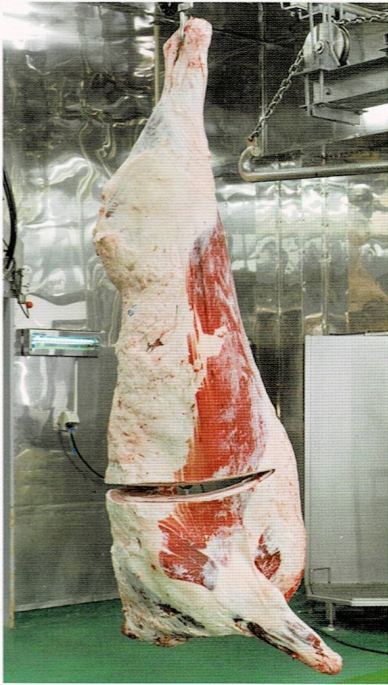
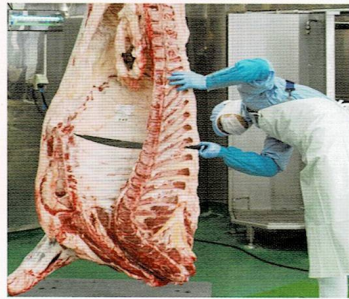


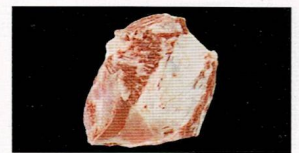
# Process of retail cuts from a carcass



carcass



Top-round



D Rump



Gooseneck round



Knuckle



Short plate





Fillet



Sirloin



Ribloin



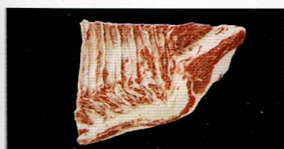
Chuck roll



Neck



2 Rib short rib



Brisket



Shoulder clod



Chuck tender

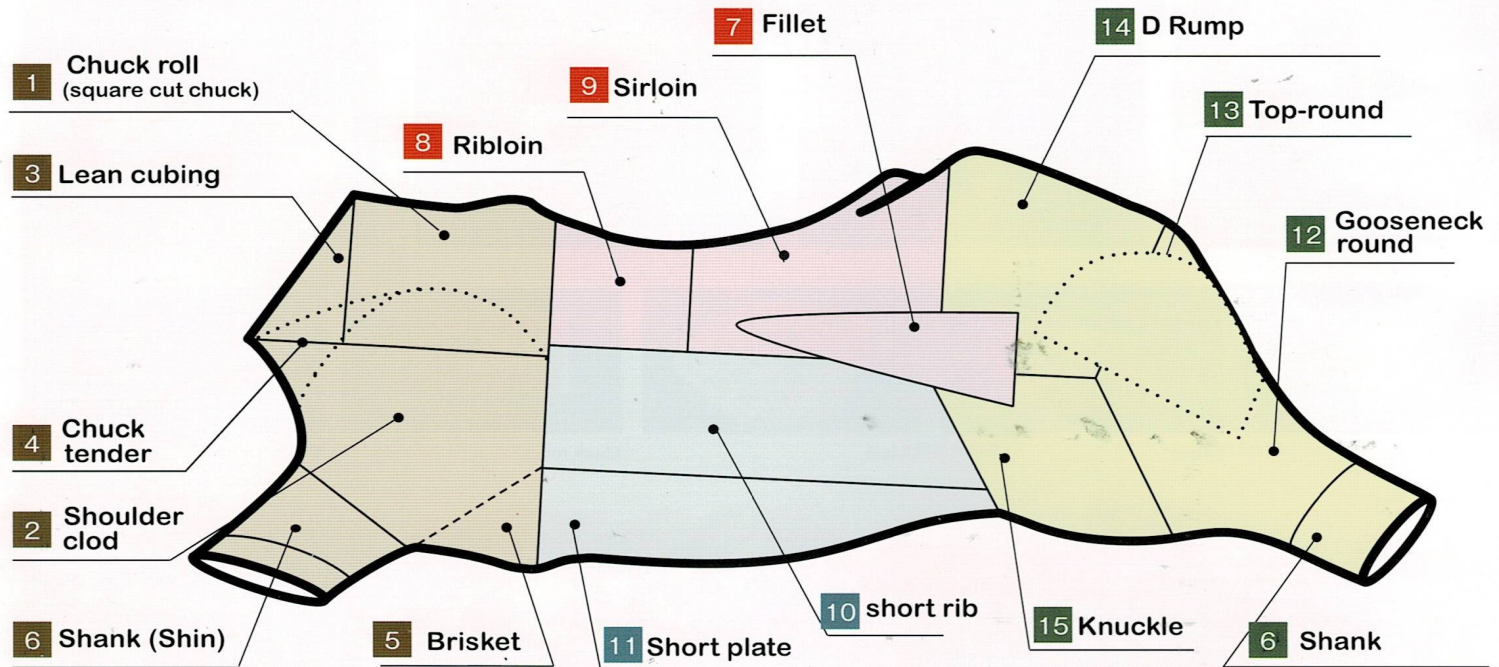


Shank



# Illustration of Beef Cuts

## Beef Carcass and Respective Cuts



\* The dotted line illustrates the opposite side of the carcass.

## Grading system to clearly identify meat yield and quality

### Standard grades and how they are displayed

| Yield Grade | Meat Quality Grade |    |    |    |    |
|-------------|--------------------|----|----|----|----|
|             | 5                  | 4  | 3  | 2  | 1  |
| A           | A5                 | A4 | A3 | A2 | A1 |
| B           | B5                 | B4 | B3 | B2 | B1 |
| C           | C5                 | C4 | C3 | C2 | C1 |

The grading system has the standards by the Japan Meat Grading Association, which is the only organization authorized by the Japanese government. After slaughtering, carcasses are evaluated strictly, one by one, by an association grader.

Grading is divided into two main categories of yield grade and meat quality grade. For meat quality grading, a five-step evaluation is made on the following four points: marbling, color and shine of meat, firmness and texture, and fat color and shine, with the fifth grade as the highest.

Yield grades are to judge the final meat ratio. Based on the specific calculation method, carcass is put into one of the following categories; A for above average, B for average and C for below average. Grade judgment is conducted by combining the yield grading and quality grading, e.g. A5, B4.



## Recommended Cooking Methods for Each Cut

| Part of Meat        |                    |                              | Steak | Barbecue | Roast Beef | Stewing | Sukiyaki | Shabu-shabu | Gyu-don (Beef Bowl) |
|---------------------|--------------------|------------------------------|-------|----------|------------|---------|----------|-------------|---------------------|
| Primal Cut          | Sub-primal Cut     | The weight composition ratio |       |          |            |         |          |             |                     |
| Forequarter         | 1 Chuck roll       | 14.7%                        | ○     | ○        |            | ○       | ○        | ○           |                     |
|                     | 3 Neck             |                              |       | ○        |            | ○       | ○        |             |                     |
|                     | 2 Shoulder clod    | 9.3%                         | ○     | ○        |            | ○       | ○        | ○           | ○                   |
|                     | 4 Chuck tender     | 1.6%                         |       | ○        | ○          |         |          |             |                     |
|                     | 5 Brisket          | 11.6%                        |       | ○        |            | ○       | ○        | ○           | ○                   |
|                     | 6 6 Shan           | 4.2%                         |       | ○        |            | ○       |          |             |                     |
| Loin                | 7 Fillet           | 2.6%                         | ○     | ○        | ○          |         |          |             |                     |
|                     | 8 Ribloin          | 3.7%                         | ○     | ○        |            |         | ○        | ○           |                     |
|                     | 9 Sirloin          | 7.0%                         | ○     | ○        | ○          |         | ○        | ○           |                     |
| Short plate brisket | 10 2 Rib short rib | 9.9%                         | ○     | ○        |            | ○       | ○        |             | ○                   |
|                     | 11 Short plate     | 9.4%                         | ○     | ○        |            | ○       | ○        | ○           | ○                   |
| Round               | 12 Gooseneck round | 7.4%                         |       | ○        | ○          | ○       | ○        | ○           |                     |
|                     | 13 Top-round       | 6.5%                         | ○     | ○        | ○          | ○       |          | ○           |                     |
|                     | 14 D Rump          | 5.8%                         | ○     | ○        | ○          |         | ○        | ○           |                     |
|                     | 15 Knuckle         | 6.2%                         | ○     | ○        | ○          |         | ○        | ○           |                     |

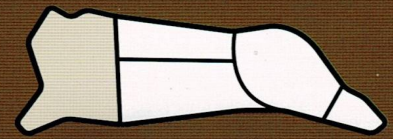
\* This Weight composition ratio is just indication, depends on the carcass size.



1

# Chuck roll

 Katarosu  
 Collier et basses-côtes  
 Zungenstück  
 Collo e sottospalla con osso



## Overview of Raw Meat

The chuck roll is the forequarter portion that is cut between the 6th and 7th rib perpendicular to the dorsal line excluding the shoulder clod and the brisket. It is divided into the chuck and the neck. The chuck roll can be well-marbled and the meat is tender and tasty making it perfect for sukiyaki and barbecuing.



