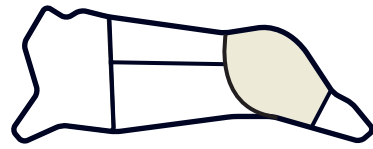


Gooseneck round*



Overview of Raw Meat

The gooseneck round is the lean, well-muscled part of the round. The meat generally has a rough texture and is relatively tough. The gooseneck round is divided into three parts: eye of round, a cut that is paler in color and more elastic than other parts; the heel, a cut prepared for sale after removal of the M. flexor digitorum superficialis located in the center; and the outside round (gooseneck round) that is commonly used for stewing.

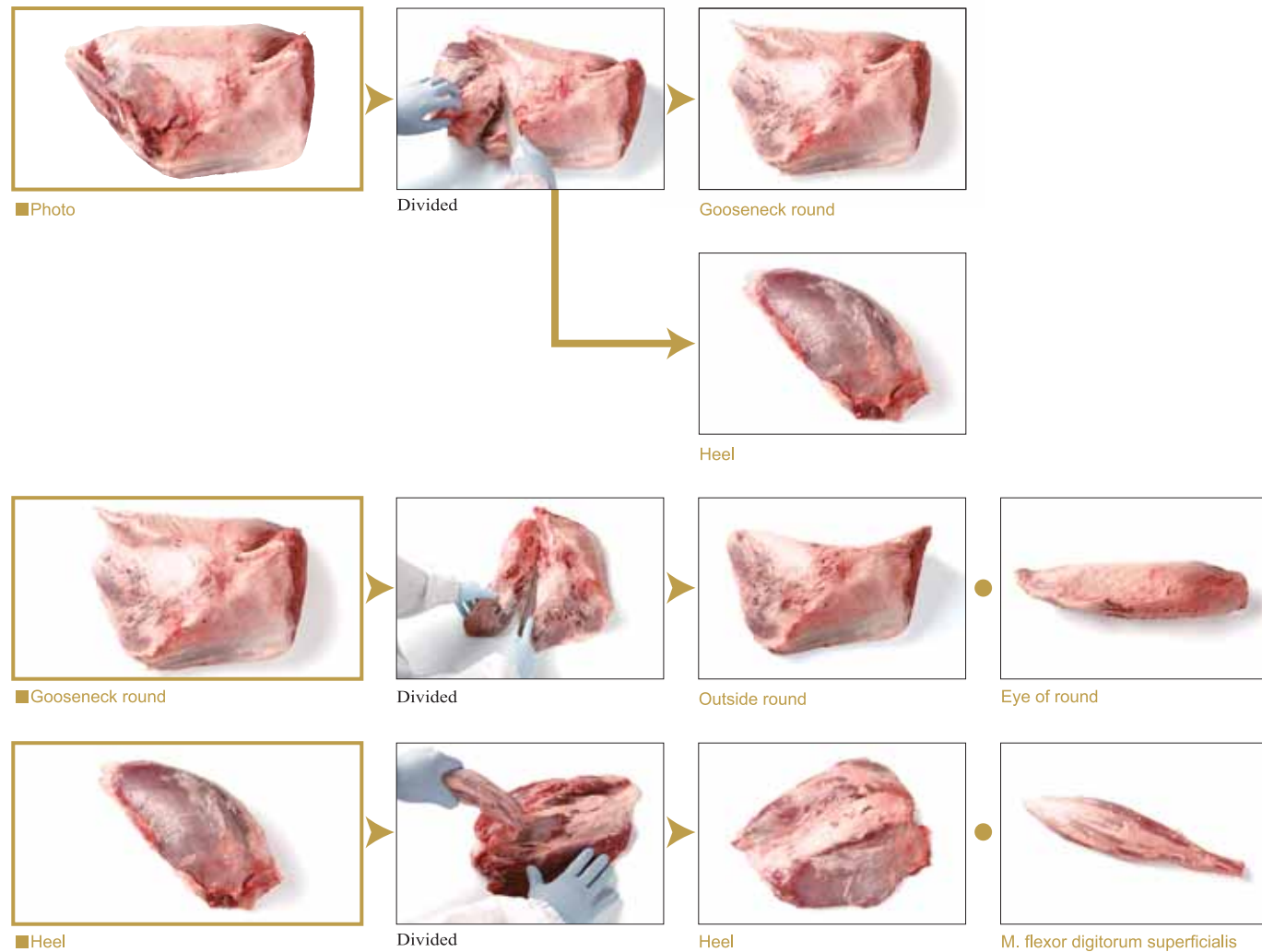


Culinary Applications

