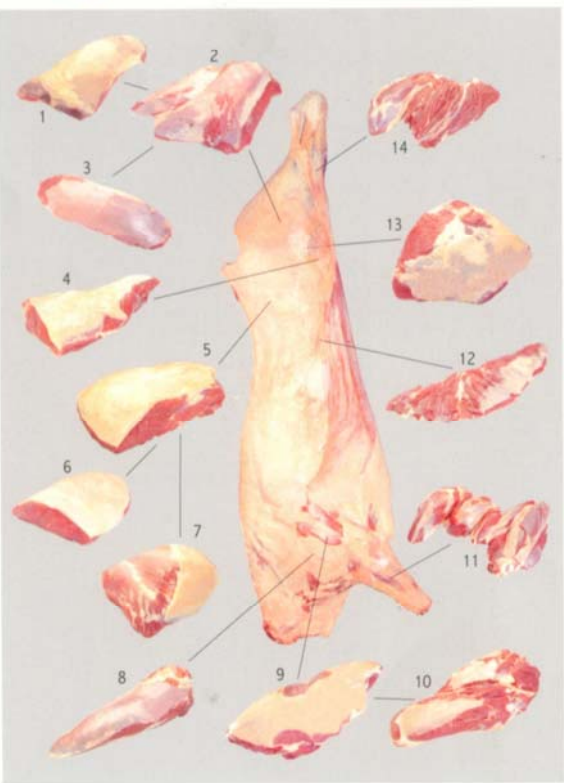


## Beef Cuts Sides



- A - TRIMMINGS
- B - KIDNEY
- C - LIVER
- D - HEART
- E - SWEETBREAD
- F - TRIPE
- G - TONGUE

- 1 - OUTSIDE FLAT
- 2 - SILVERSIDE
- 3 - EYEROUND
- 4 - TRI TIP
- 5 - RUMP
- 6 - RUMP CAP
- 7 - RUMP (CAP OFF)
- 8 - CHUCK TENDER
- 9 - SHOULDER (external view)
- 10 - SHOULDER (internal view)
- 11 - SHIN
- 12 - FLANK PLATE
- 13 - TOPSIDE
- 14 - SHANK



- 15 - LEG OF SHANK
- 16 - KNUCKLE
- 17 - OUTSIDE SKIRT
- 18 - FLANK STEAK
- 19 - OUTSIDE SKIRT
- 20 - BRISKET
- 21 - OYSTER BLADE
- 22 - NECK
- 23 - CHUCK
- 24 - CUBE ROLL CAP
- 25 - CUBE ROLL
- 26 - THICK SKIRT
- 27 - STRIPLON
- 28 - TENDERLOIN
- 29 - OX TAIL