## Culinary Applications



● Steak



● Barbecue



● Sukiyaki



● Shabu-shabu

## PRIMAL CUT



■ Chuck roll Trimmed

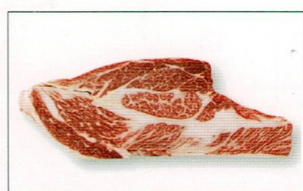


Removing the neck

For the neck, see P.10



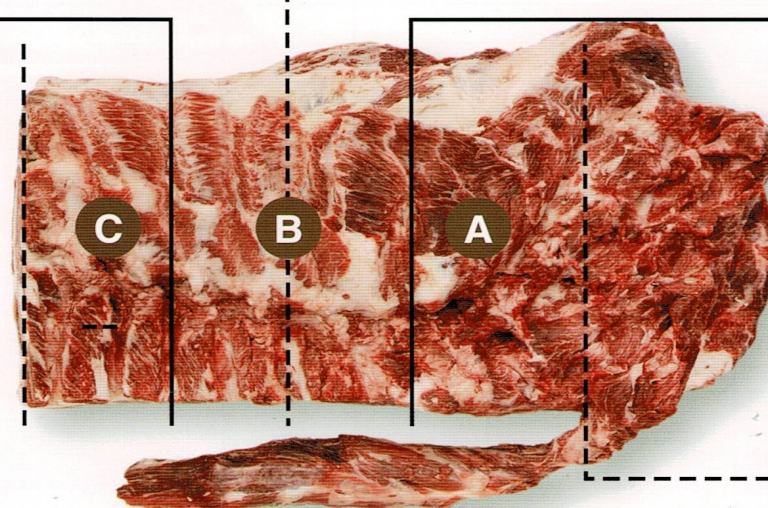
Cross-section between the 2/3 thoracic vertebrae: Marbling can be clearly seen in this cut and shows that it has been cut perpendicular to the muscle fiber.



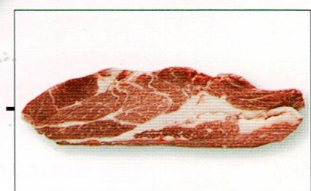
Cross-section between the 4/5 thoracic vertebrae: The portion where inter-muscular fat is significant and the core of chuck is smaller is used as the partition line.



Cross-section between the 6/7 thoracic vertebrae: Cross section between the chuck and the ribloin. The core of the loin is large with a proportion-ate balance of lean meat and fat.



Cross-section between the 7/1 cervical vertebrae: The point from which marbling starts is used as the partition line.



Cross-section between the 3/4 cervical vertebrae: Interface between the neck and chuck (May differ depending on standards)



## RETAIL CUT



■ **Cut A** This portion is closest to the neck. The meat is a little tough and fibrous however has a strong flavor with little fat. (high proportion of lean meat)

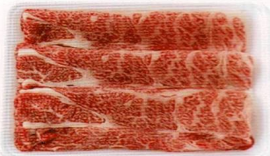


Machine slicing:  
When packaging, take extreme care as the fold is subject to cracking

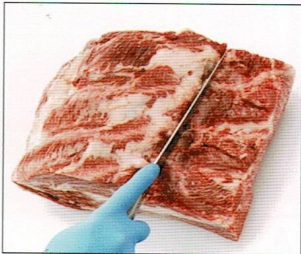


Fold the upper and bottom portions back when packing

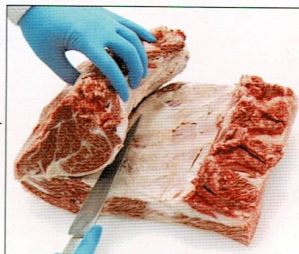
Sukiyaki slices



■ **Cut B**  
Dividing into the chuck eye log and the chuck flap



Inserting a cleaver between the intercostal muscle and the chuck eye log



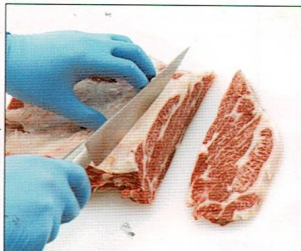
Dividing



Chuck eye log and chuck flap

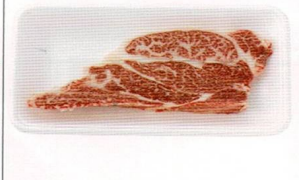


■ **Chuck eye log**

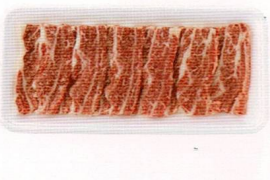


Slicing

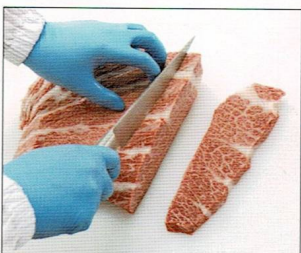
Steak cuts



Barbecue cuts

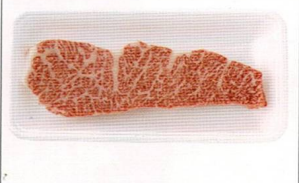


■ **Chuck flap Trimmed**

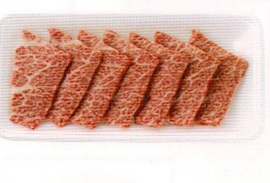


Slicing

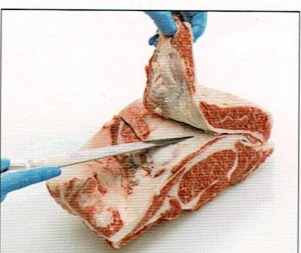
Steak cuts



Barbecue cuts



■ **Cut C**

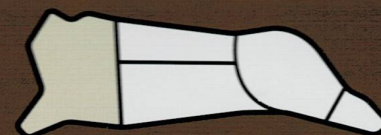


Removal of cap muscle:  
Cutting along the connective tissue

Steak cuts

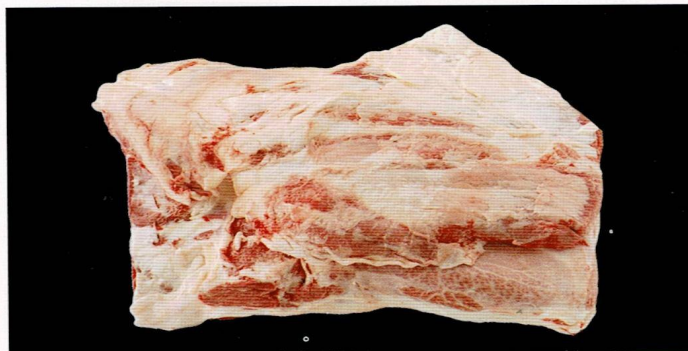






### Overview of Raw Meat

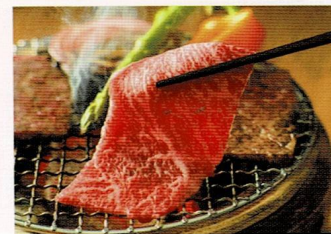
The shoulder clod is a well-muscled area with a large proportion of muscle and muscle tissue and is made up of both tough and tender meat. The meat typically has a deep color and a strong flavor. It can be divided into cuts for sukiyaki, barbecuing and steak etc.



### Culinary Applications



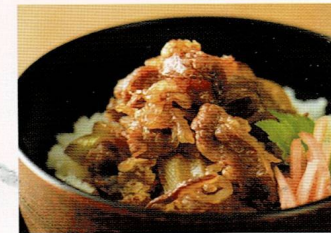
● Steak



● Barbecue

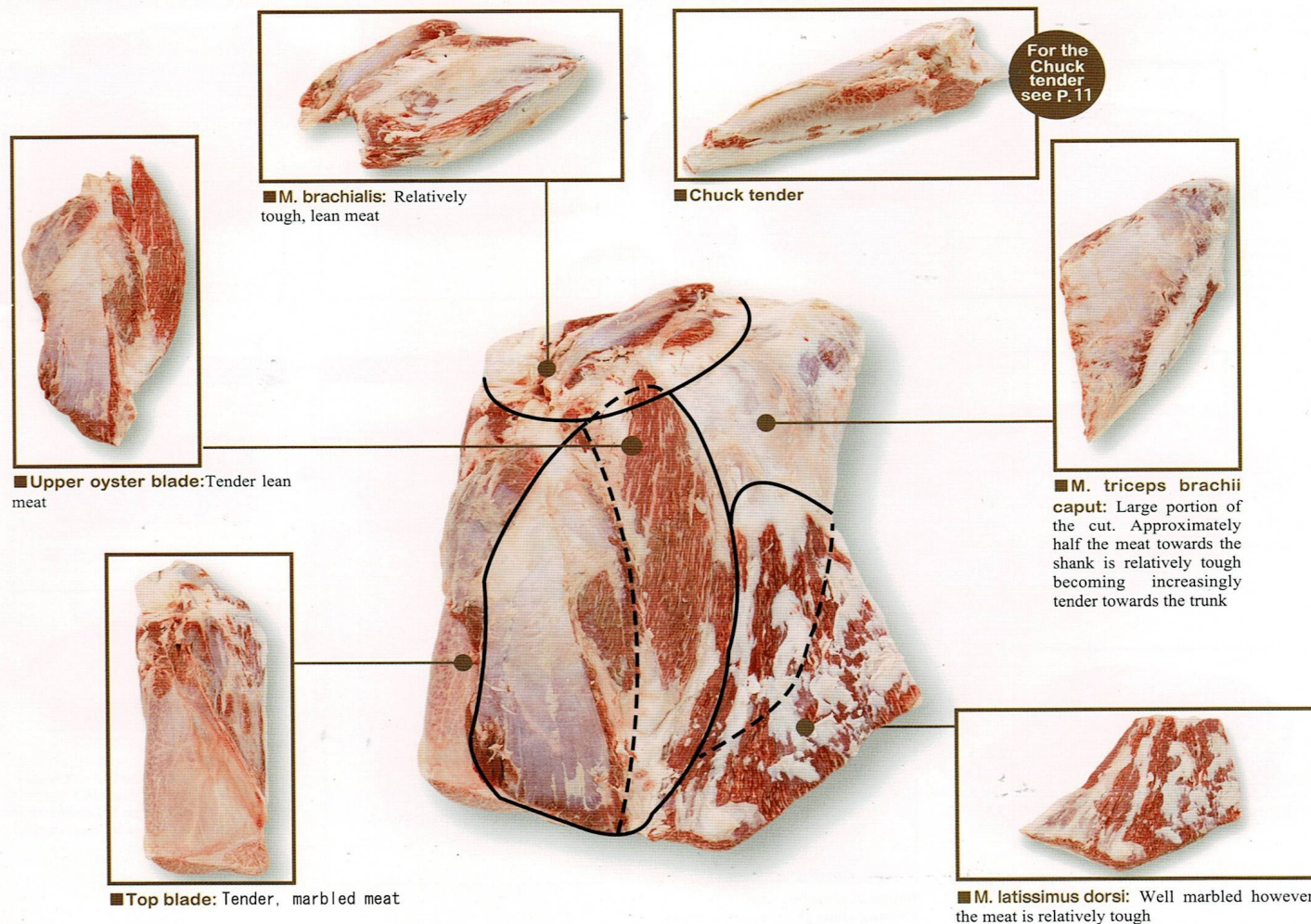


● Sukiyaki



● Gyu-don (Beef Bowl)

