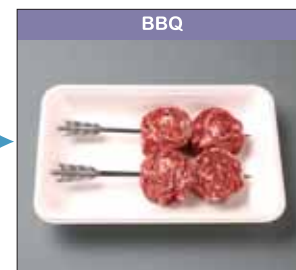
Cut along the muscle fibers



Barbecue cuts



Rolled and skewered



Kabobs



Flank steak Trimmed



Cut along the muscle fibers



Barbecue cuts



Diced steak

Steak cuts