

<i>Beef Primal Cut</i>	<i>Retail Cut Name</i>	<i>Cookery Method</i>	<i>Specie</i>	<i>Primal</i>	<i>Retail Name</i>	<i>Cookery</i>
Brisket	Corned	Moist	B	B	89	M
	Flat Half, Bnls	Moist	B	B	15	M
	Whole, Bnls	Moist	B	B	20	M
Chuck	7-bone Pot-Roast	Moist	B	C	26	M
	Arm Pot-Roast	Moist	B	C	3	M
	Arm Pot-Roast, Bnls	Moist	B	C	4	M
	Blade Roast	Moist	B	C	6	M
	Eye Roast, Bnls	Dry/Moist	B	C	13	M
	Eye Steak, Bnls	Dry	B	C	45	D
	Mock Tender Roast	Moist	B	C	20	M
	Mock Tebder Steak	Moist	B	C	28	M
	Petite Tender	Dry	B	C	21	D
	Shoulder Pot Roast, Bnls	Dry/Moist	B	C	29	D/M
	Top Blade Steak (Flat Iron)	Dry	B	C	58	D
Flank	Flank Steak	Dry	B	D	47	D/M
Loin	Porterhouse Steak	Dry	B	F	49	D
	T-bone Steak	Dry	B	F	55	D
	Tenderloin Roast	Dry	B	F	34	D
	Tenderloin Steak	Dry	B	F	56	D
	Top Loin Steak	Dry	B	F	59	D
	Top Loin Steak, Bnls	Dry	B	F	60	D
	Top Loin Cap Steak, Bnls	Dry	B	F	64	D
	Top Sirloin Steak, Bnls, Cap Off	Dry	B	F	63	D
	Top Sirloin Steak, Bnls	Dry	B	F	62	D
	Tri Tip Roast	Dry	B	F	40	D
Plate	Short Ribs	Moist	B	G	28	M
	Skirt Steak, Bnls	Dry/Moist	B	G	54	D/M
Rib	Rib Roast	Dry	B	H	22	D
	Ribeye Roast, Bnls	Dry	B	H	13	D
	Ribeye Steak, Bnls	Dry	B	H	45	D
	Ribeye Steak, Lip-On	Dry	B	H	50	D
Round	Bottom Round Roast	Dry/Moist	B	I	8	D/M
	Bottom Round Rump Roast	Dry/Moist	B	I	9	D/M
	Bottom Round Steak	Moist	B	I	43	M

	Eye Round Roast	Dry/Moist	B	I	14	D/M
	Eye Round Steak	Dry/Moist	B	I	46	D/M
	Round Steak	Moist	B	I	51	M
	Round Steak, Bnls	Moist	B	I	52	M
	Tip Roast- Cap Off	Dry/Moist	B	I	36	D/M
	Tip Steak-Cap Off	Dry	B	I	57	D
	Top Round Roast	Dry	B	I	39	D
	Top Round Steak	Dry	B	I	61	D
Various	Beef for Stew	Moist	B	N	82	M
	CubedSteak	Dry/Moist	B	N	83	D/M
	Ground Beef	Dry	B	N	84	D