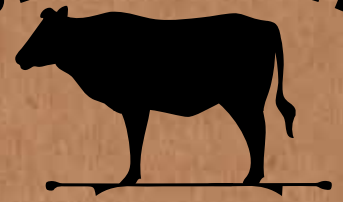


# A CUT ABOVE THE REST



A portion cut is a portion of the sub-primal cut and the portion most likely to end up on your plate. Each cut is identified with a numbering system maintained by the USDA's Institutional Meat Purchase Specifications (IMPS) and the North American Meat Processors Association (NAMP). The numbers refer to portion (1,000 series numbers) primal cuts from the five broad areas that represent different sections of the cattle: the Chuck, the Rib, the Loin, the Round and the Brisket/Plate/Flank.

## SALES-DIALOGUE TIPS

- Who is the current COP provider?
- What COP items are on the menu? Specials? (Can be found on their menu)
- What is the COP volume?
- Do Stock Yards' items match up with current COP menu/special items? If not, what added specifications are needed to provide the same cut, trim, pack, etc.?
- Propose the matching Stock Yards items.
- Research any price variance – review labels, trim, fresh vs. frozen, breed, grade qualifications. Get COP specialists' or Stock Yards' help to match up.

## THE ADVANTAGES OF PORTION CUT

- LABOR SAVINGS**  
Allows chefs to go from packaging to preparation
- CONSISTENCY**  
Produces more uniform cooking times and plate presentations
- SAFETY**  
Processed under strict USDA federal guidelines
- INVENTORY CONTROL**  
Portion-cut steaks provide the exact amount of product needed for service without waste
- AGING**  
Generally, Stock Yards steaks are aged a minimum of 21 days

## PROFIT CALCULATOR\*

YOUR MENU PRICE	–	YOUR PROFIT TARGET	–	YOUR TOTAL FIXED SERVING COSTS	=	YOUR BEEF BUDGET																		
\$	Subtract	\$	Subtract	\$		\$																		
<table border="1"> <tr> <td colspan="2">NON-BEEF PLATE COSTS</td> <td>+</td> <td>\$</td> <td>+</td> <td>\$</td> </tr> <tr> <td></td> <td></td> <td>+</td> <td>\$</td> <td>+</td> <td>\$</td> </tr> <tr> <td></td> <td></td> <td>+</td> <td>\$</td> <td>+</td> <td>\$</td> </tr> </table>							NON-BEEF PLATE COSTS		+	\$	+	\$			+	\$	+	\$			+	\$	+	\$
NON-BEEF PLATE COSTS		+	\$	+	\$																			
		+	\$	+	\$																			
		+	\$	+	\$																			

\*Courtesy of the Beef Checkoff

## GRADING/MARBLING



**USDA PRIME** graded steak is delightfully tender and juicy with a buttery flavor that makes it distinctively superior to any other steak. Of all the beef produced in the U.S., only the top few percent qualify for the Prime distinction.

**STOCK YARDS ANGUS** is selected from the upper third of the USDA Grades and provides a consistently juicy and flavorful experience.

**USDA CHOICE** offers exquisite tenderness and taste. This is the most popular grade of beef for its well-marbled texture and flavor. Just over half of the beef graded each year earns a grade of Choice.

**USDA SELECT** steak is moderately tender and juicy and provides a good value. USDA Select comprises roughly 40% of the beef graded each year.

Stock Yards Angus and Certified Angus Beef\* are available in select markets.

## AGING

**Wet-aging and dry-aging improve both tenderness and flavor in fine cuts of meat. While they are fairly simple processes – the muscle tissues of the meat begin to break down (tenderize) when aged under the proper conditions – both techniques are done by experts under very precise temperatures and strictly controlled circumstances. Generally speaking, aged beef is offered through specialty-meat purveyors and not readily available through normal retail stores.**

# CUTS AT-A-GLANCE GUIDE



Use this at-a-glance guide to help operators identify the best beef cuts to use for the most common foodservice applications.