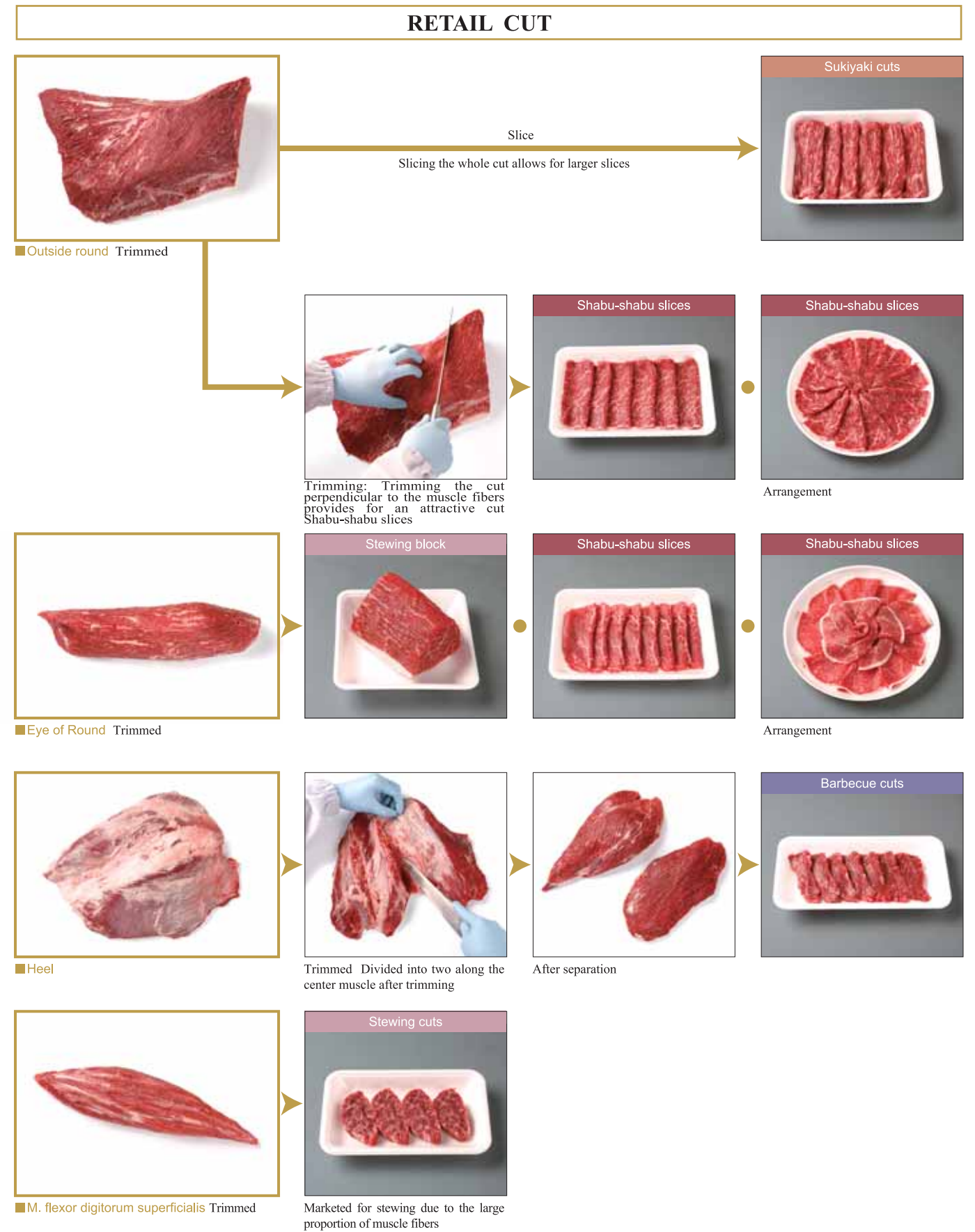
Barbecue	Stewing	Sukiyaki
Shabu-shabu	Roast beef	

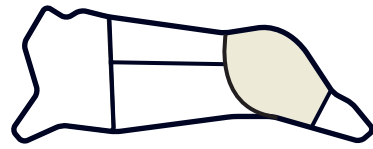


PRIMAL CUT



RETAIL CUT





Overview of Raw Meat

The top-round consists of a large block with a proportionately large amount of lean meat. It has a cover of fat however very little underneath. Meat quality can vary from the outside, towards the gooseneck round to the inside, towards the knuckle. Towards the gooseneck round the meat contains proportionately more fat, however has a rough texture with slightly tough meat. On the other hand, meat towards the knuckle is characteristically tender.

