



**TENNESSEE 4-H MEAT JUDGING
PRESENTATION
Beef Hindquarter Retail ID**

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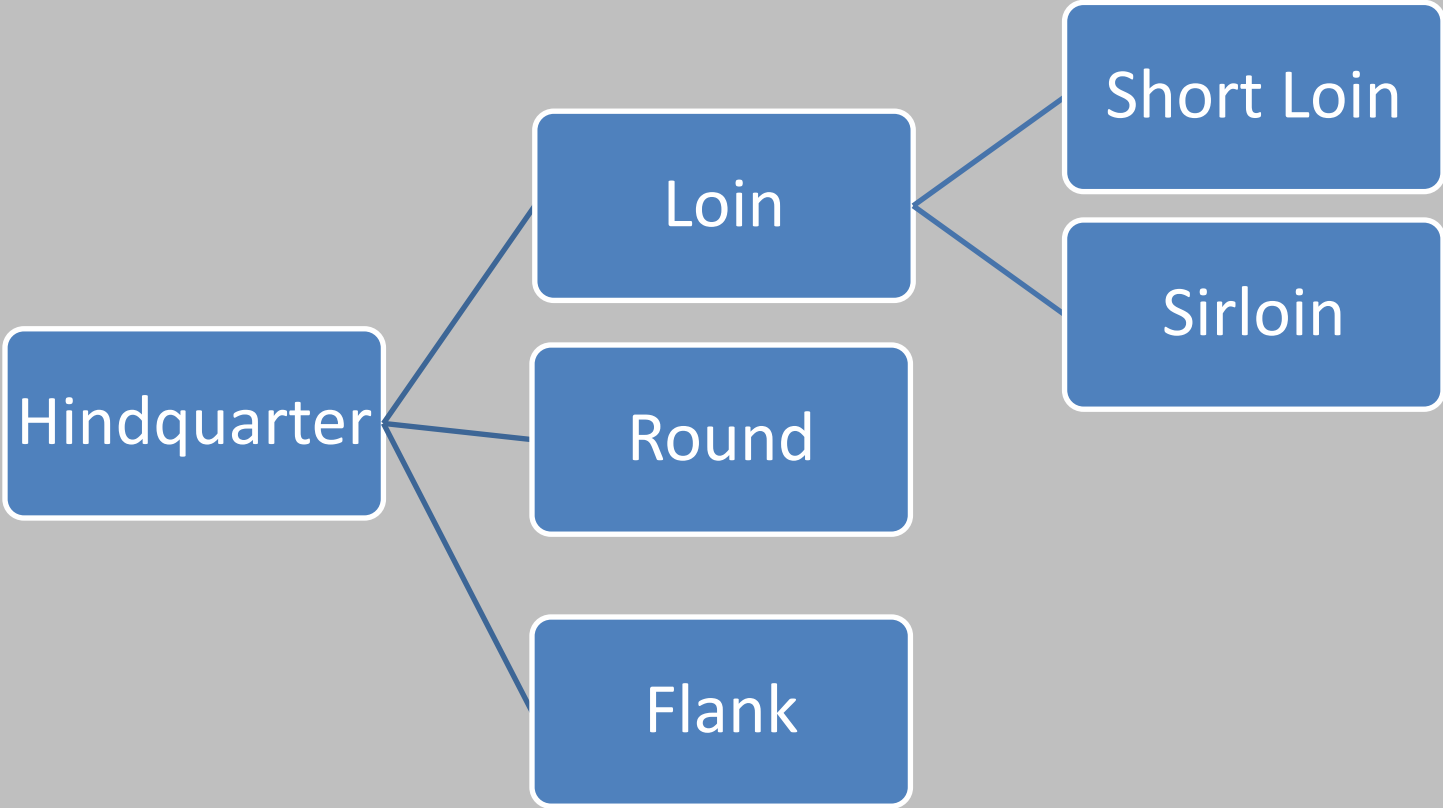
Beef Retail Cuts- Hindquarter

Notice that a picture will notify students when the Primal Cut Region changes. Primal Cut Name is underlined in red.