● Indicates cuts that are highly recommended for certain types of menu items, these cuts will produce optimal results.  
\* Indicates alternative cuts that produce acceptable results.  
X Indicates uses for leftovers of these cuts

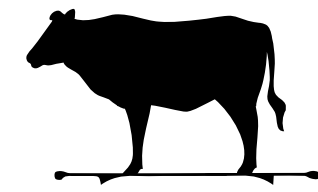
Listed in numerical order by IMPS/NAMP

BEEF CUT	IMPS/NAMP	Beef Ribs	Fajitas	Filet Mignon / Chateaubriand / Tournedos	French Dip / Italian Beef Sandwiches	Hash	Kabobs / Fondue	London Broil	Prosciutto Toppings, Grilled	Philly Cheese Steak	Pot Roast (Most Heart)	Prime Rib	Roast Beef (Economy)	Roast Beef (High Quality)	Beef Sandwiches	Sauces / Toppings, Grilled	Shredded Beef (Mexican / Barbecued Beef)	Stewed Steak / Saucy	Stir-Fried Beef in Gravy / BBQ Sauce	Soup	Steak (Economy-Maintaining Recommended)	Steak (High Quality)	Steak, Breakfast (Morning Recommended)	Steak, Chisel / Chicken Fried / Fingers	Steak, NY Strip / Strip Steak	Steak, Plate / Pot Roast	Smoked	Raissaire / Spin-Roasted Beef	Steak, Swiss	Stew / Pot Pie / Turnovers	Stir Fry (Maintained)	Stroganoff			
Rib, Roast-Ready	109, 109A, 109D, 109E	X	X	X	X			X										X			X	X													
Rib Blade Meat	109B							*	*	*							*	*	*		*														
Ribeye Roll	112, 112A		X	X	*			*	*	*						*	*	*	X				*												
Chuck Shoulder Clod	114, 114A, 114B, 114C		X	X												*	*	*		*															
Chuck Shoulder Clod, Top Blade Roast	114D							*								*	*	*		*															
Chuck Shoulder Cold, Arm Roast	114E				X	*		*	*	*						*	*	*	X								*	*	*	*	*	*	*	*	
Chuck Roll	116A				*			*	*	*						*	*	*		*				*											
Chuck Eye Roll	116D				*			*	*	*						*	*	*		*			*			*	*	*	*	*	*	*	*	*	
Brisket	120				*	*				*						*	*	*		*						*	*	*	*	*	*	*	*	*	
Skirt Steak	121C, 121D				*			*	*	*						*	*	*		*		*	*	*	*	*	*	*	*	*	*	*	*	*	
Beef Short Ribs	123, 123A, 123B, 123C, 123D, 123E				*					*									X																
Beef Back Ribs	124, 124A	*																							*	*	*	*	*	*	*	*	*	*	
Diced Beef/Beef for Stewing	135, 135A					*														*											*	*	*	*	
Round Rump & Shank Partially Off, Handle On (Steamship)	166B				X	X										*	*	*	X																
Knuckle	167, 167A, 167D	*	*	X	*	*		X	*	*	*	*	*	*	*	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Top (Inside) Round	168, 169, 169A	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Bottom (Gooseneck) Round	170, 170A	*	X	*	*	*		*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Outside Round (Flat)	171B	*	X	*	*	*		*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Eye of Round	171C	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Short Loin, Short-Cut	174				X	*		*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Strip Loin, Boneless	180				X	*		*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Top Sirloin Butt	184, 184A, 184B	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Top Sirloin, Cap	184D	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Bottom Sirloin Butt, Flip	185A	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Bottom Sirloin Butt, Ball Tip	185B	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Bottom Sirloin Butt, Tri-Tip	185C	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Full Tenderloin	189, 189A, 190, 190A	*				*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Flank Steak	193	*				*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Flat Iron Steak	114D, P501	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Ranch Steak	114E, P501	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*
Petite Tender	114F, P501	*	*	X	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*	*

