



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	Stewing
Sukiyaki	Shabu-shabu	

PRIMAL CUT

- Upper oyster blade:** Tender lean meat
- M. biceps brachii:** Relatively tough, lean meat
- M. triceps brachii caput:** Large portion of the cut. Approximately half the meat towards the shank is relatively tough becoming increasingly tender towards the trunk
- Top blade:** Tender, marbled meat
- M. anconaeus:** Well marbled however the meat is relatively tough

RETAIL CUT 1

■ Slicing from the entire clod

■ Shoulder clod Trimmed

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

Sukiyaki slices (Shank end)

Sukiyaki slices (Trunk end)

Trunk end

Dividing along the fat

Steak cuts

RETAIL CUT 2

■ Preparing meat products from the primal cut

■ Top blade Trimmed

Top blade cuts

Steak cuts

*Marbling is clearly visible from a cross-sectional view

Dividing into two after removing the central muscles

Barbecue cuts

■ M. triceps brachii caput Trimmed

Shabu-shabu slices

Barbecue cuts

Steak cuts

■ Other product examples

Mini steaks

Stewing cuts

Stewing cuts

Upper oyster blade

M. biceps brachii

M. anconaeus