

AUSTRALIAN & US BEEF CUT GUIDE

1 ROUND



Knuckle 2070
Round 167A



Topside 2000
Round, Inside,
Untrimmed 168



Topside Cap Off 2001
Round, Inside,
Cap Off 169A



Outside Flat 2050
Round,
Outside Round 171B



Eye Round 2040
Eye of Round 171C



Heel Muscle 2364
Round,
Outside Round, Heel 171F

3 TENDERLOIN



Tenderloin 2150
Tenderloin, Full, Defatted 189A

5 STRIPLOIN



Striploin 2143
Striploin Roast 180

6 RIB EYE



Cube Roll 2243
Ribeye Roll 112



Rib Eye Muscle 2249
Rib Eye 112C

9 CHUCK



Chuck 2261
Chuck,
Square-cut 115



Chuck Roll 2276
Chuck,
Chuck Roll 116A



Blade 2300
Clod 114



Bolar Blade 2302
Shoulder,
Clod Heart 114E



Oyster Blade 2303
Top Blade 114D

10 SHANK



Shin-Shank 2360
Boneless
Hindshank 157 /
Foreshank 117

2 SIRLOIN



Rump 2090
Top Sirloin 184



Eye Rump Centre 2095
Top Sirloin,
Center-cut 184B



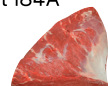
Eye Rump Side 2094
Top Sirloin, Center-cut,
Seamed, Dorsal Side 184F



Rostbiff 2110
Top Sirloin,
Semi Center-cut 184A



Tri-tip/Bottom Sirloin Triangle 2131
Tri-tip, Defatted 185D



Rump Cap 2091
Sirloin Cap 184D



Flap Meat 2206
Bottom Sirloin, Flap 185-A

4 FLANK



Flank Steak 2210
Flank 193

7 INSIDE SKIRT



Inside Skirt 2205
Plate, Inside Skirt 121D

8 BRISKET



Brisket Navel End 2340
Plate 120B



**Brisket Point End,
Deckle-off 2353**
Brisket, Deckle-off 120

MFG. BEEF BULK PACK (GRINDING)



60 CL
CL: Chemical Lean



80 CL



90 CL

LEGEND ►



Stir-Fry



Grill



Pan-Fry



Oven Roast



Hotpot/Casserole

● Handbook of Australian Meat Cut Code (HAM)

● National Association of Meat Purveyors Cut Name and Code (NAMP)

AUS-MEAT
ausmeat.com.au

The Meat Buyer's Guide
meatbuyersguide.com