Portion cut steaks generally have a 1 prior to the number above. For instance, Full Tenderloin 189 in portion cut is 1189. \* Courtesy of the Beef Checkoff



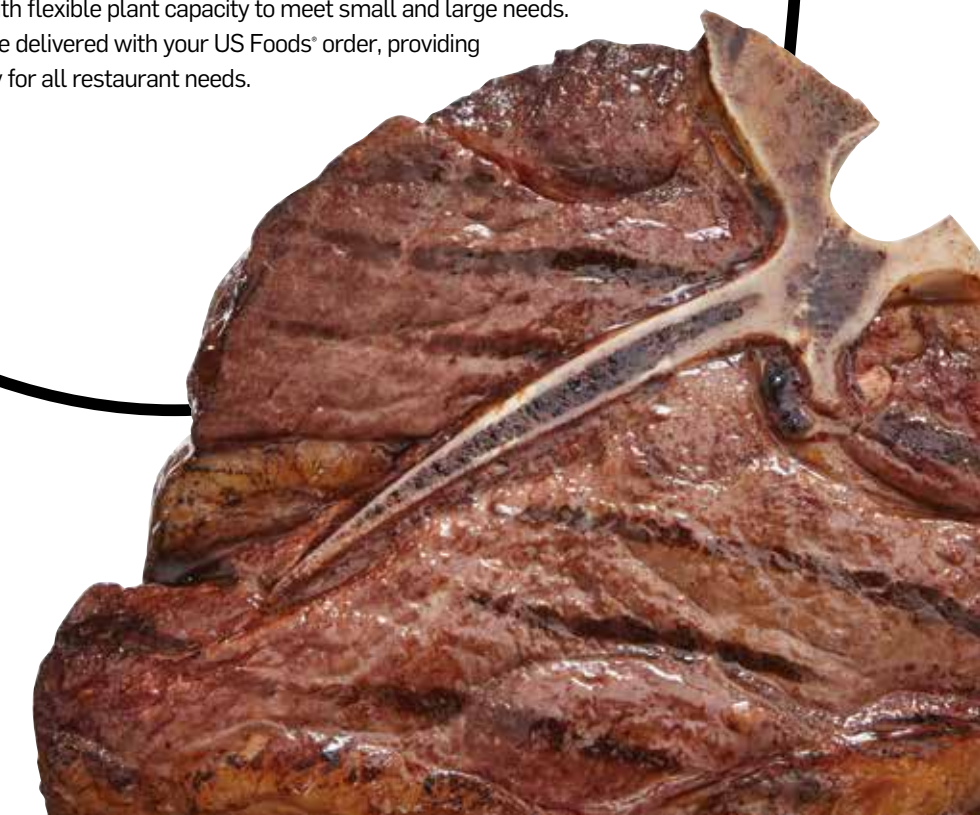
WE BRING THE STEAK



# PORTION cut

# GUIDE.

Stock Yards® has enjoyed a rich history since its establishment in 1893. Stock Yards is HACCP-compliant and third-party audited. We have streamlined, efficient operations with flexible plant capacity to meet small and large needs. Stock Yards orders are delivered with your US Foods® order, providing one complete delivery for all restaurant needs.