Each slide also has a  button that, when clicked will show some features of the cut. To go back to the previously viewed slide, click the  button.

Retail Cut Identification

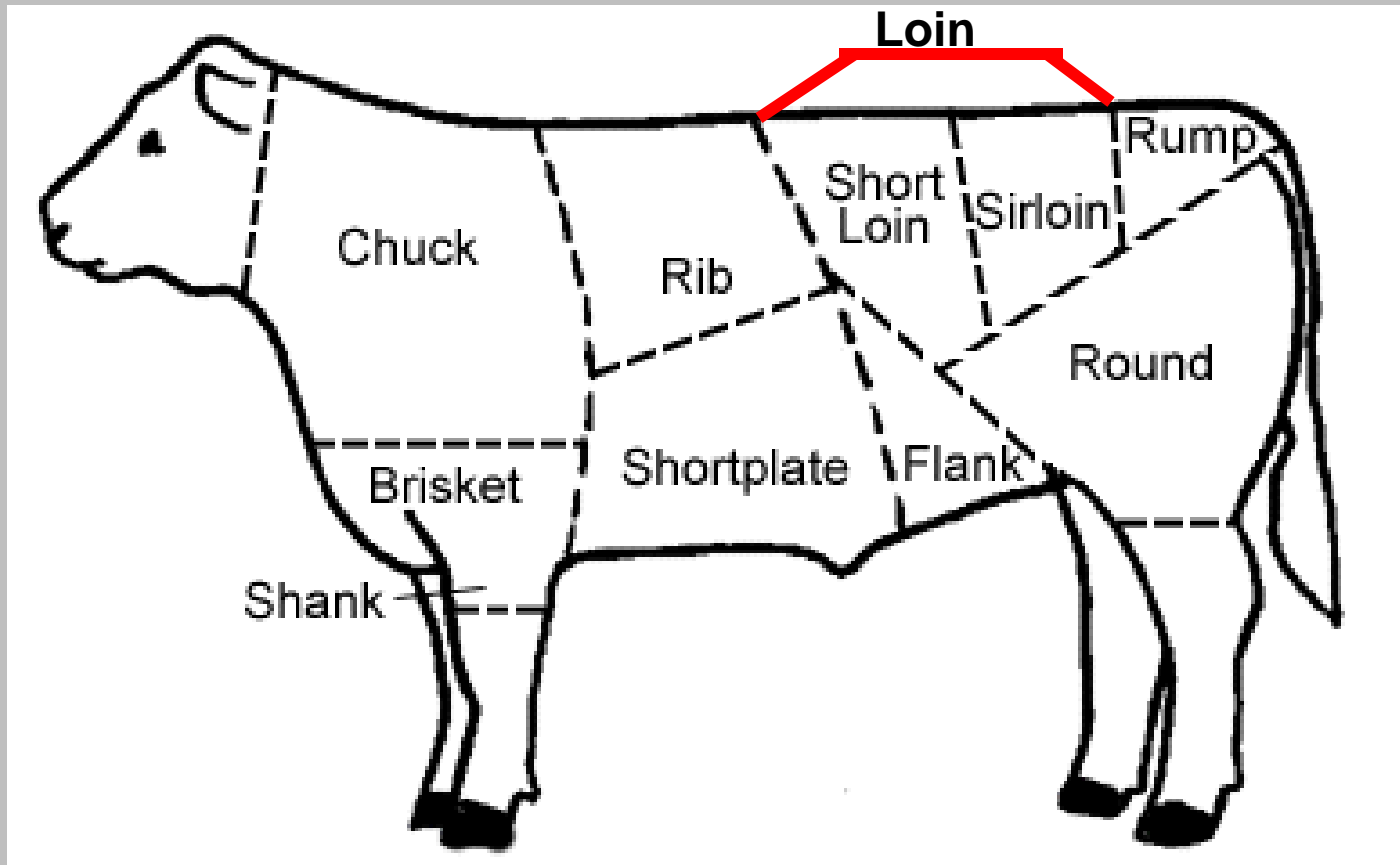
Beef Cuts



Retail Cuts of the Beef Hindquarter

Primal	Retail Cut Name
Loin	<u>Beef Loin Top Loin Steak, Bnls</u>
	<u>Beef Loin T-bone Steak</u>
	<u>Beef Loin Porterhouse Steak</u>
	<u>Beef Loin Top Sirloin Steak</u>
	<u>Beef Loin Tenderloin Steak</u>
Flank	<u>Beef Flank Steak</u>
Round	<u>Beef Round Steak</u>
	<u>Beef Round Top Round Roast</u>
	<u>Beef Round Top Round Steak</u>
	<u>Beef Round Bottom Round Roast</u>
	<u>Beef Round Bottom Round Steak</u>
	<u>Beef Round Eye Round Roast</u>
	<u>Beef Round Eye Round Steak</u>
	<u>Beef Round Tip Roast</u>
	<u>Beef Round Tip Steak</u>
	<u>Beef Round Tip Roast-Cap Off</u>
	<u>Beef Round Tip Steak-Cap Off</u>
Various	<u>Beef Cubed Steak</u>
	<u>Beef For Stew</u>
	<u>Ground Beef</u>

Retail Cuts of the Beef Hindquarter



Beef Loin Top Loin Steak, BNLS – B, H, 55, St, D



Features

17.

Beef Loin T-Bone Steak – B, H, 49, St, D



Features

18.

Beef Loin Porterhouse Steak – B, H, 27, St, D



Features

19.

Beef Loin Top Sirloin Steak – B, H, 57, St, D



20.