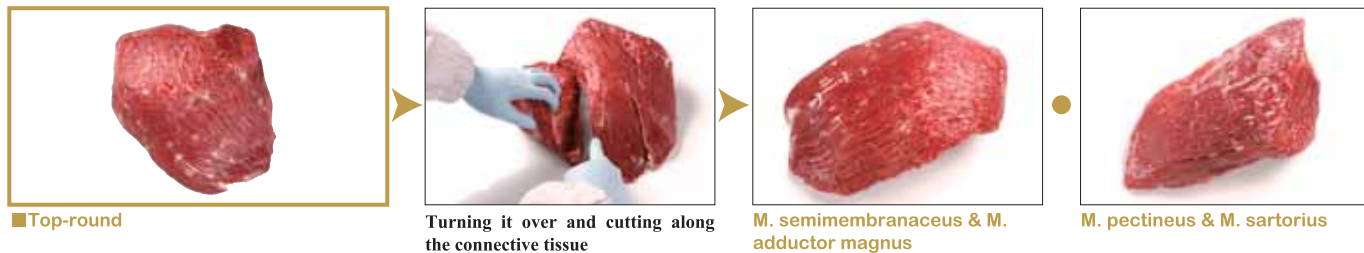
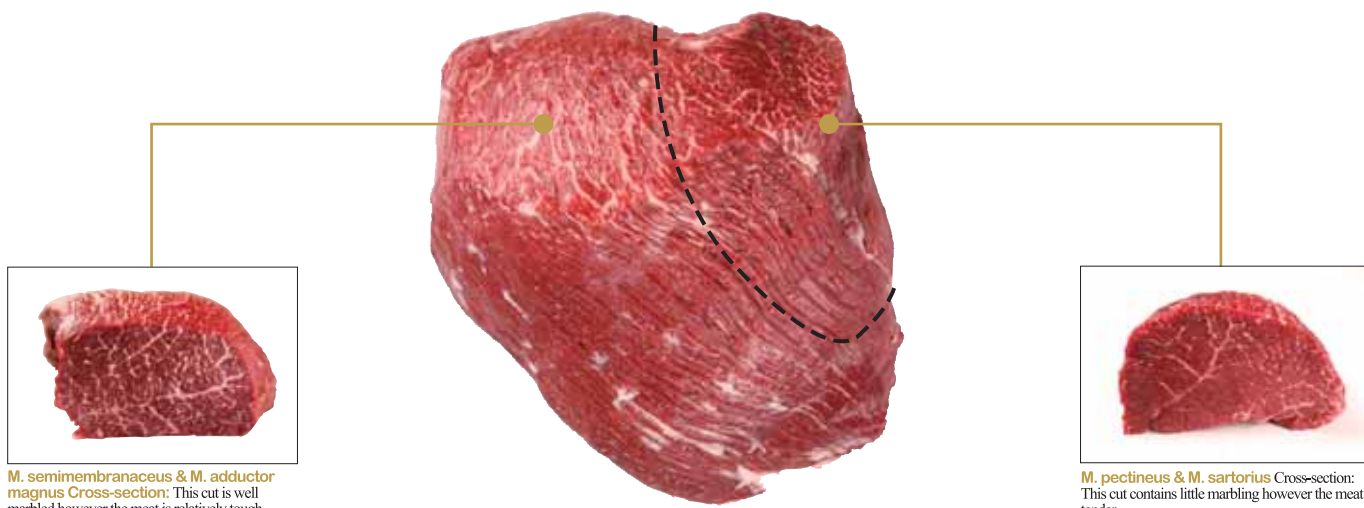
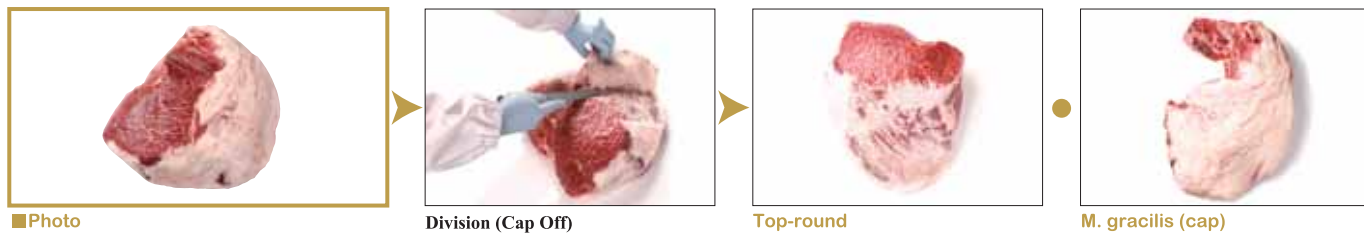