Contact your US Foods representative for more information on Stock Yards®



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# RIBEYE

- THE STEAK LOVERS STEAK
- EXCEEDINGLY JUICY
- ROBUST FLAVOR
- VERY TENDER

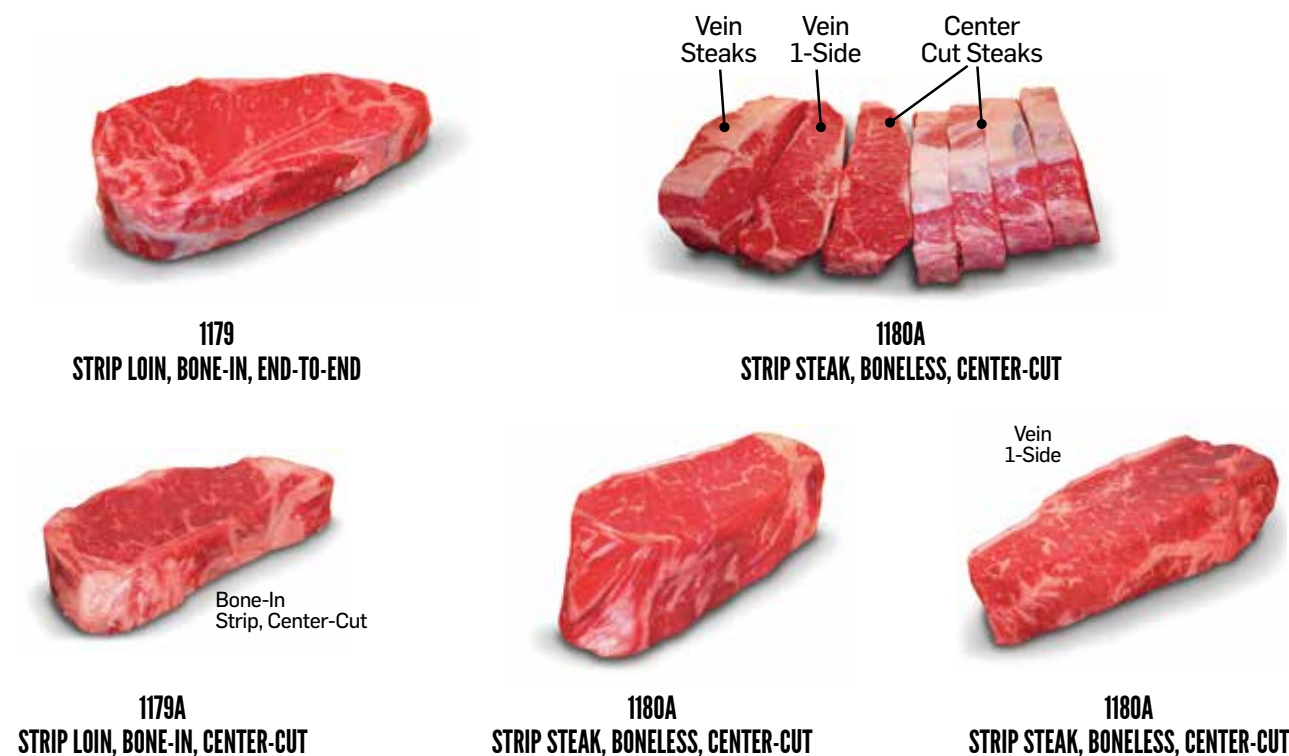
Ribeye Steak may also be called: Market Steak, Spencer Steak, Beauty Steak, Delmonico Steak, Boneless Rib Steak, Boneless Rib Club Steak, Country Club Steak, Ribeye Roll Steak.



# NEW YORK STRIP STEAK\*

New York Strip Steak may also be called: Top Loin Steak, Sirloin Steak, Bone-less Sirloin Steak, New York Steak, Kansas City Steak, Club Steak, Shell Steak, Strip Steak, Boneless Hotel Steak, Boneless Hip Steak, Key Strip Steak