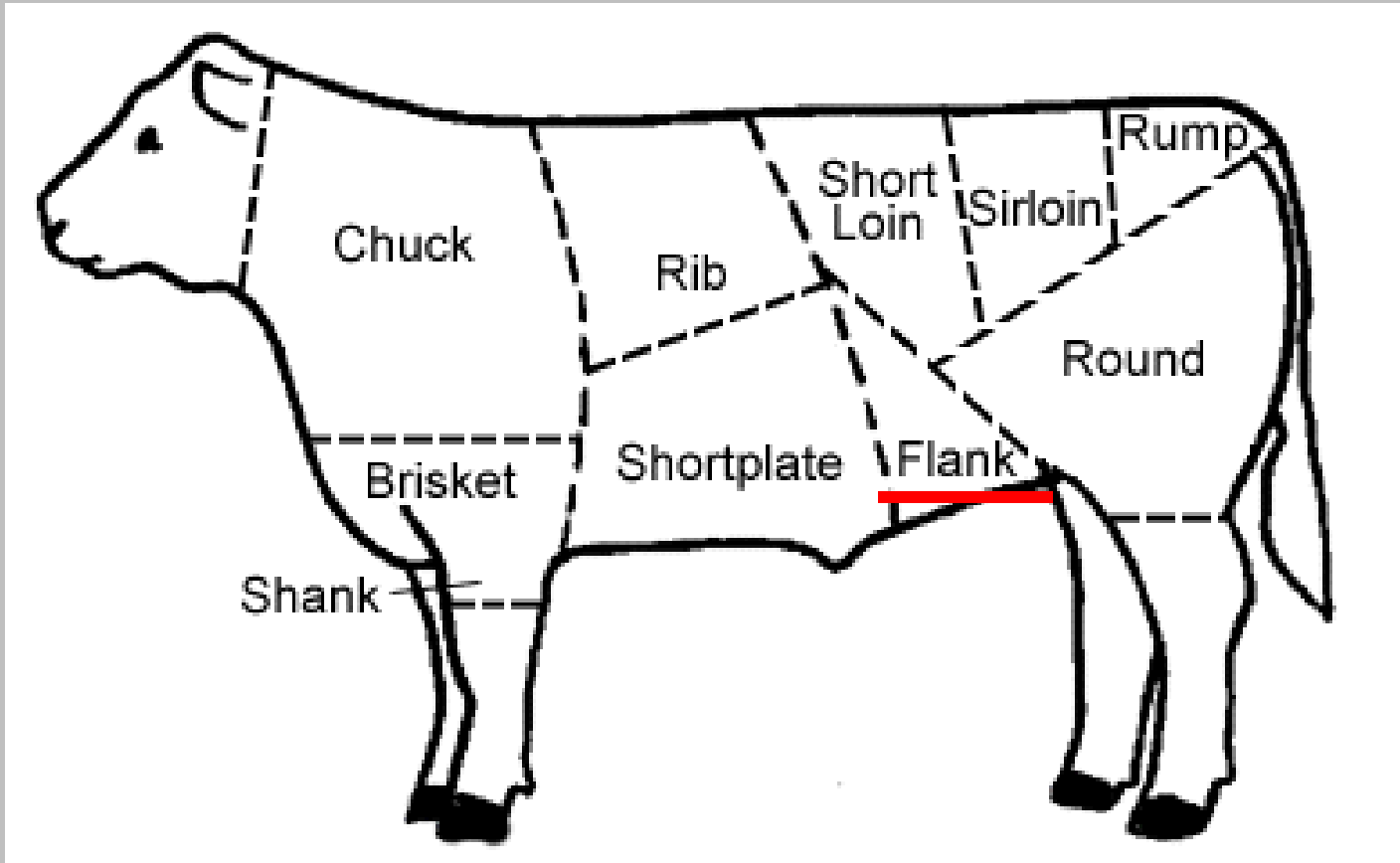
Features

Beef Loin Tenderloin Steak – B, H, 50, St, D



Features

21.

