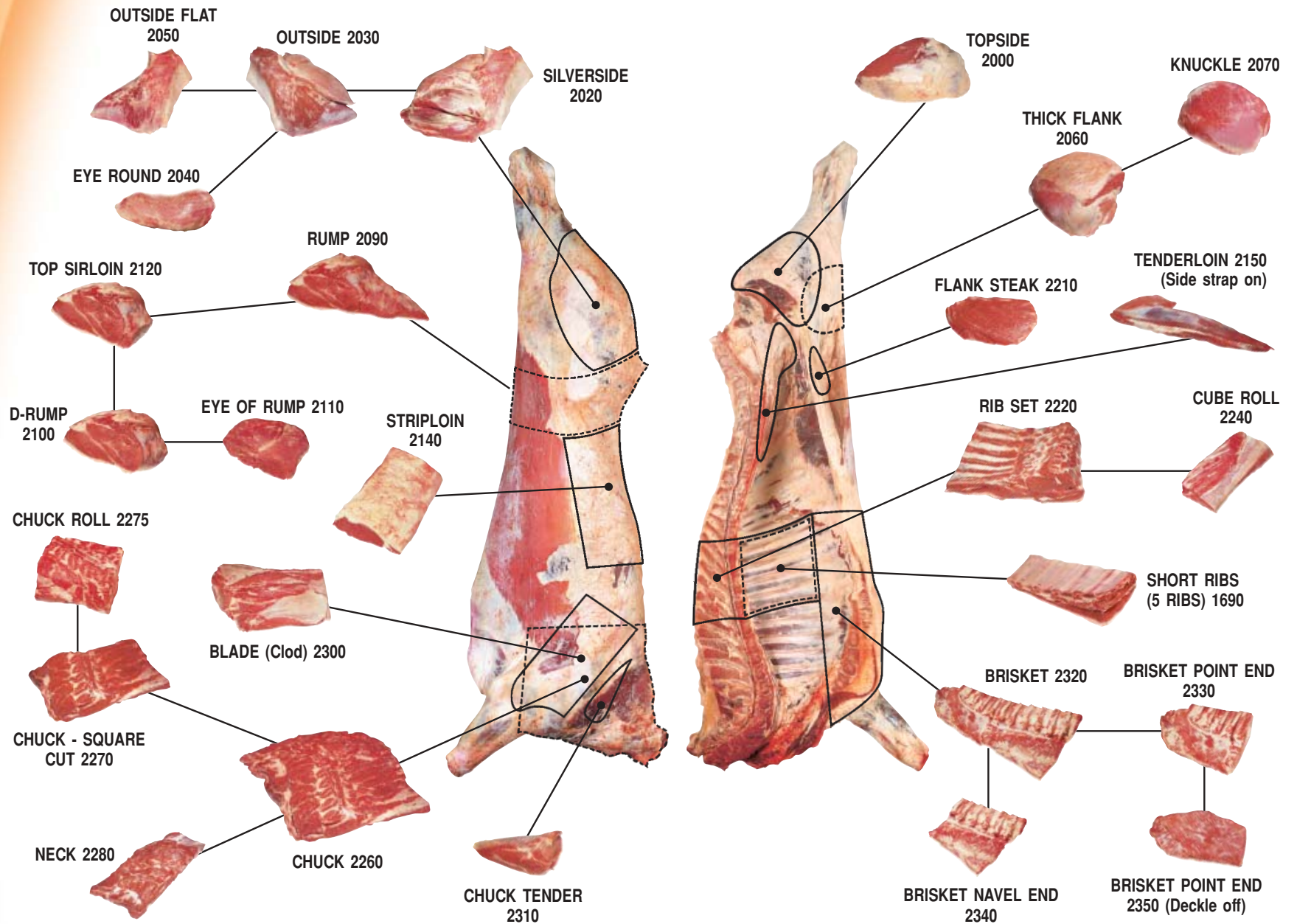








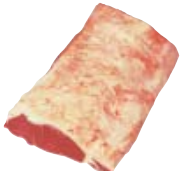
BEEF

Beef Primal Cuts



Primal Cut Weight Range Guide

This primal cut weight range guide is used to calculate the average weight of meat primal from various carcass weight ranges. It is a helpful tool when selecting a primal for portion cutting or roasting.

PRIMAL								
CUT		Topside	Outside	Thick Flank	Knuckle	D-Rump	Shortloin (1 rib)	Striploin (1 rib)
* H.A.M. NO.		2000	2030	2060	2070	2100	1552	2142
CARCASS - PRIMAL CUT WEIGHT RANGES	carcass %	6.2	5.7	3.7	3.3	3.8	5.5	3.0
	160-180kg	5.0 - 5.6	4.6 - 5.1	3.0 - 3.3	2.6 - 3.0	3.0 - 3.4	4.4 - 5.0	2.4 - 2.7
	180-220kg	5.6 - 6.8	5.1 - 6.3	3.3 - 4.1	3.0 - 3.6	3.4 - 4.2	5.0 - 6.0	2.7 - 3.3
	220-260kg	6.8 - 8.0	6.3 - 7.4	4.1 - 4.8	3.6 - 4.3	4.2 - 5.0	6.0 - 7.2	3.3 - 3.9
	260-300kg	8.0 - 9.3	7.4 - 8.5	4.8 - 5.5	4.3 - 4.9	5.0 - 5.7	7.2 - 8.3	3.9 - 4.5

This information is to be used as a **GUIDE ONLY**.