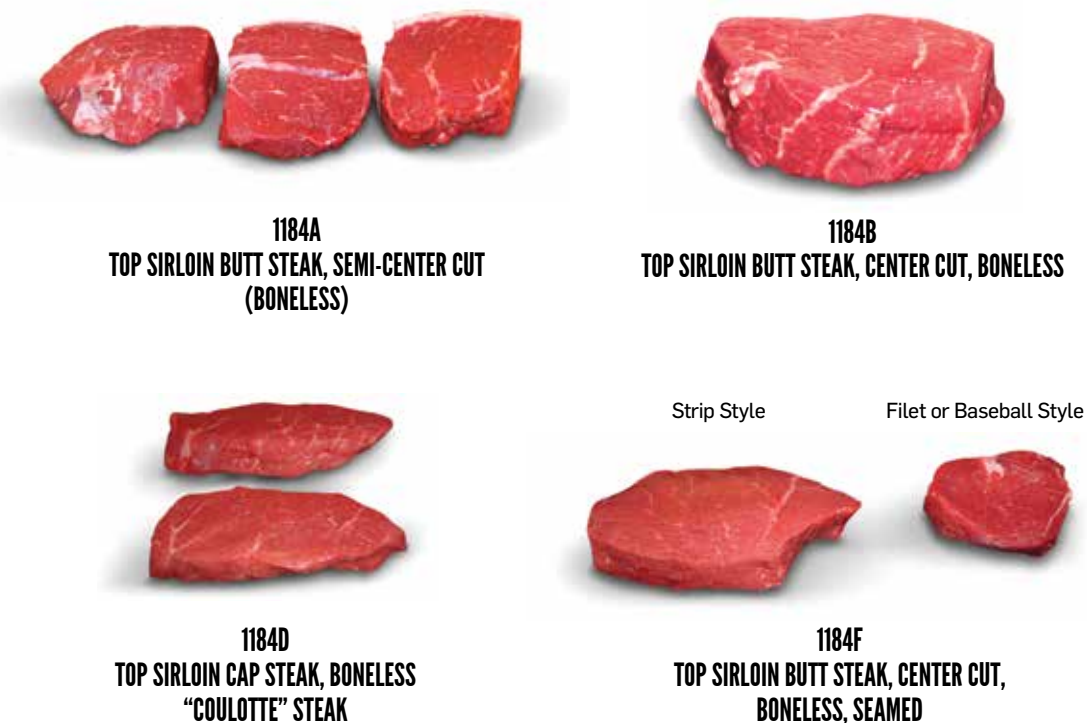
\*Tail lengths vary from 0" to 4" based on user requirements



# TOP SIRLOIN

Top Sirloin may also be called: Hip Steak, Rump Steak, Top of Iowa Steak, Top Sirloin Butt Steak, Top Butt

