

## Overview of Raw Meat

The shoulder clod is a well-muscled area with a large proportion of muscle and muscle tissue and is made up of both tough and tender meat. The meat typically has a deep color and a strong flavor. It can be divided into cuts for sukiyaki, barbecuing and steak etc.



## Culinary Applications

Steak	Barbecue	Stewing
Sukiyaki	Shabu-shabu	

## PRIMAL CUT

- Upper oyster blade:** Tender lean meat
- M. biceps brachii:** Relatively tough, lean meat
- M. triceps brachii caput:** Large portion of the cut. Approximately half the meat towards the shank is relatively tough becoming increasingly tender towards the trunk
- Top blade:** Tender, marbled meat
- M. anconaeus:** Well marbled however the meat is relatively tough

## RETAIL CUT 1

■ Slicing from the entire clod

■ Shoulder clod Trimmed

Slicing from the shank end: Slicing the entire clod allows you to get larger sliced cuts

Sukiyaki slices (Shank end), Sukiyaki slices (Trunk end), Steak cuts (Trunk end)

Dividing along the fat

## RETAIL CUT 2

■ Preparing meat products from the primal cut

■ Top blade Trimmed

Top blade cuts → Steak cuts

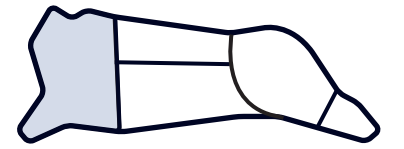
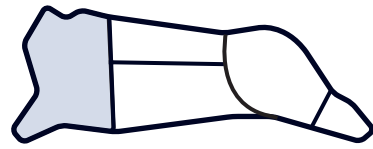
\*Marbling is clearly visible from a cross-sectional view

Dividing into two after removing the central muscles → Barbecue cuts

■ M. triceps brachii caput Trimmed → Shabu-shabu slices → Barbecue cuts → Steak cuts

■ Other product examples

- Mini steaks (Upper oyster blade)
- Stewing cuts (M. biceps brachii)
- Stewing cuts (M. anconaeus)



### Overview of Raw Meat

The neck meat comes from the portion of the neck that is well-muscled. The meat is tough, rough-textured, and lean. The meat is also comprised of a large proportion of muscle tissue making it ideal for stewing. It can also be combined with other cuts for BBQ cuts and slices for stewing.

### Culinary Applications

Barbecue

Stewing

Sukiyaki



Longus colli



Neck



Removing the longus colli + thoracic vertebrae should serve as the partition line



Longus colli



Barbecue cuts



Neck



Stewing cuts



Slices for stewing



Mince

### Overview of Raw Meat

The chuck tender is rare because only 2kg can be obtained from each animal. This is the part of the forequarter running from the forequarter to the shoulder clod however the meat is similar to round. The chuck tender is well marbled with a subtle, sweet taste that grows stronger the more it is chewed.

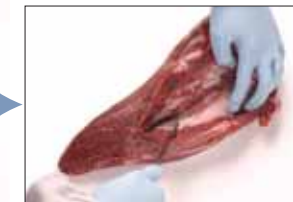
### Culinary Applications

Barbecue

Roast beef



Chuck tender Trimmed



Dividing into two halves along the central muscle



Roast beef block



Cutting in half

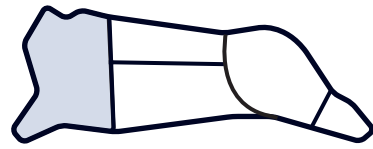


Bisecting the larger half and then cutting into blocks for individual sale



Barbecue cuts





### Overview of Raw Meat

The brisket refers to the chest area of the cow and is made up of cuts with very different meat qualities including fatty and tough pectoral meat, the brisket (A) located under the rib, brisket (pectoral meat) that is lean and tender, and chuck short rib (chuck rib) that has more flavor, marbling and a good appearance.