### PRIMAL CUT





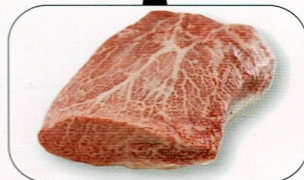
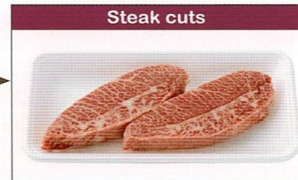
## RETAIL CUT 2

### ■ Preparing meat products from the primal cut

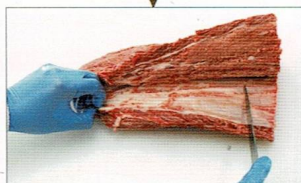


■ Top blade Trimmed

Top blade cuts



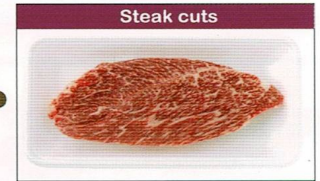
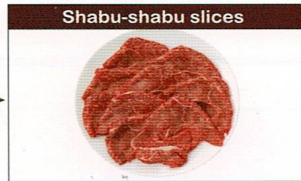
\*Marbling is clearly visible from a cross-sectional view



Dividing into two after removing the central muscles



■ M. triceps brachii caput Trimmed



### ■ Other product examples



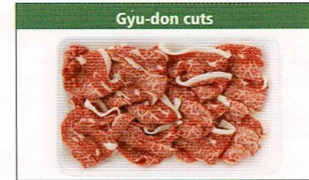
Upper oyster blade



M. biceps brachii

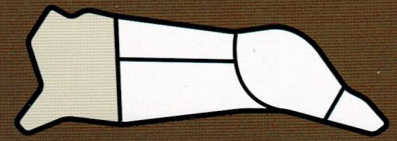


M. anconaeus



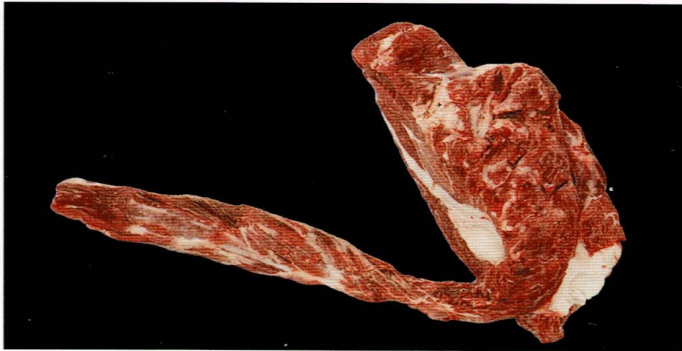


# 3 Neck

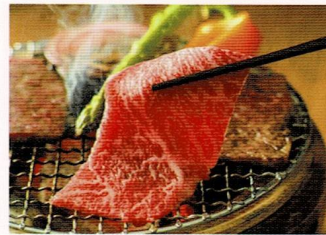


## Overview of Raw Meat

The neck meat comes from the portion of the neck that is well-muscled. The meat is tough, rough-textured, and lean. The meat is also comprised of a large proportion of muscle tissue making it ideal for stewing. It can also be combined with other cuts for Barbecue cuts and slices for stewing.



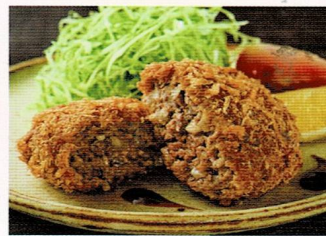
## Culinary Applications



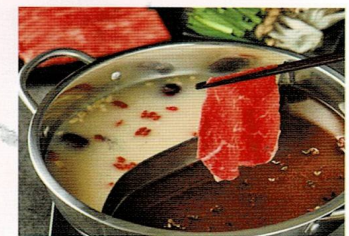
● Barbecue



● Stew



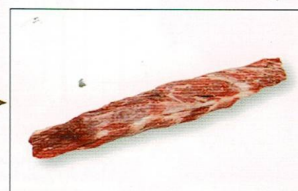
● Mince Cutlets



● Poached sliced beef in hot oil



Removing the longus colli 1 thoracic vertebrae should serve as the partition line



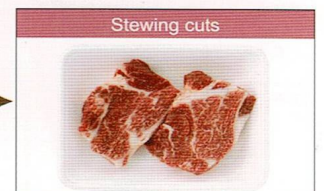
Longus colli



Neck



Barbecue cuts



Stewing cuts



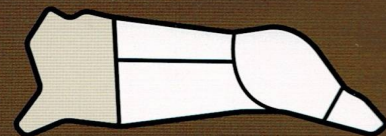
Slices for stewing



Mince



# 4 Chuck tender Tougarashi



## Overview of Raw Meat

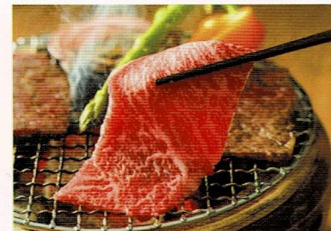
The chuck tender is rare because only 2kg can be obtained from each animal. This is the part of the forequarter running from the forequarter to the shoulder clod however the meat is similar to round. The chuck tender is well marbled with a subtle, sweet taste that grows stronger the more it is chewed.



## Culinary Applications



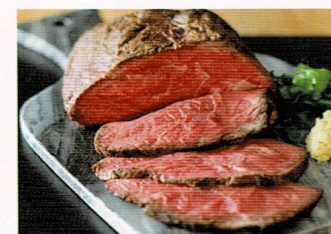
● Carpaccio



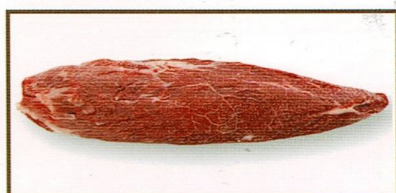
● Barbecue



● Beef red wine stew



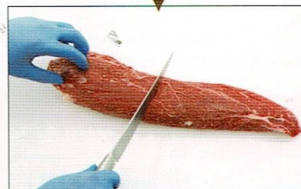
● Roast beef



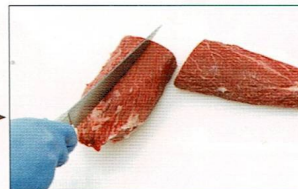
■ Chuck tender Trimmed



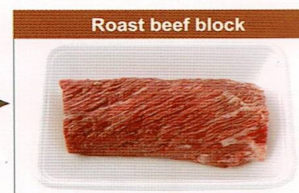
Dividing into two halves along the central muscle



Cutting in half



Bisecting the larger half and then cutting into blocks for individual sale



Roast beef block



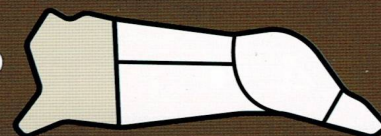
Barbecue cuts



# 5 Brisket

(Point End Brisket)

-  Katabara
-  Poitrine et plat de côte (Gros bout)
-  Brust und Leiter
-  Bianco costata (taglioreale)



## Overview of Raw Meat

The brisket refers to the chest area of the cow and is made up of cuts with very different meat qualities including fatty and tough pectoral meat, the brisket Body-side meat located under the rib, brisket (pectoral meat) that is lean and tender, and chuck short rib (chuck rib) that has more flavor, marbling and a good appearance.

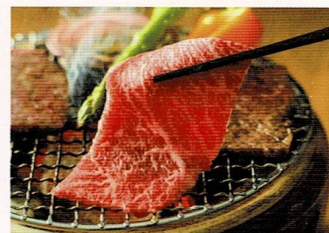
\* Cut perpendicular to the muscle



## Culinary Applications



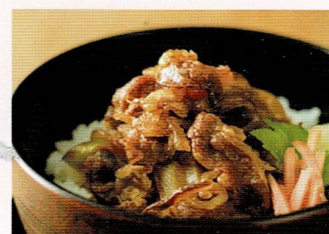
● Beef red wine stew



● Barbecue

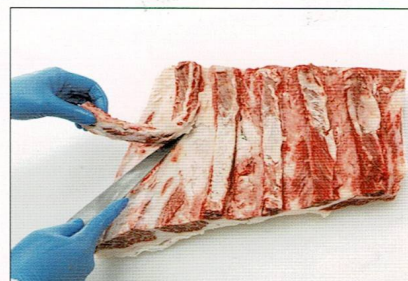
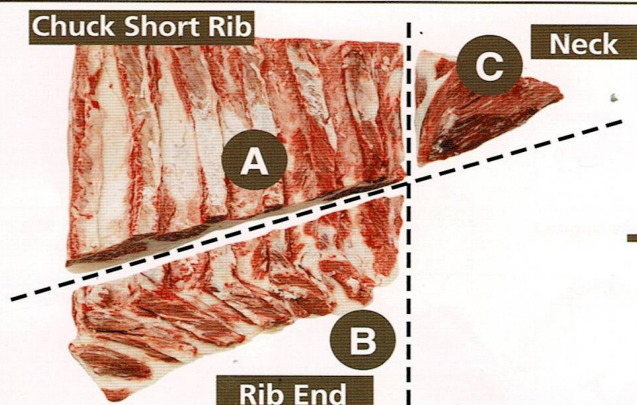


● Stew



● Gyu-don (Beef Bowl)

## PRIMAL CUT 1 (Chuck short rib)

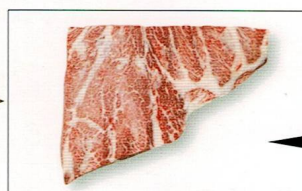


Removing the rib fingers after cutting

## RETAIL CUT 1 (Chuck short rib)



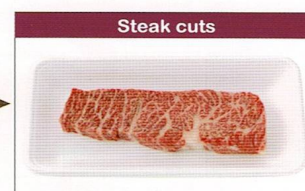
■ Cut A



Trimmed



\*A cross-sectional view of the brisket shows the thickness of the cut characteristic of Wagyu.