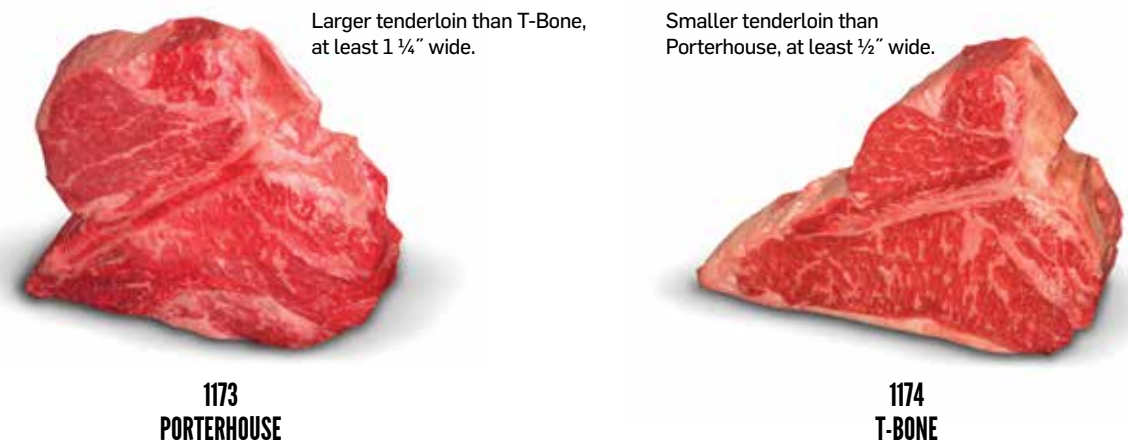
- TENDERNESS VARIES
- EXCEPTIONALLY FLAVORFUL
- MODERATELY PRICED



# PORTERHOUSE & T-BONE\*

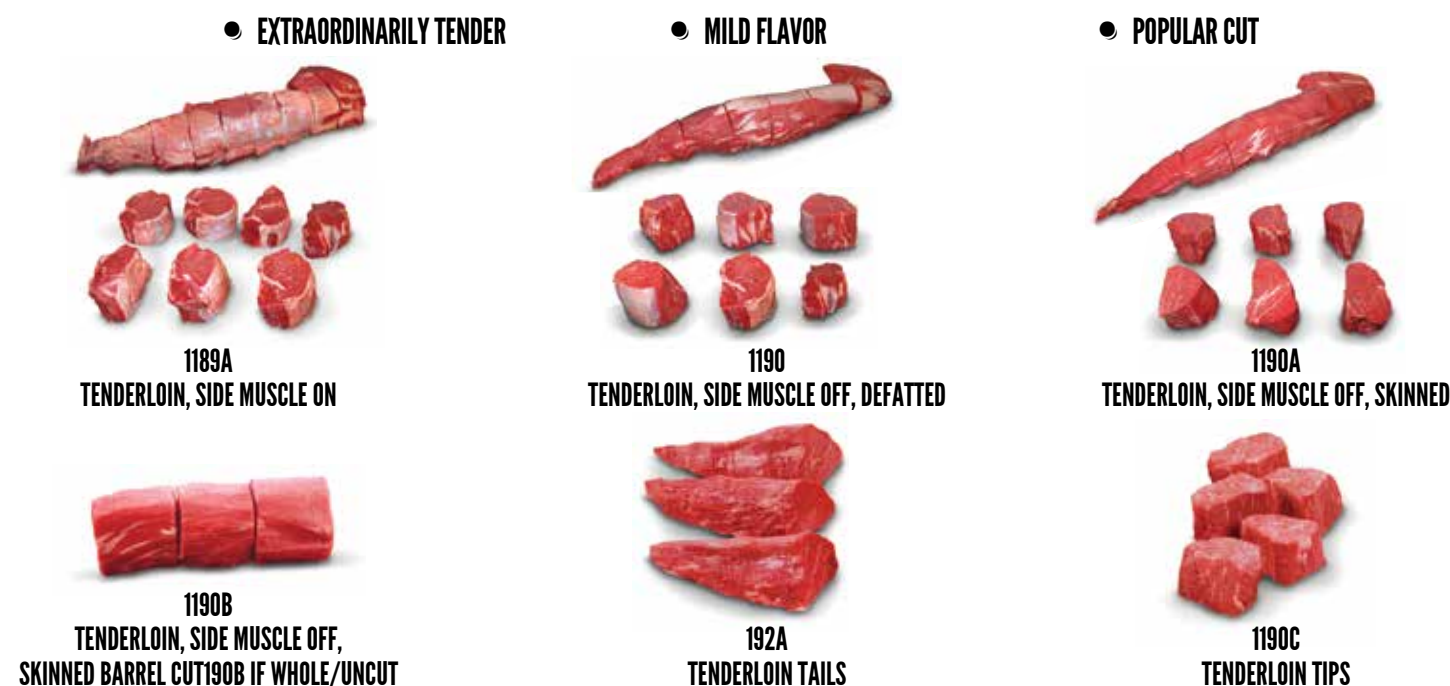
Porterhouse and T-Bone may also be called: King Steak  
\*Tail lengths vary from 0" to 4" based on user requirements

- THE PORTERHOUSE AND T-BONE CONTAIN BOTH THE TENDERLOIN AND THE STRIP STEAK PROVIDING THE GUEST WITH THE BEST OF BOTH WORLD'S
- THE PORTERHOUSE HAS A LARGER PORTION OF THE TENDERLOIN, AT LEAST 1 1/4" WIDE



# TENDERLOIN

Tenderloin may also be called: Filet Mignon, Petite Filet, Tenderloin Roast, Tenderloin Tails, Tenderloin Cubes, Tenderloin Medallions, Chateaubriand



# VALUE CUTS

These cuts have been selected for their relatively moderate price and flexible menu options.