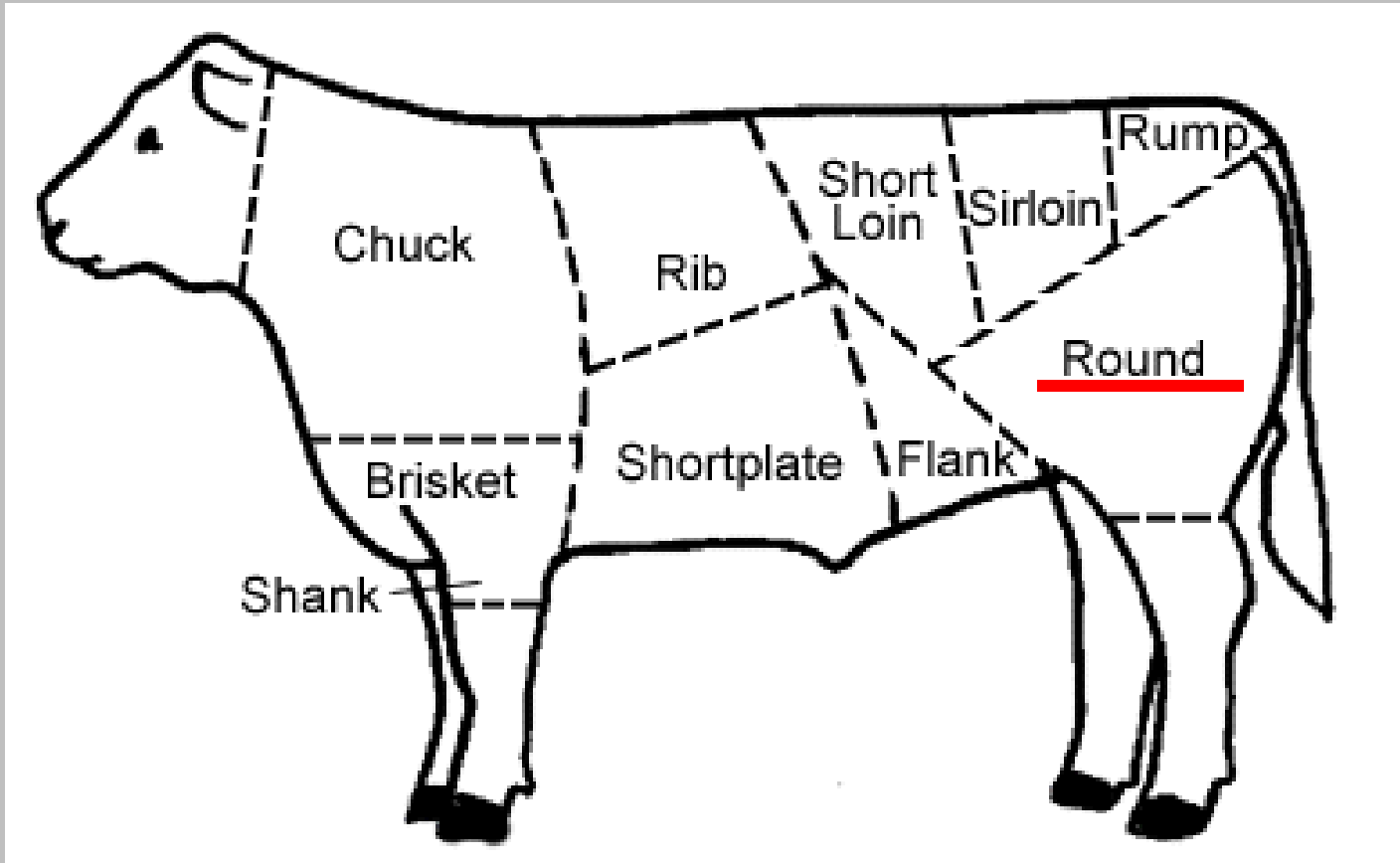


Beef Flank Steak– B, D, 17, St, D/M



Features

22.



Beef Round Steak – B, K, 33, St, M