Steak cuts

■ A Variety of barbecue cuts



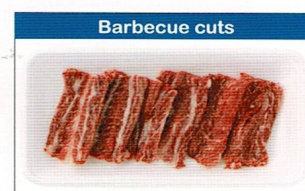
Cut A



Cut B



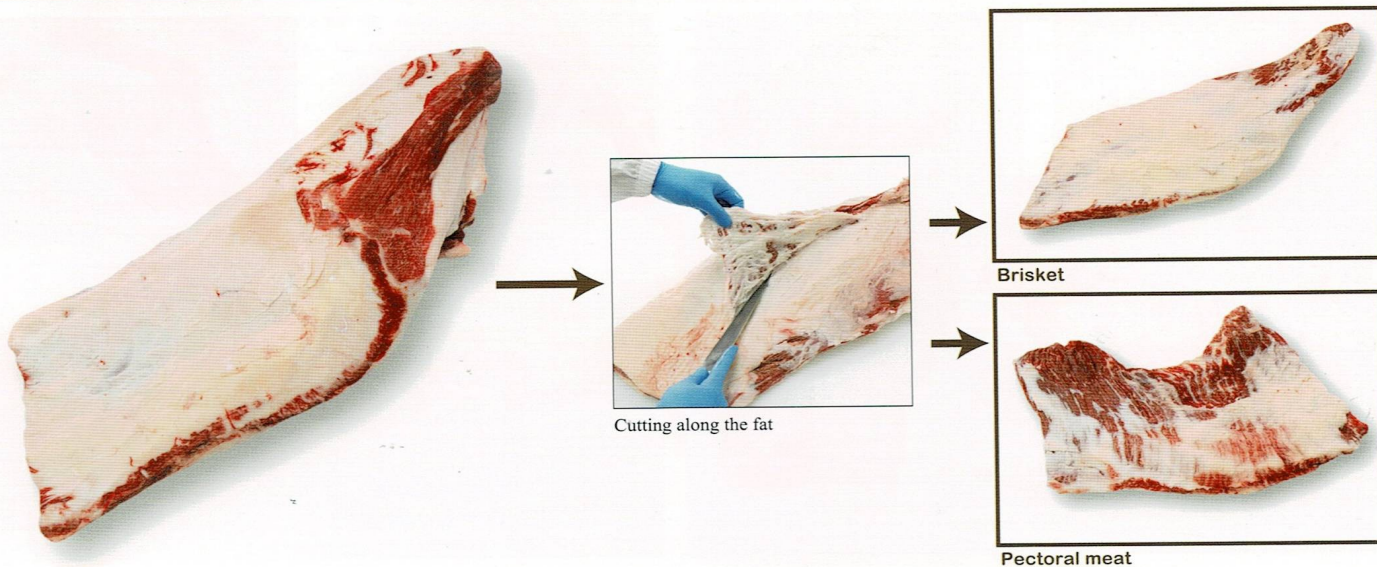
Cut C



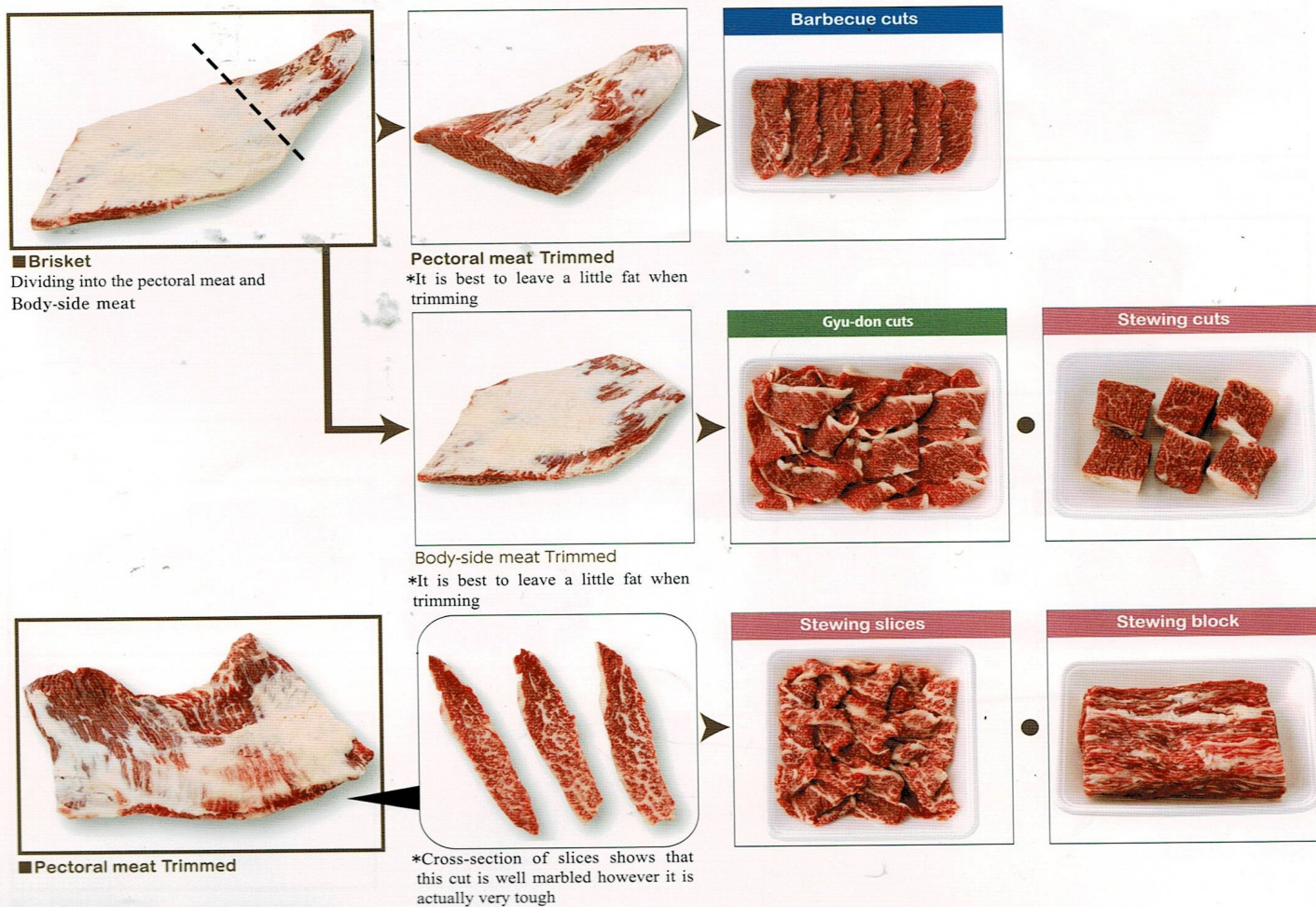
rib-fingers



## PRIMAL CUT 2 (Brisket)



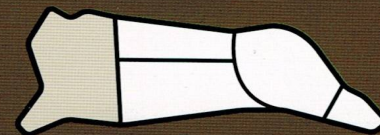
## RETAIL CUT 2 (Brisket)





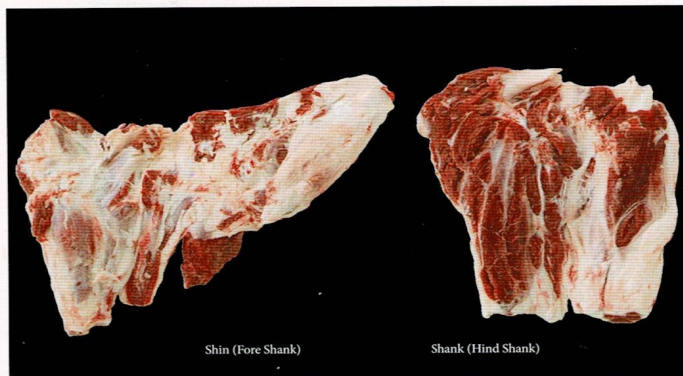
# 6 Shank

 Sune  
 Membre arrière de la jambe  
 Hinterrhesse (B-less shank)  
 Geretto posteriore

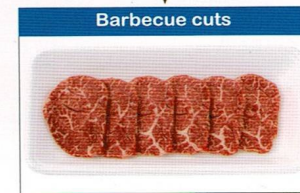
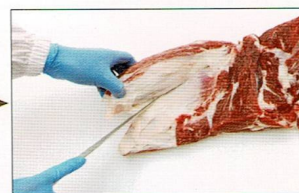
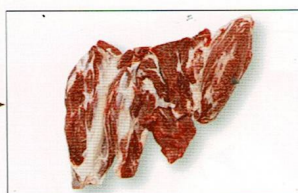
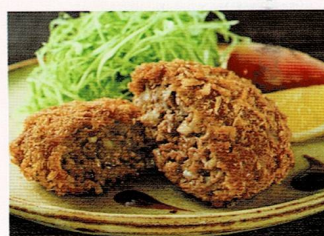
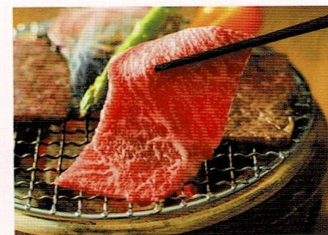


## Overview of Raw Meat

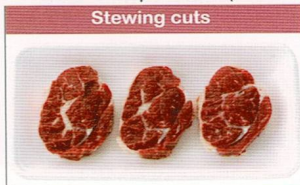
The shank includes the shin and the shank. The shin is well-muscled and consists primarily of lean meat. Generally it is prepared for ground or chopped meat. The shin can be divided into the shin body and the *komakura*. The shank is also well-muscled and the meat lean.



