

SIERRA CUT

Subprimal Name* 116F (IMPS) Beef Chuck, Under Blade, Flat Cut (*Splenius*) (IM) or remove Under Blade from the whole 116A (IMPS) Beef Chuck, Chuck Roll.

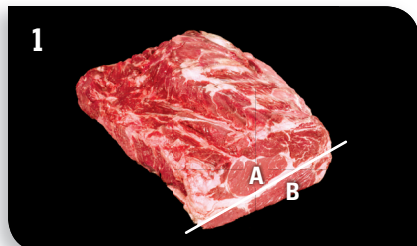
To optimize tenderness, wet age 14 days for Premium Choice and 21 days for Select.**

*Institutional Meat Purchase Specifications, (IMPS) 2010 **Industry Guide for Beef Aging, 2006 ***Uniform Retail Meat Identity Standards

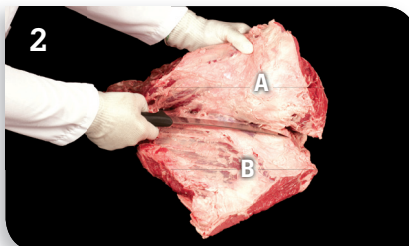


URMIS Name*** Beef Chuck Under Blade Flat Boneless U.P.C. 1097 Beef Chuck Under Blade Flat Boneless

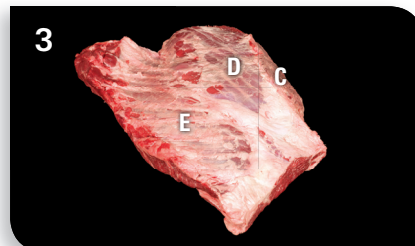
CUTTING GUIDE



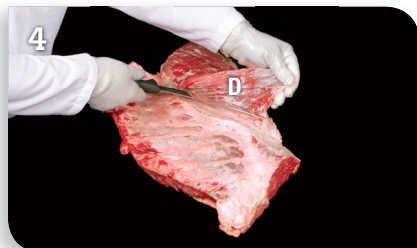
Start with the 116A (IMPS) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS) 116D (A) and the Under Blade Roast (IMPS) 116E (B).



Separate the Chuck Eye Roll (A) from the Under Blade (B).



116E Beef Chuck Under Blade Roast. The Under Blade is comprised of three muscles: *Rhomboideus* (C), *Splenius* (D) and *Serratus ventralis* (E). Remove (C) from the Under Blade by following the natural seam. This muscle (C) can be used for Stew Meat or Cubed Steak.



Remove *Splenius* (D) from the Under Blade following the natural seam.



Splenius (IM) untrimmed.



To generate the Sierra Cut, remove all fat and connective tissue. This can be executed using semi-automated skimmers.