Culinary Applications

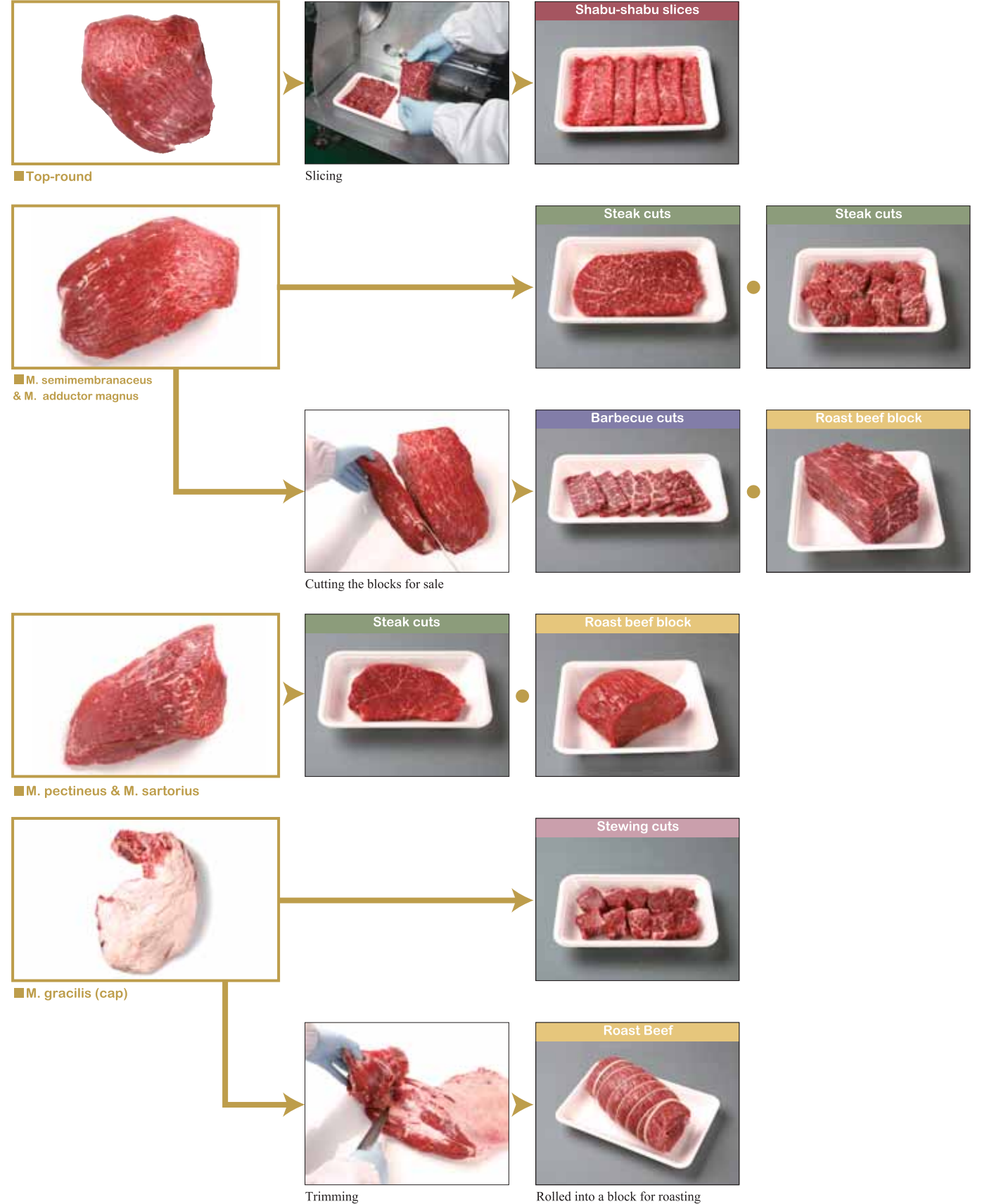
Steak	Barbecue	Stewing
Shabu-shabu	Roast beef	

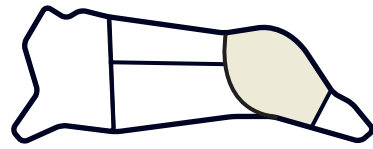


PRIMAL CUT



RETAIL CUT





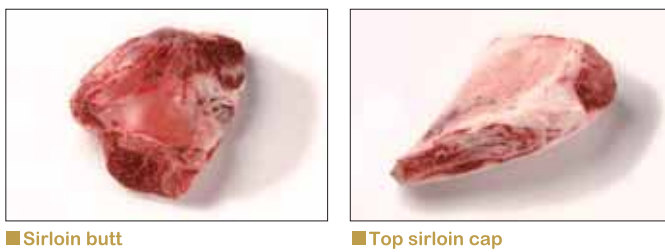
Overview of Raw Meat

The D Rump can be divided into the sirloin butt that runs into the sirloin and the top sirloin cap that runs into the gooseneck round. The D Rump has a very attractive color, is lean, finely-textured and is characterized by the proportionate fat and tender quality. The top sirloin cap has a deep color and a strong flavor however it is important to pay attention to the direction of muscle fiber when cutting it for retail.