## Culinary Applications



### Shank meat products (Shin and shank)

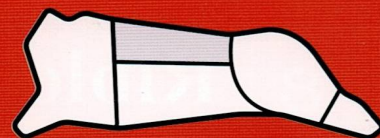




# 7 Fillet

(Tender Loin)

 **Fillet**  
 **Filet avec chaîne**  
 **Filet mit Kette**  
 **Filetto con catena**

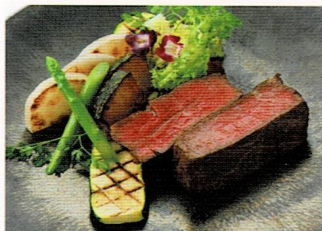


## Overview of Raw Meat

The fillet is located on the inside of the loin, contains practically no muscle and is characterized by its fine texture, tenderness and low fat content. It accounts for only 2% of the entire dressed carcass and it is a luxury item making it the most expensive cut of beef available. Care needs to be taken as the color of the meat degrades rapidly.



## Culinary Applications



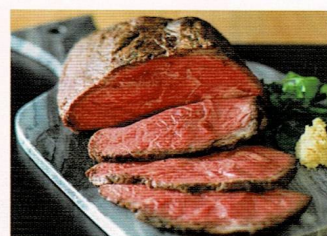
● Steak



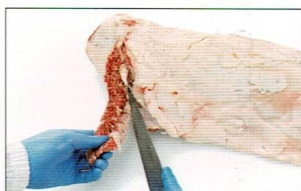
● Barbecue



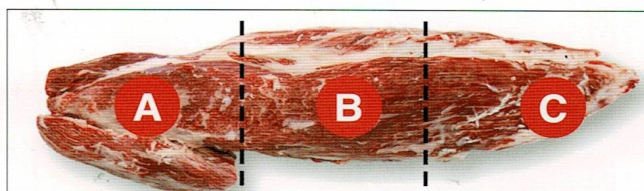
● Carpaccio



● Roast beef



Preparation: Remove any flap meat from the short plate



Trimmed



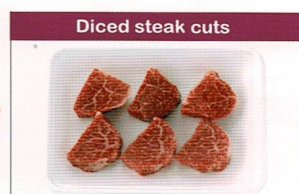
※Side view:  
The thickness of this cut is characteristic of Wagyu



■ A: butt



Steak cuts



Diced steak cuts



■ B: Châteaubriand



Steak cuts 01

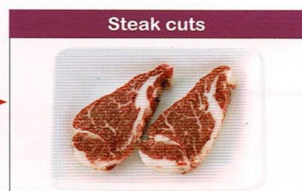


Steak cuts 02

The sinew has been removed from the previous cut leaving only the tender portion giving it a higher commercial value.



■ C: Fillet Mignon



Steak cuts

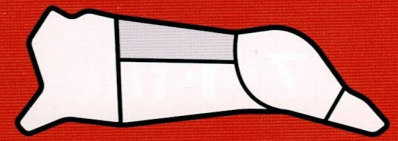


8

# Ribloin

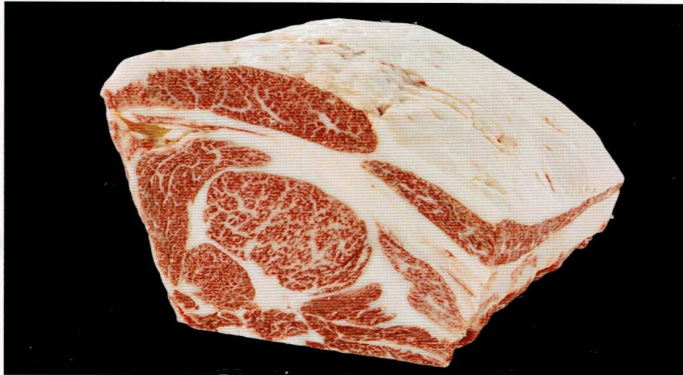
(Rib Eye Roll/Cube Roll)

-  Riburosu
-  Entrecôte désossé
-  Hochrippendeckel
-  Entrecote



## Overview of Raw Meat

The ribloin is the loin located next to the chuck at the dorsal side of the rib area. The meat is thick and fine textured. It is often well marbled giving it a full-bodied flavor.



## Culinary Applications



Steak



Barbecue



Sukiyaki



Shabu-shabu

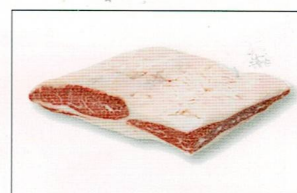
## PRIMAL CUT



Ribloin



Dividing (cap off)

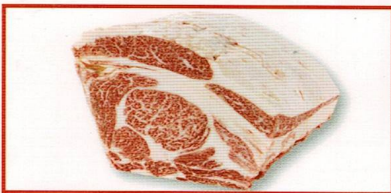


Rib cap

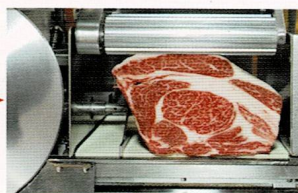


Ribloin

## RETAIL CUT



Ribloin



Slicing the ribloin allows for larger cuts of meat.



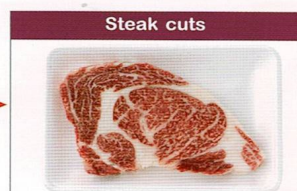
Sukiyaki / Shabu-shabu slices



Ribloin Trimmed

Cutting

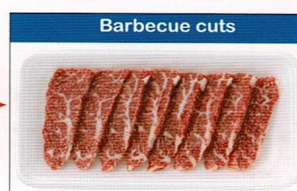
A large cross section allows for good size steaks



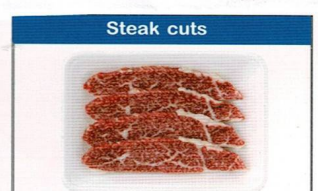
Steak cuts



Rib Cap Dividing the rib cap after trimming



Barbecue cuts



Steak cuts





Sirloin



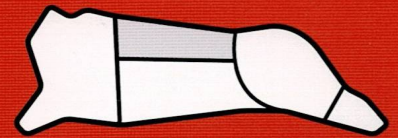
Faux-filet



Fkaches Roastbeef ohne Knochen



Roastbeef



## Overview of Raw Meat

The sirloin, similar to the fillet is considered a high-quality cut and is located behind the ribloin. Its meat is finely textured and tender. It holds its shape well and it is possible to obtain identically sized cuts making it ideal for steak.



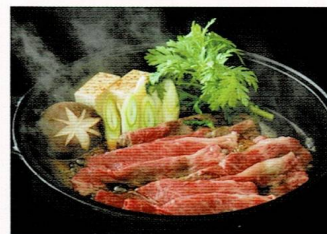
## Culinary Applications



● Steak



● Barbecue



● Sukiyaki



● Shabu-shabu

## PRIMAL CUT



■ Sirloin



Make an incision every 5cm along the entire width of the fat



Removing the upper fat followed by the back strap



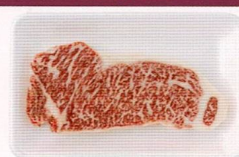
After removing the back strap

## RETAIL CUT



■ Sirloin Trimmed

Steak cuts



Sukiyaki / Shabu-shabu slices



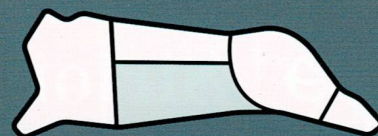


10

## 2 Rib short rib

(Short Rib)

 Uchibara  
 Caparacon  
 Lappen  
 Pancia



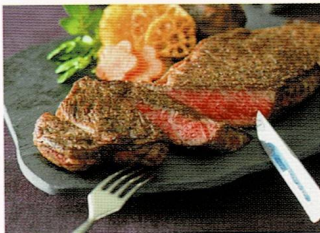
## Overview of Raw Meat

The 2 Rib short rib is the upper half of the short plate located at the belly. The short plate is well-muscled making the 2 Rib short rib fibrous with a proportionally large amount of connective tissue. The meat has a rough texture however the lean meat and fat are proportionately mixed giving it a rich taste and flavor. The 2 Rib short rib is also made up of a cut known as the flap meat that has a large proportion of lean meat that is well marbled.

