Rib Steak
(contains the rib)

Ribeye Steak
(same except no rib)

Dorsal process
(part of the thoracic vertebrae)

Spinalis Muscle

Marbling
(intramuscular fat)

Longissimus dorsi

Separating the Wholesale Rib and Plate from the Wholesale Chuck, Brisket and Foreshank. Cut is made between 5th and 6th rib.
Removing the Sirloin Tip Roast

Cut comes from the round

Wholesale Rib: a major cut
Wholesale Plate: a minor cut

Separating the wholesale cuts Rib and Plate

Spinalis muscle
Longissimus dorsi
Small end of the Rib - adjacent to the Wholesale Loin

The Wholesale Rib: makes Rib steaks (with rib) or Ribeye steaks (no rib)

Plate (ground beef)

Dorsal process

Rib

Spinalis muscle

Ligamentum nuchae

Large end of the Rib: adjacent to the Wholesale Chuck

The Wholesale Rib

Ligamentum nuchae

The Wholesale Rib:

- makes Rib steaks (with rib)
- or Ribeye steaks (no rib)

Small end of the Rib - adjacent to the Wholesale Loin
Rib Steak:
contains thoracic vertebrae, rib, longissimus dorsi and spinalis muscle.

Large-end Rib Steak:
contains thoracic vertebrae, rib, longissimus dorsi and spinalis muscle, ligamentum nuchae.

Retail cuts from the Chuck:
hamburger, chuck steak/roast, blade steak/roast, 7-bone steak.
Blade steak from Chuck: contains longissimus dorsi, scapula, portion of the rib, came from the thoracic vertebrae region.

Long dorsal process

Ligamentum nuchae

Scapula

Seven Bone Steak/Roast

Scapula & Scapula ridge makes the "7"

Comes from the Wholesale Chuck: contains the thoracic vertebrae

The Brisket: only cut that is a Wholesale and retail cut

Removed scapula and 1st-5th rib to make a boneless brisket
Round Steak from the Wholesale Round

Top of the round "inside of the carcass"

Bottom of the round "outside of the carcass"

Sirloin Tip was removed from this area

Sirloin Tip was removed from this area

Round bone "Femur"

The Round Steak

Adductor muscle

Semitendinosus

Semitendinosus "eye of the round"

Biceps femoris

"Bottom of the round"

Semitendinosus "eye of the round"

Biceps femoris

Semimembranosus

Adductor muscle

"Top of the round"
Porterhouse Steak
- From the Wholesale Loin: contains lumbar vertebrae
- Longissimus dorsi
- Transverse process
- Gluteus medius muscle

Dorsal process

Psoas major

Transverse process

Lumbar vertebrae

Dorsal process

Dorsal process

Longissimus dorsi

Gluteus medius muscle

Diameter of Psoas major larger than 1.5 inches

Porterhouse Steak

T-Bone Steak
Sirloin Steak:
from the Wholesale Loin and Sacral Vertebrae.
contains: longissimus dorsi,
psoas major, and gluteus medius muscle.