* H.A.M. - Handbook of Australian Meat Reference Cut Item and Code Number.

GUIDE TO CARCASS BODY YIELD








- PRIMAL CUTS ACCOUNT FOR : 60%
- TRIMMINGS : 10%
- BONE : 20%
- FAT : 10%

TOTAL : 100%

* These percentages are a **Guide Only** to a carcass body yield.

Primal Cut Weight Range Guide

This primal cut weight range guide is used to calculate the average weight of meat primal from various carcass weight ranges. It is a helpful tool when selecting a primal for portion cutting or roasting.

PRIMAL								
CUT	Striploin (3 rib)	Tenderloin	Cube Roll (5 rib)	Cube Roll (8 rib)	Blade	Chuck Roll (5 rib)	Chuck Tender	
* H.A.M. NO.	2140	2150	2240	2244	2300	2275	2310	
CARCASS - PRIMAL CUT WEIGHT RANGES	carcase %	4.4	1.6	1.7	2.8	5.5	4.8	0.9
	160-180kg	3.5 - 4.0	1.3 - 1.4	1.4 - 1.5	2.2 - 2.5	4.4 - 5.0	3.8 - 4.3	0.75 - 0.80
	180-220kg	4.0 - 4.8	1.4 - 1.8	1.5 - 1.9	2.5 - 3.1	5.0 - 6.0	4.3 - 5.3	0.80 - 1.0
	220-260kg	4.8 - 5.7	1.8 - 2.1	1.9 - 2.2	3.1 - 3.6	6.0 - 7.2	5.3 - 6.2	1.0 - 1.2
	260-300kg	5.7 - 6.6	2.1 - 2.4	2.2 - 2.6	3.6 - 4.2	7.2 - 8.3	6.2 - 7.2	1.2 - 1.4

This information is to be used as a **GUIDE ONLY**.

* H.A.M. - Handbook of Australian Meat Reference Cut Item and Code Number.







GUIDE TO CARCASS BODY YIELD

- PRIMAL CUTS ACCOUNT FOR : 60%
- TRIMMINGS : 10%
- BONE : 20%
- FAT : 10%

TOTAL : 100%

* These percentages are a **Guide Only** to a carcass body yield.

Portion Cutting - Preparation and Yield Guide

PRIMAL	PORTIONED STEAK / PREPARATION BREAKDOWN		
	BREAKDOWN	WEIGHT (kg)	%
RUMP H.A.M. 2120 Fat: 12mm (max.) Weight: 3.44 kg 	Portioned Steaks (250gm ± 10gm) 	2.20 kg	63.9
	BBQ Steak	0.340	9.90
	Diced Beef	0.605	17.6
	Trim	0.260	7.60
	Waste (fat, gristle, etc.)	0.035	10.0
	Total	3.44 kg	100%
STRIPLOIN H.A.M. 2143 1 rib Fat: 12mm (max.) 25mm tail parallel Weight: 4.19 kg 	Portioned Steaks (250gm ± 10gm) 	2.35 kg	56.10
	Cube Steak	0.535	12.80
	Diced Beef	0.575	13.70
	Waste (fat, gristle, etc.)	0.730	17.40
	Total	4.19 kg	100%
OP RIB H.A.M. 1601 6 rib - (5th to 10 ribs) Cap Off - chine and feather bone removed Weight: 3.94 kg 	Portioned Rib Eye Frenched Cutlet (250gm ± 10gm) 	2.78 kg	70.60
	BBQ Steak	0.280	7.10
	Diced Beef	0.110	2.80
	Trim	0.540	13.70
	Waste (fat, gristle, etc.)	0.230	5.80
Total	3.94 kg	100%	

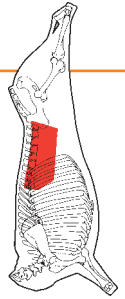
This information is provided as a **GUIDE** only.

Striploin (Sirloin - Porterhouse) **H.A.M. Code: 2142**

Striploin is prepared from a Shortloin (Item 1552) and is the portion remaining after removal of the bones and tail portion of the Tenderloin.