\* Cut perpendicular to the muscle



## Culinary Applications



Steak



Barbecue

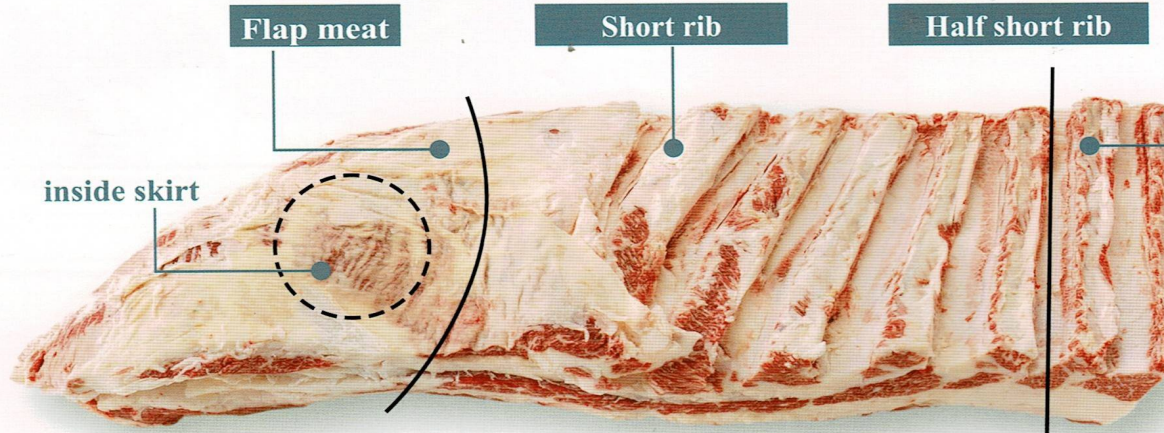


Sukiyaki



Barbecue

## PRIMAL CUT



Removing part of inside skirt



Removing the flap meat



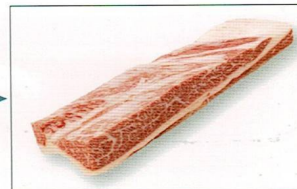
Flap meat Trimmed



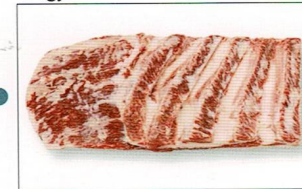
\*The thickness of this cut visible from the back is characteristic of Wagyu.



Removing the half short rib



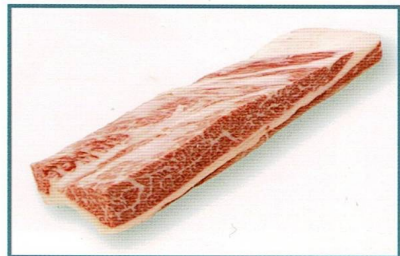
Half short rib Trimmed



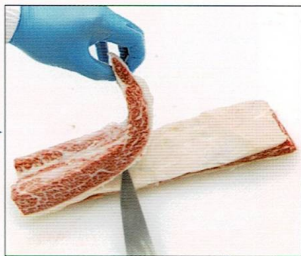
Short rib Trimmed



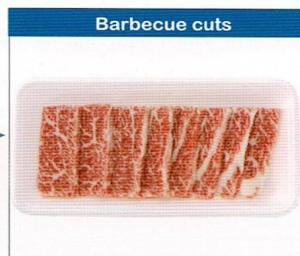
## RETAIL CUT



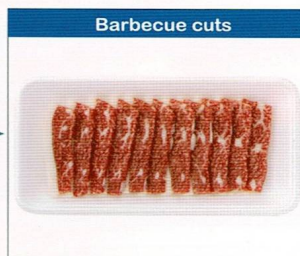
■ Half short rib Trimmed



Cutting along the fat



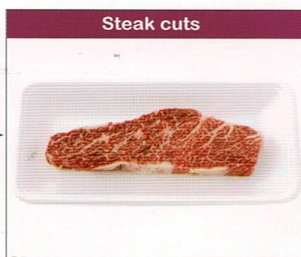
Central cut



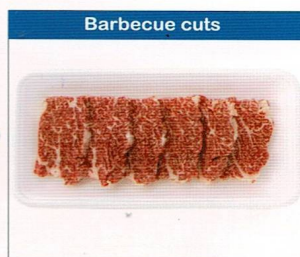
Bottom cut



■ Flap meat Trimmed



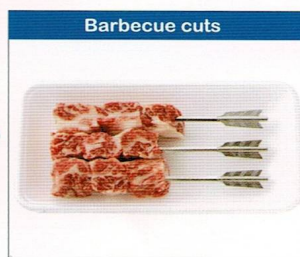
Central thick cut



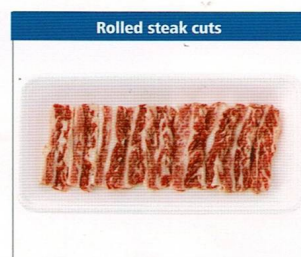
■ Short rib Trimmed



Stewing slices



Rib fingers

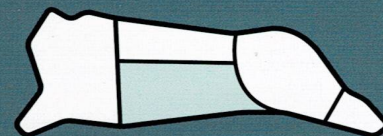


Rolled steak cuts



# 11 Short plate Sotobara

(Navel End Brisket)



## Overview of Raw Meat

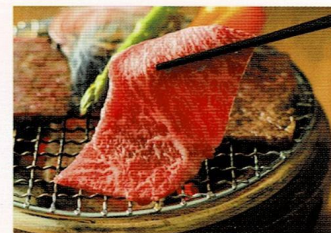
The short plate is the bottom half of the short plate located at the belly. The meat, similar to the 2 Rib short rib, has a rough texture however is characterized by its rich flavor. The short plate includes a cut known as the flank steak with a proportionate distribution of lean meat and fat.



## Culinary Applications



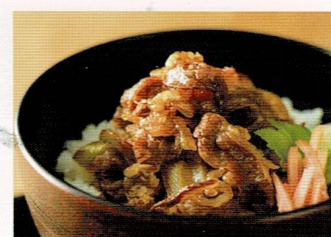
● Steak



● Barbecue

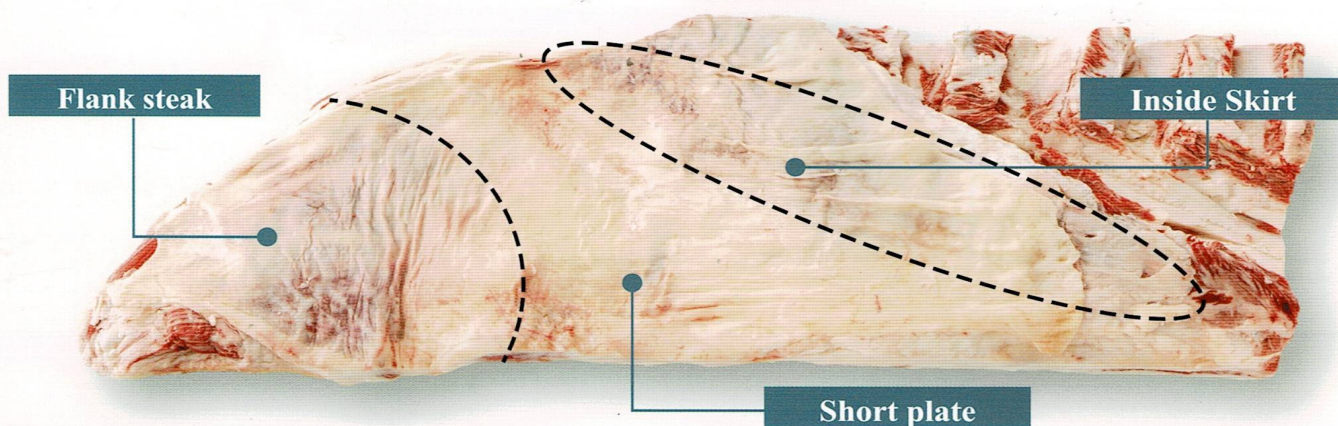


● Suki-yaki



● Gyu-don (Beef Bowl)

## PRIMAL CUT



Removing the inside skirt



Inside skirt Trimmed



Removing the flank steak



Flank steak Trimmed



Short plate Trimmed

\* It is recommended that the skin be left on the inside skirt steak unless for immediate use as the meat color changes quickly once the skin is removed.

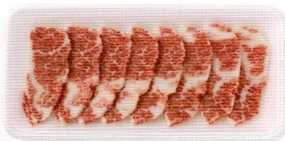


## RETAIL CUT



■ Short plate Trimmed  
Cut along the muscle fibers

Barbecue cuts



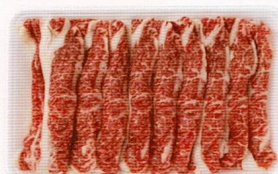
Blocks for stewing



Slice

Slicing the whole cut allows for larger slices.

Sukiyaki cuts



■ Inside skirt Trimmed



Cut along the muscle fibers

Barbecue cuts



Rolled and skewered

Rolled steak cuts



Kabobs

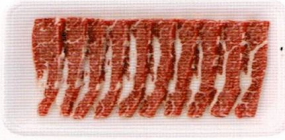


■ Flank steak Trimmed



Cut along the muscle fibers

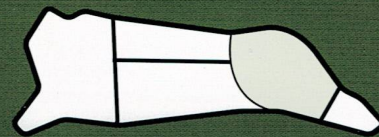
Barbecue cuts



Diced steak cuts

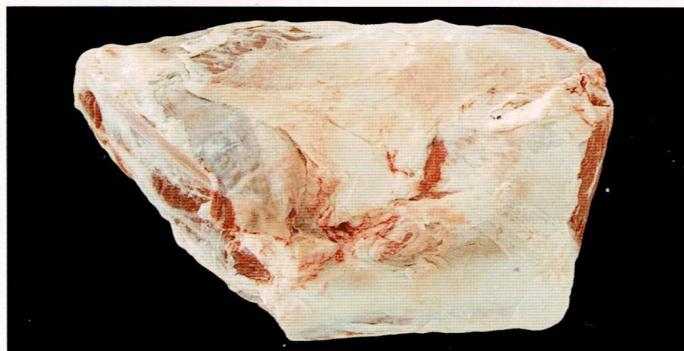






### Overview of Raw Meat

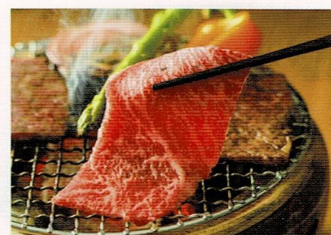
The gooseneck round is the lean, well-muscled part of the round. The meat generally has a rough texture and is relatively tough. The gooseneck round is divided into three parts: eye of round, a cut that is paler in color and more elastic than other parts; the heel, a cut prepared for sale after removal of the *M. flexor digitorum superficialis* located in the center; and the outside round (gooseneck round) that is commonly used for stewing.