23.

Features

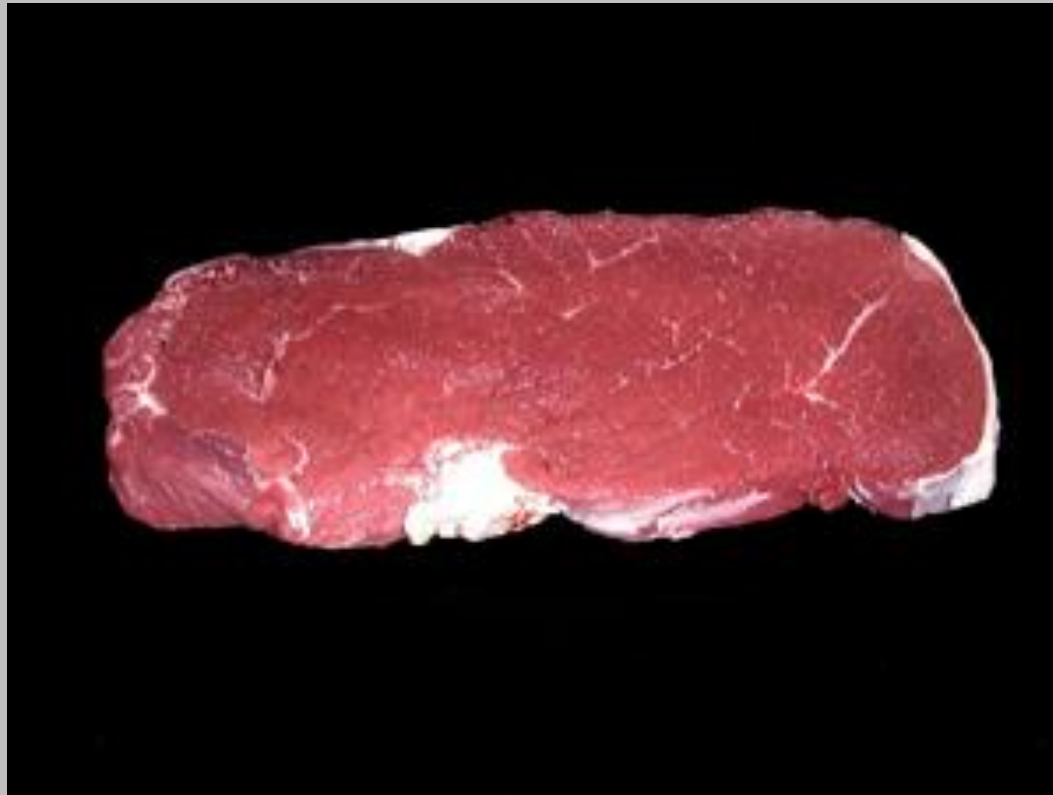
Beef Round Top Round Roast – B, K, 56, Ro, D



Features

24.