Specification Tips:

- Number of ribs (0 to 3 ribs).
- Flank removal point from eye of meat.
- Additional trim:
 - Larder Trim
 - Special Trim (M. multifidus muscle removed)



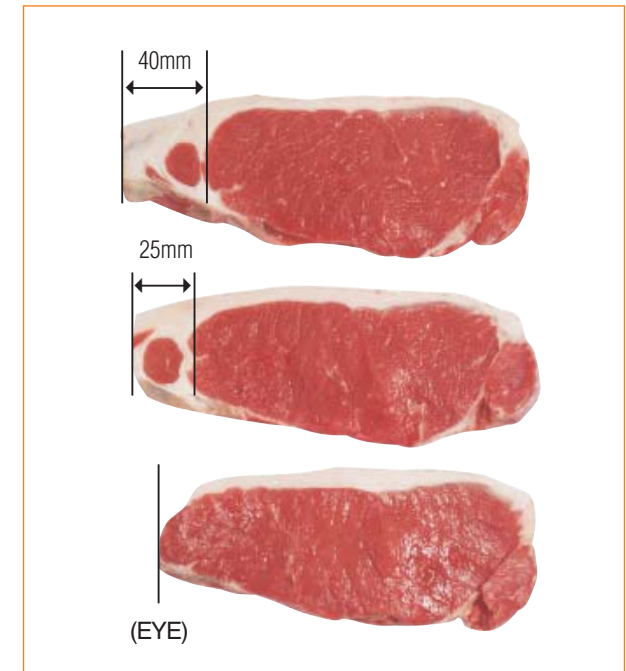
STRIPLOIN - LARDER TRIM

Striploin (Larder Trim) is prepared from a Striploin (Item 2142) by removing a strip portion of fat and silverskin from the surface of the Striploin approximately 50mm in width (measured from the chine edge) and parallel to the chine edge the length of the primal.



STRIPLOIN - SPECIAL TRIM and STEAK PORTION (M. multifidus muscle)

Prepare a Striploin (Special Trim) by removing the (M. multifidus - muscle attached to the chine bone of the Striploin) along the natural seam.



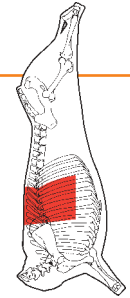
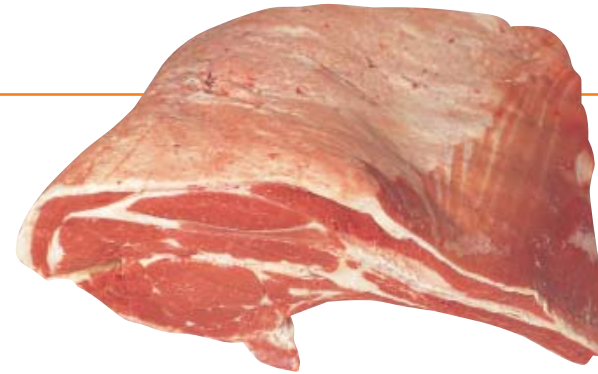
STRIPLOIN STEAK - Tail (flank) trim options.
Specify: Tail (flank) distance from the eye of meat.

Rib Set (Bone-in) **H.A.M. Code: 1590**

Rib Set is prepared from a Forequarter. The Brisket is removed. Chuck is removed at the specified rib. The Rib Set consists of the last 9 ribs of the Forequarter.

Specification Tips:

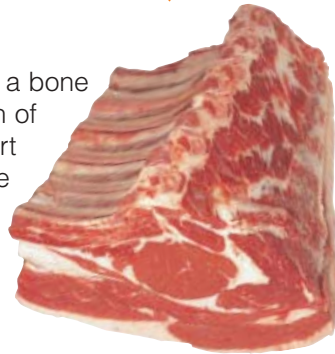
- Number of ribs required.
- Ribs Prepared - Oven Prepared Ribs (OP).
- Short Ribs - Short Rib Portions.
- Rib Eye Cutlet (Frenched) portions.
- Back Ribs.
- Cube Roll (Rib Eye - Scotch Fillet).



Ribs Prepared (OP Ribs)

H.A.M. Code: 1601

OP Ribs are prepared from a bone in Rib Set by the separation of the Prepared Ribs and Short Ribs at a specified distance from the eye of meat and cut parallel to the chine. The chine and feather bones are removed.



OP RIBS CAP/OFF - Prepared from item 1601 with the cap muscle on the surface of the ribs removed along the natural seam. **Specification Tip:** Prepared as Rib Eye cutlet.



OP RIBS CAP/OFF - FRENCHED
Each rib is frenched by removing the intercostals between the ribs up to the eye of meat.
Specify: The length of rib bone .



OP RIB - FRENCHED RIB - CUTLET
Prepared by cutting steak portions equal in thickness to each rib location.



SHORT RIBS - H.A.M. Code: 1690
Short Ribs are the portion of bone in ribs remaining after the removal of the Prepared Ribs from the Rib Set.



BACK RIBS - H.A.M. Code: 1697
Back Ribs are prepared from an OP Rib (item 1601) de-boned and consists of the fleeced rib bones (intercostals in situ) remaining after the removal of the feather and chine bones.



RIB SET (BONELESS) - H.A.M. Code: 2220
All bones and cartilage are removed.



CUBE ROLL (RIB EYE - SCOTCH FILLET)
H.A.M. Code: 2240 and STEAK
Prepared from a Rib Set (boneless) by removing the Eye Muscle portion in one piece along the natural seam.