### Culinary Applications



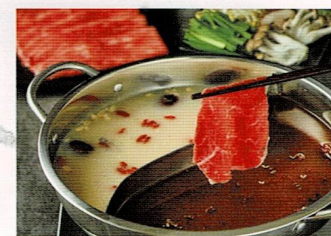
● Sukiyaki



● Barbecue



● Shabu-shabu

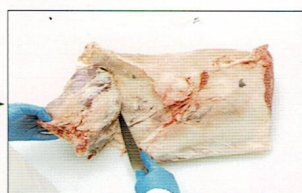


● Poached sliced beef in hot oil

### PRIMAL CUT



■ Gooseneck round



Divided



Gooseneck round Heel-out



Heel



■ Gooseneck round Heel-out



Divided



Outside round



Eye of round



■ Heel



Divided



Heel



M. flexor digitorum superficialis



-  Sotomomo
-  Semelle sous nerveux
-  Unterschale
-  Sottofesa senza campanello (giretto)

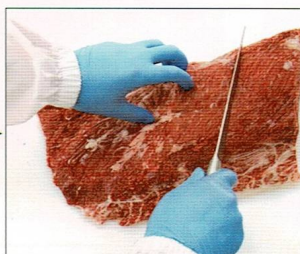
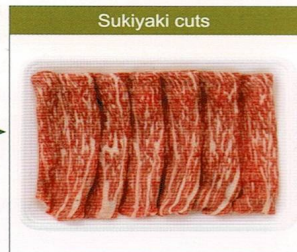
## RETAIL CUT



■ Outside round Trimmed

Slice

Slicing the whole cut allows for larger slices



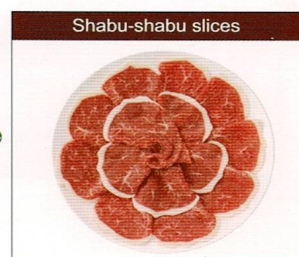
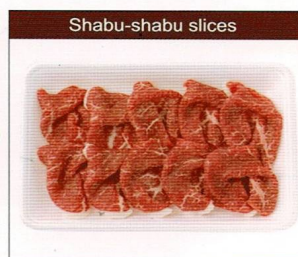
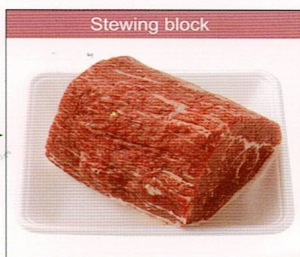
Trimming: Trimming the cut perpendicular to the muscle fibers provides for an attractive cut Shabu-shabu slices



Arrangement



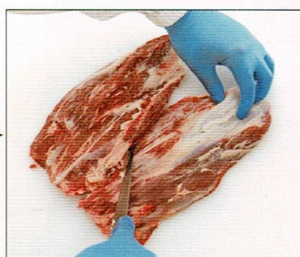
■ Eye of Round Trimmed



Arrangement



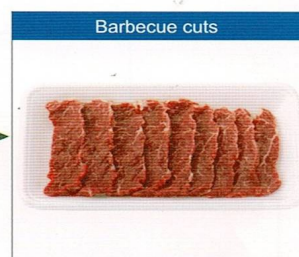
■ Heel



Trimmed Divided into two along the center muscle after trimming



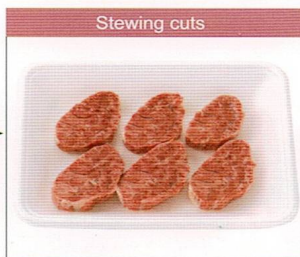
After separation



Barbecue cuts



■ M. flexor digitorum superficialis Trimmed



Marketed for stewing due to the large proportion of muscle fibers



# 13

# Top-round

(Topside Round)



Uchimomo



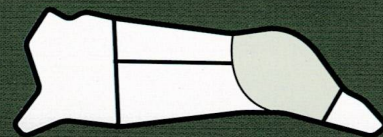
Tranche avec dessus



Oberschale mit Deckel

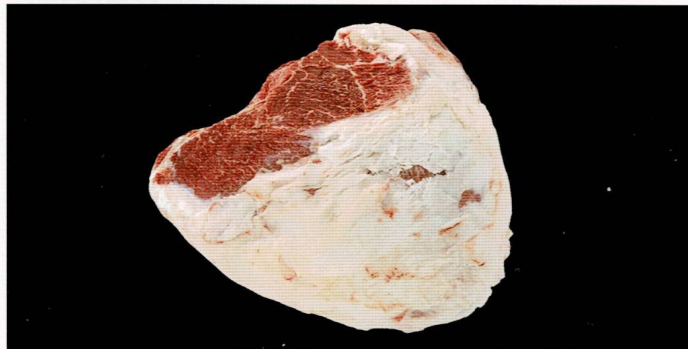


Fesa con coperchio



## Overview of Raw Meat

The top-round consists of a large block with a proportionately large amount of lean meat. It has a cover of fat however very little underneath. Meat quality can vary from the outside, towards the gooseneck round to the inside, towards the knuckle. Towards the gooseneck round the meat contains proportionately more fat, however has a rough texture with slightly tough meat. On the other hand, meat towards the knuckle is characteristically tender.



## Culinary Applications



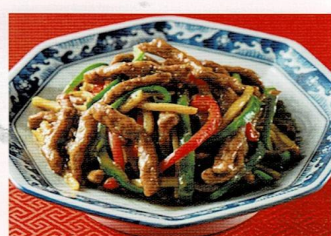
Steak



Roast beef



Shabu-shabu



Shredded beef with green pepper

## PRIMAL CUT



Top-round



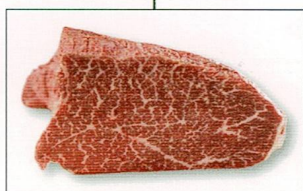
Division (Cap Off)



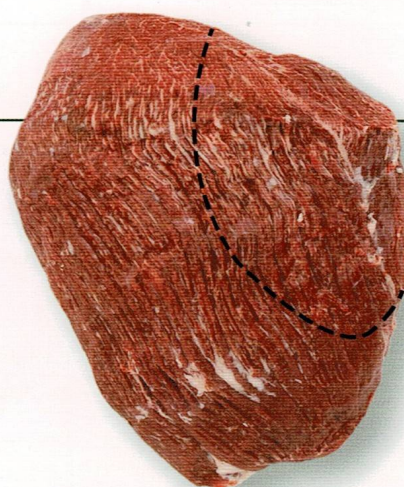
Top-round cap off



M. gracilis (cap)



M. semimembranaceus & M. adductor magnus Cross-section: This cut is well marbled however the meat is relatively tough



Cross-section: This cut contains little marbling however the meat tender



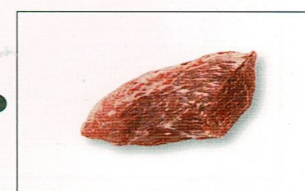
Top-round Trimmed



Turning it over and cutting along the connective tissue



M. semimembranaceus



M. adductor



## RETAIL CUT



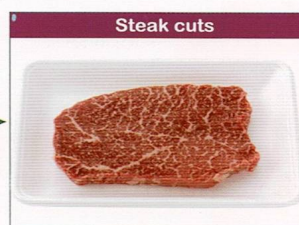
■ Top-round Trimmed



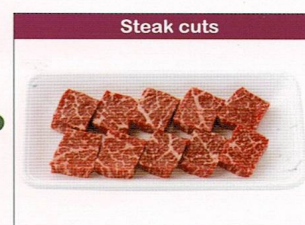
Slicing



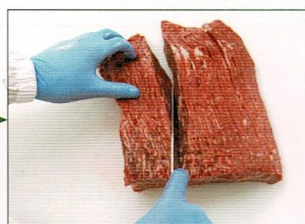
■ M. semimembranaceus



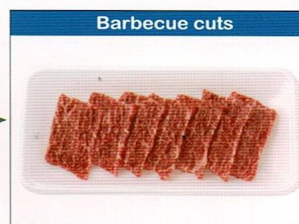
Steak cuts



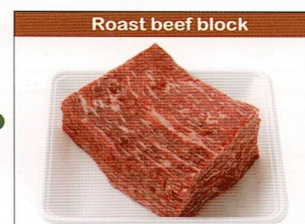
Steak cuts



Cutting the blocks for sale



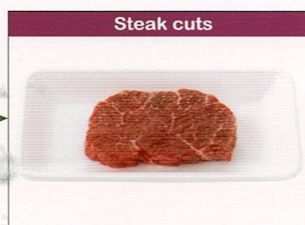
Barbecue cuts



Roast beef block



■ M. adductor



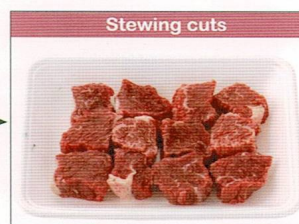
Steak cuts



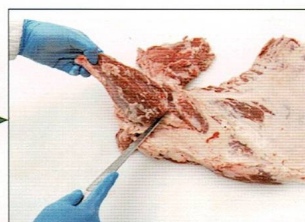
Roast beef block



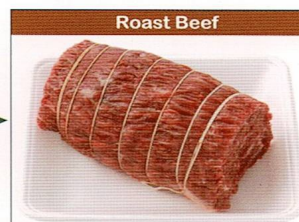
■ M. gracilis (cap)



