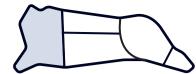
Shoulder clod



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.

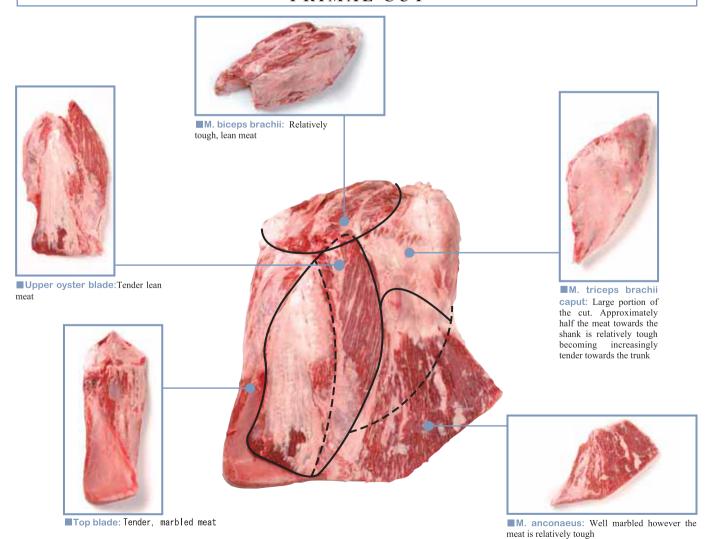


Culinary Applications

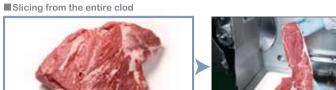
Steak

Shabu-shabu

PRIMAL CUT



RETAIL CUT1



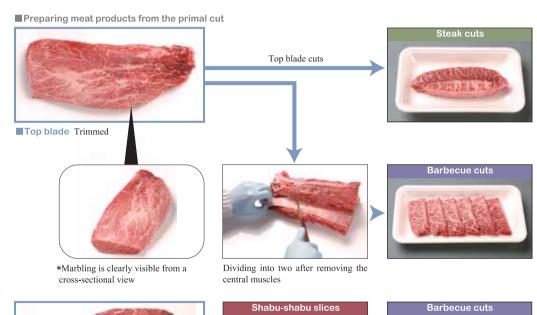




■Shoulder clod Trimmed

Slicing from the shank end: Slicing the entire clod allows you to get larger sliced cuts

RETAIL CUT2











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■M. triceps brachii caput Trimmed

■Other product examples







Upper oyster blade

M. biceps brachii

M. anconaeus

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