**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.

**Culinary Applications**

- Barbecue
- Stewing

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**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

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**Photo of shin**

**Shin Trimmed**

**Removing the (C) from the shin**

**Barbeque cut**

**Mince**

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**Photo of shin**

**Shank Trimmed**

**Preparation: Remove any flap meat from the shin/plate**

**A**

**B**

**C**

**B: **

**C:** Fillet Mignon

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**Side view:**

The thickness of this cut is characteristic of Wagyu.
**Ribloin**

**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

**Sirloin**

**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**

**RETAIL CUT**

- Dividing the cap off
- Slicing the chnious allows for large cuts of meat
- A large cross section allows for good size steaks

**PRIMAL CUT**

**RETAIL CUT**

- Make an incision every 2cm along the entire width of the fat
- Removing the upper fat, followed by the back strip
- After removing the back strip

- Rib Cap
- Dividing the rip cap after trimming

- Steak cuts
- Sukiyaki/Shabu-shabu slices

- BBQ cuts
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-marbled making the 2 Rib short rib fibrous with a proportionally large amount of connective tissues. 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.

Culinary Applications
- Steak
- Barbecue
- Stewing
- Sukiyaki

PRIMAL CUT

- Flap meat
- Short rib
- Half short rib

External flank plate

Removing the Externals flank plate
Removing the flap meat
Removing the half short rib

Flap meat Trimmed
Half short rib Trimmed
Short rib Trimmed

The thickness of the cut visible from the back is characteristic of Wagyu.
**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 but 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.

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**Culinary Applications**

- Steak
- Barbecue
- Stewing
- Sukiyaki
- Shabu-shabu

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**PRIMAL CUT**

- Flank steak
- Inner skirt steak
- Short plate

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

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**RETAIL CUT**

- Short plate Trimmered
  - Cut along the muscle fibers
- Inner skirt steak Trimmered
  - Cut along the muscle fibers
- Flank steak Trimmered
  - Cut along the muscle fibers
- Short plate Trimmered
  - Cut along the muscle fibers

- Slicing the whole cut allows for larger slices.

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- Blocks for stewing
- Sukiyaki cuts
- Barbecue cuts
- BBQ
- Rolled and skewered
- Kabobs
- Steak cuts