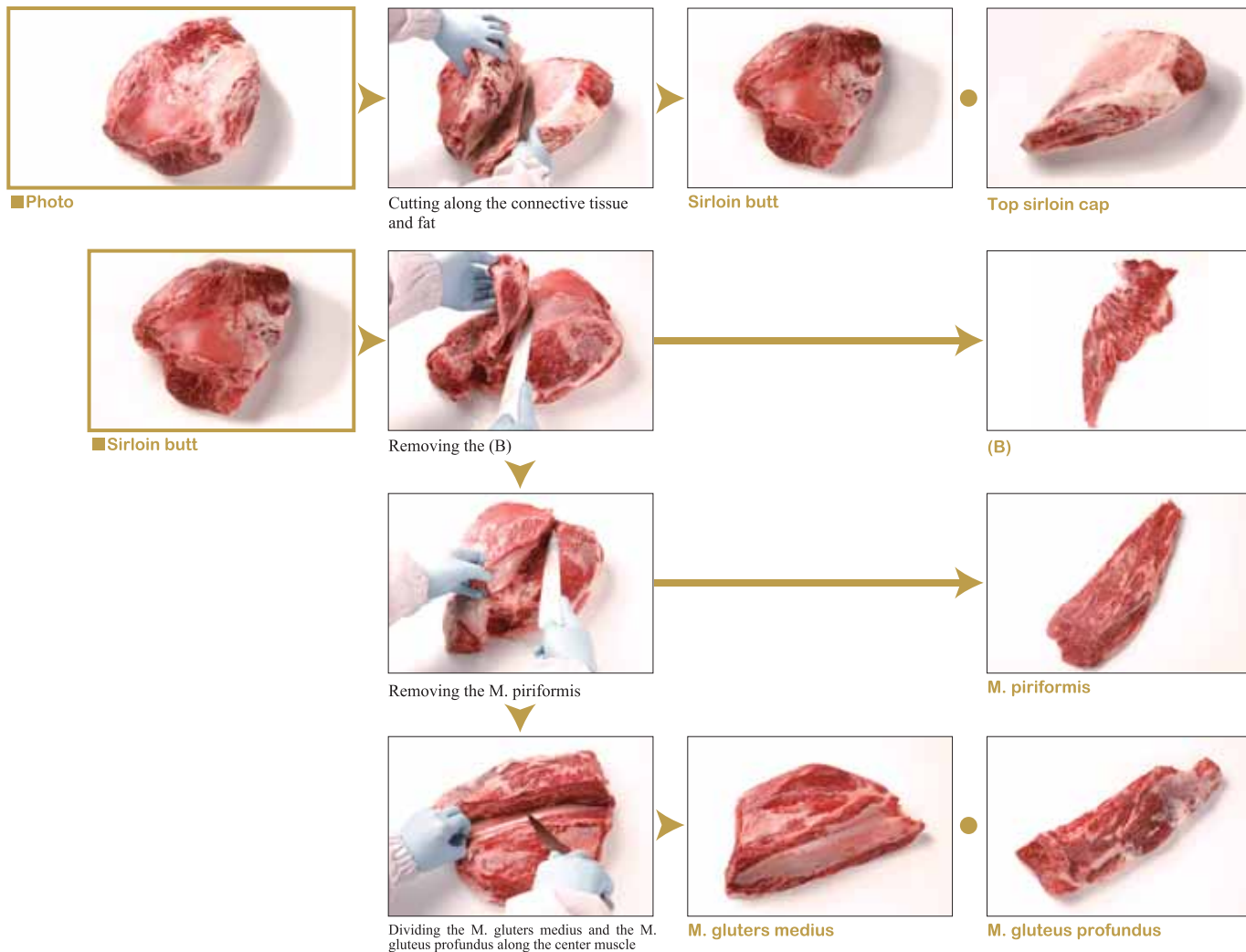


Culinary Applications

Steak	Barbecue	Sukiyaki
Shabu-shabu	Roast beef	



PRIMAL CUT



RETAIL CUT

