

Overview of Raw Meat

The brisket refers to the chest area of the cow and is made up of cuts with very different meat qualities including fatty and tough pectoral meat, the brisket (A) located under the rib, brisket (pectoral meat) that is lean and tender, and chuck short rib (chuck rib) that has more flavor, marbling and a good appearance.

* Cut perpendicular to the muscle



Culinary Applications

Barbecue

Stewing

Sukiyaki

Shabu-shabu

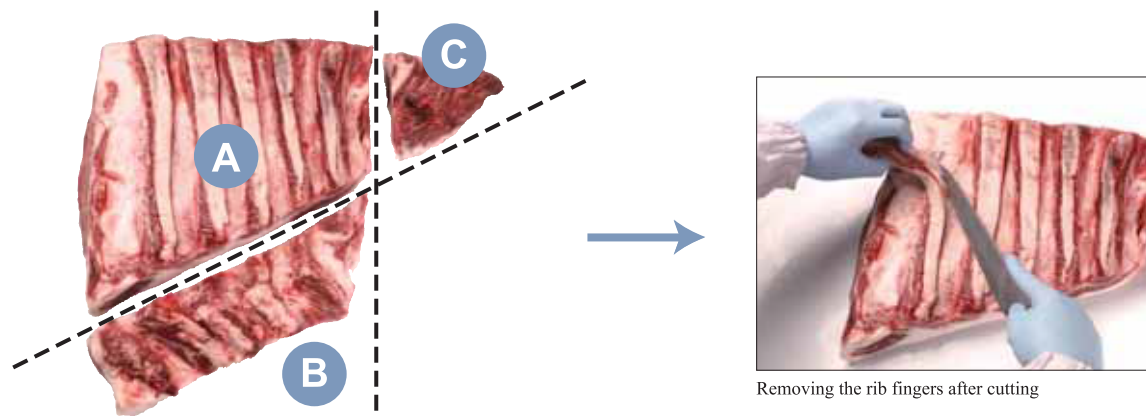


■ Chuck short rib

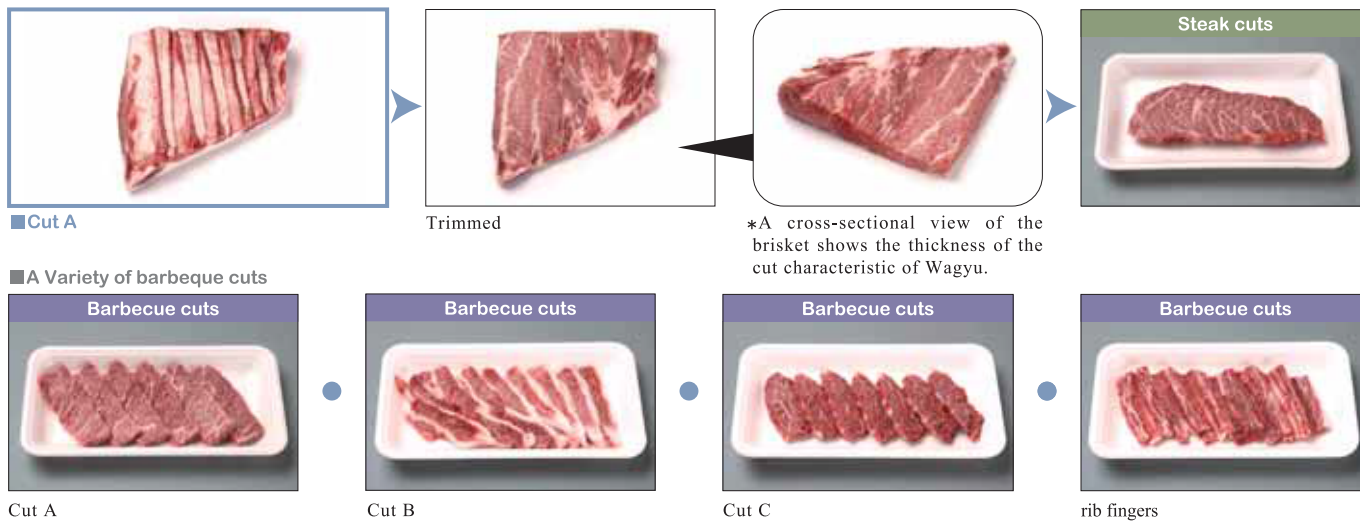


■ Brisket

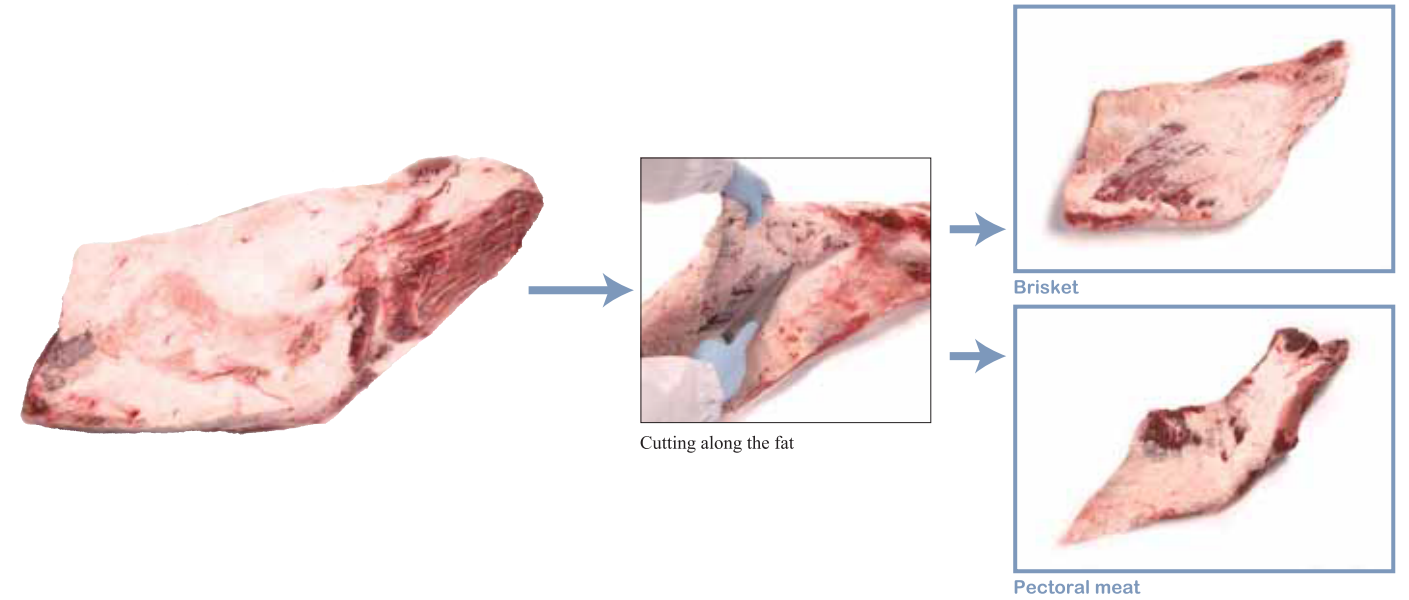
PRIMAL CUT 1 (Chuck short rib)



RETAIL CUT 1 (Chuck short rib)



PRIMAL CUT 2 (Brisket)



RETAIL CUT 2 (Brisket)