Stewing cuts



Trimming



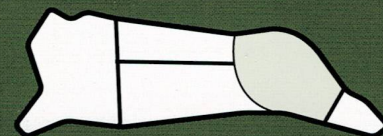
Roast Beef

Rolled into a block for roasting



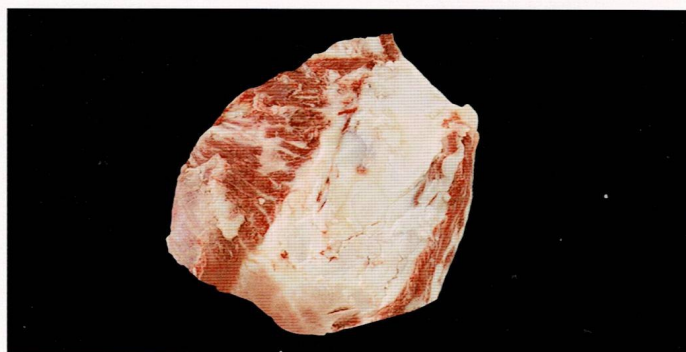
# 14 D Rump

(Top Sirloin Butt)

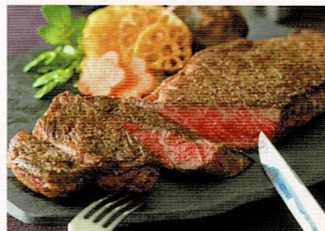


## Overview of Raw Meat

The D Rump can be divided into the sirloin butt that runs into the sirloin and the top sirloin cap that runs into the gooseneck round. The sirloin butt has a very attractive color, is lean, finely-textured and is characterized by the proportionate fat and tender quality. The top sirloin cap has a deep color and a strong flavor however it is important to pay attention to the direction of muscle fiber when cutting it for retail.



## Culinary Applications



Steak



Barbecue



Roast beef



Carpaccio

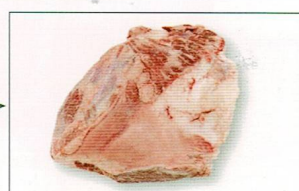
## PRIMAL CUT



D Rump



Cutting along the connective tissue and fat



Sirloin butt



Top sirloin cap



Sirloin butt



Removing the Gluteus profundus



M. Gluteus profundus



Removing the M. Gluteus accessorius



M. Gluteus accessorius



Dividing the M. gluteus medius along the center muscle



M. gluteus medius

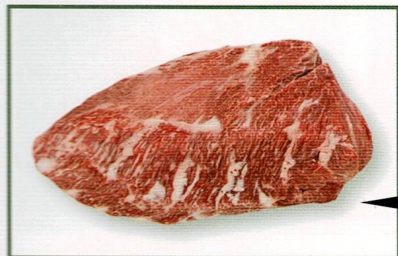


M. gluteus medius



-  **Ran-ichi**
-  **Rumsteck avec aiguillette baronne et culotte**
-  **Hüfte mit Hüftdeckel und Bürgermeisterstück**
-  **Scamone con codone e spinaccino**

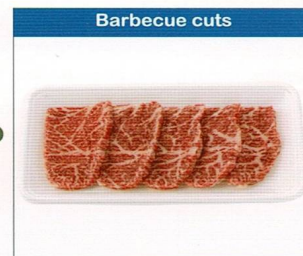
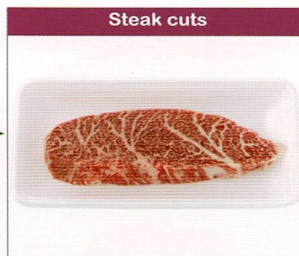
## RETAIL CUT



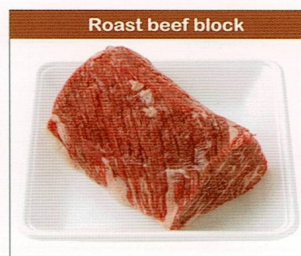
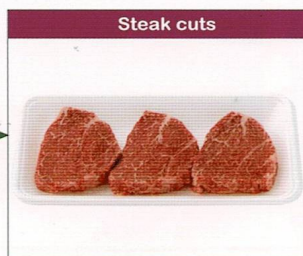
■ Top sirloin cap Trimmed



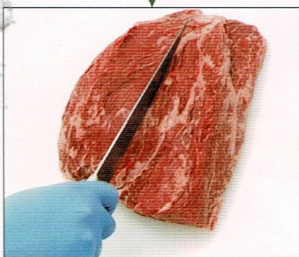
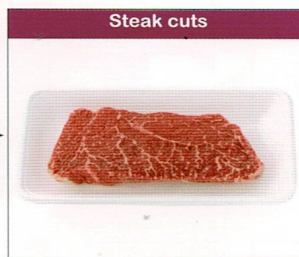
\*A cross-sectional view shows that the muscle fibers form a radial pattern



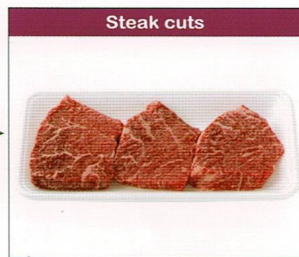
■ M. gluteus medius Trimmed



■ M. gluteus medius Trimmed



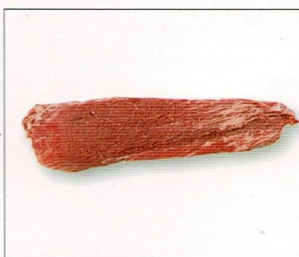
Divided into 2 down the center



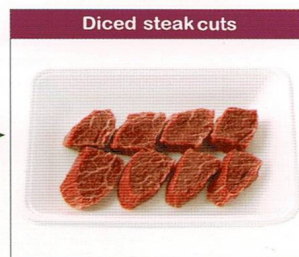
It is possible to cut the M. gluteus profundus into good size steaks



■ M. Gluteus accessorius Flipped over to show the underside



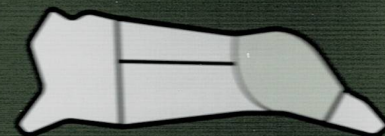
Trimmed





# 15 Knuckle

(Thick Flank)



## Overview of Raw Meat

The knuckle is spherically-shaped and consists primarily of lean meat. It consists of four parts: the inside knuckle muscle, slightly deep in color and tender; the knuckle main muscle that has muscle running into the center, is fine textured and tasty; the outside knuckle that is deep in color and slightly tough; and the tri-top that has some marbling but is not as tender as would be expected from the appearance.



## Culinary Applications



Steak



Barbecue



Sukiyaki

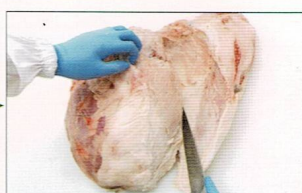


Shabu-shabu

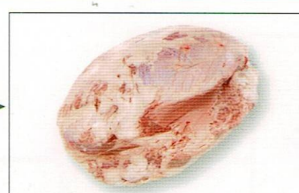
## PRIMAL CUT



Knuckle



Dividing



Knuckle Trimmed



Tri-tip



Knuckle Trimmed



Removing the inside knuckle muscle



Inside knuckle muscle



Dividing into the knuckle main muscle and the outside knuckle along the center muscle



Knuckle main muscle



Outside knuckle

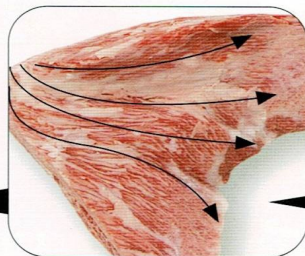


-  Shintama
-  Tranche grasse avec aiguillette baronne
-  Bürgermeistück
-  Nose con spinaccino

## RETAIL CUT



■ Tri-tip Trimmed

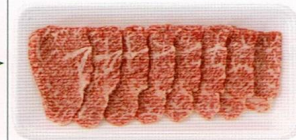


\*The muscle fibers fan out in a radial pattern



\*A side view shows that Wagyu is significantly thick

### Barbecue cuts



■ Inside knuckle muscle Trimmed



Divided into three along the center muscle

### Diced steak cuts



■ Knuckle main muscle Trimmed



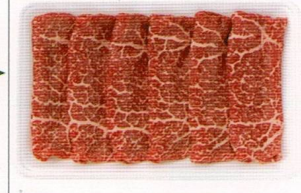
\*Marbling is clearly visible in a cross-sectional view from the back

### Steak cuts



■ Outside knuckle Trimmed

### Shabu-shabu slices



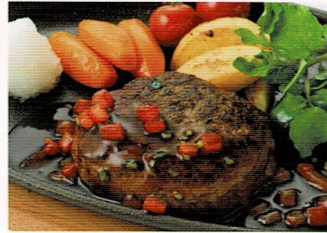


# 16 Piece Meat Koniku

## Overview of Raw Meat

Neck, Neck Chain, Megane, Shoulder piece meat, Shanks (Fore Shank, Hind Shank), and the pieces remained after trimming primal cuts and retail cuts are used for ground meat. Make sure you remove the blood clot and lymphatic neatly, and store in the refrigerator.

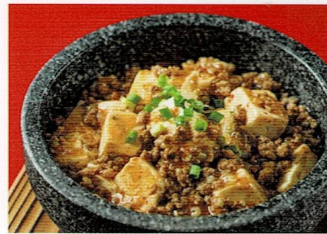
## Culinary Applications



Hamburge steak



Hamburgers



Mabo tofu



Spaghetti with meat sauce



■ Neck



■ Neck Chain



■ Megane



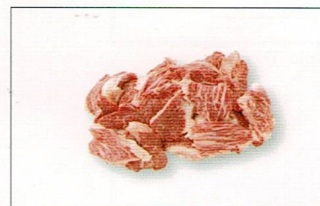
■ Shoulder piece meat



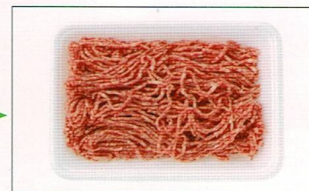
■ Fore Shank



■ Hind Shank



■ Peace Meat



Mince