Beef Round Top Round Steak – B, K, 56, St, D



25.

Features

Beef Round Bottom Round Roast – B, K, 9, Ro, D/M



Features

26.

Beef Round Bottom Round Steak – B, K, 9, St, M



Features

27.

Beef Round Eye Round Roast – B, K, 16, Ro, D/M



28.

Features

Beef Round Eye Round Steak – B, K, 16, St, D/M



Features

29.

Beef Round Tip Roast – B, K, 51, Ro, D/M



Features

30.

Beef Round Tip Steak – B, K, 51, St, D



Features

31.

Beef Round Tip Roast Cap-off– B, K, 52, Ro, D/M



Features

32.

Beef Round Tip Steak Cap-off— B, K, 52, St, D



33.

Features

Beef Various Cuts

Beef Various, Cubed Steak— B, Q, 14, St, D/M



34.

Features

Beef Various, Beef for Stew– B, Q, 68, -, M



Features

35.

Beef Various, Ground Beef– B, Q, 78, -, D



36.

Features

Primal	Retail Cut Name	Cookery Method	Specie	Primal	Retail Name	Type	Cookery Method
Loin	Beef Loin Top Loin Steak, Bnls	Dry	B	H	55	St	D
	Beef Loin T-bone Steak	Dry	B	H	49	St	D
	Beef Loin Porterhouse Steak	Dry	B	H	27	St	D
	Beef Loin Top Sirloin Steak	Dry	B	H	57	St	D
	Beef Loin Tenderloin Steak	Dry	B	H	50	St	D
Flank	Beef Flank Steak	Dry/Moist	B	D	17	St	D/M
Round	Beef Round Steak	Moist	B	K	33	St	M
	Beef Round Top Round Roast	Dry	B	K	56	Ro	D
	Beef Round Top Round Steak	Dry	B	K	56	St	D
	Beef Round Bottom Round Roast	Dry/Moist	B	K	9	Ro	D/M
	Beef Round Bottom Round Steak	Moist	B	K	9	St	M
	Beef Round Eye Round Roast	Dry/Moist	B	K	16	Ro	D/M
	Beef Round Eye Round Steak	Dry/Moist	B	K	16	St	D/M
	Beef Round Tip Roast	Dry/Moist	B	K	51	Ro	D/M
	Beef Round Tip Steak	Dry	B	K	51	St	D
	Beef Round Tip Roast-Cap Off	Dry/Moist	B	K	52	Ro	D/M
	Beef Round Tip Steak-Cap Off	Dry	B	K	52	St	D
Various	Beef Cubed Steak	Dry/Moist	B	Q	14	St	D/M
	Beef For Stew	Moist	B	Q	68		M
	Ground Beef	Dry	B	Q	78		D

TENNESSEE 4-H MEAT JUDGING ACTIVITY GUIDELINES

- Credit for the photos used in the Retail Identification portion of this presentation goes to:
 - Texas AgriLife Extension Service and the AggieMeat website (aggiemeat.tamu.edu)
 - University of Kentucky Agripedia Meats ID page

Additional Resources

- Texas A & M Meat Science Department
<http://meat.tamu.edu/extension.html>
 - Has judging classes as well as retail ID practice
 - Note that some of the retail ID cuts may not be included in the Tennessee 4-H list.
- [American Meat Science Association – 4-H Meat Judging](#)
 - Has information on National 4-H Contests
 - Has links to several very good resources

Retail Cuts of the Beef Hindquarter

- Next section will cover Pork Retail Cuts