Shoulder Clod

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
- Shaba-shaba

Primal Cut
- 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. anconeus: Well marbled however the meat is relatively tough

Retail Cut 1
- Slicing from the entire clod
- Slicing from the neck end
- Slicing the entire clod allows you to get large cloud cuts
- Dividing along the fat

Retail Cut 2
- Preparing meat products from the primal cut
- Dividing into two after removing the central muscles
- Top blade cut
- Barbecue cuts
- Sukiyaki cuts
- Shaba-shaba cuts
- Steak cuts

Other product examples
- Upper oyster blade
- M. biceps brachii
- M. anconeus
**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

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**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; 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
**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

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**PRIMAL CUT 1 (Chuck short rib)**

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**PRIMAL CUT 2 (Brisket)**

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**RETAIL CUT 1 (Chuck short rib)**

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**RETAIL CUT 2 (Brisket)**

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A cross-sectional view of the brisket shows the thickness of the cut characteristic of Wagyu.