\* Cut perpendicular to the muscle



### Culinary Applications

Barbecue

Stewing

Sukiyaki

Shabu-shabu

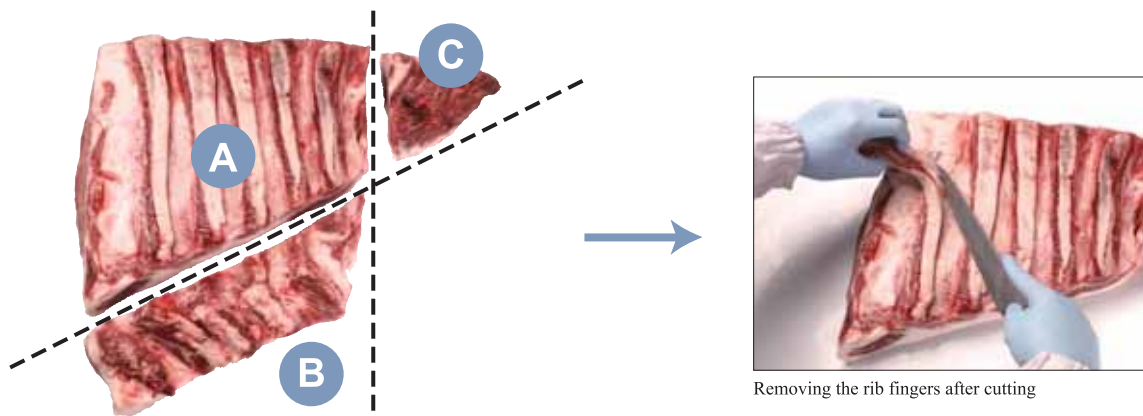


■ Chuck short rib

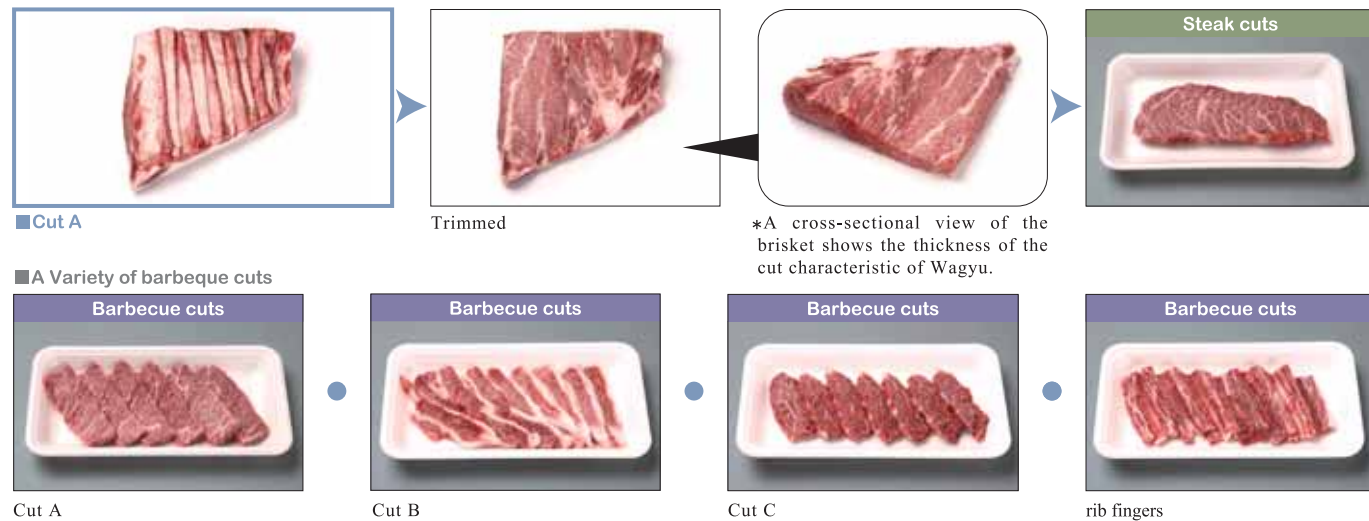


■ Brisket

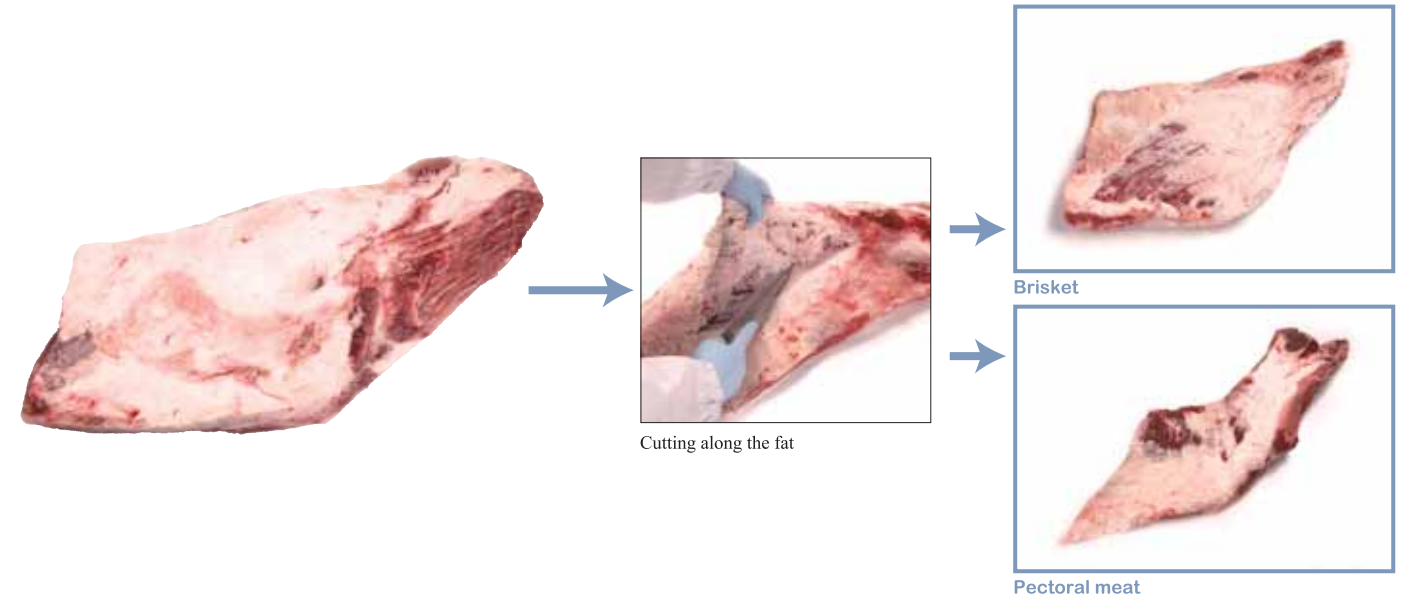
### PRIMAL CUT 1 (Chuck short rib)



### RETAIL CUT 1 (Chuck short rib)



### PRIMAL CUT 2 (Brisket)



### RETAIL CUT 2 (Brisket)

