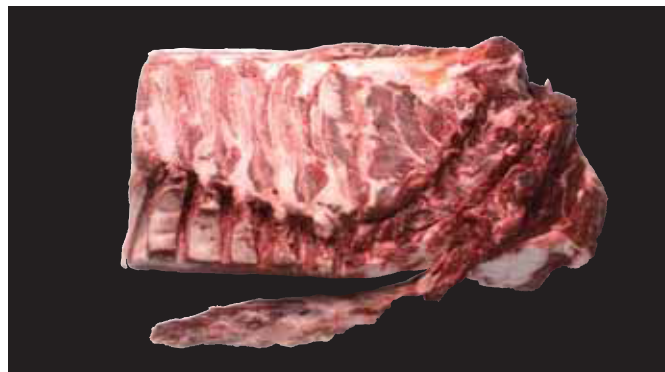


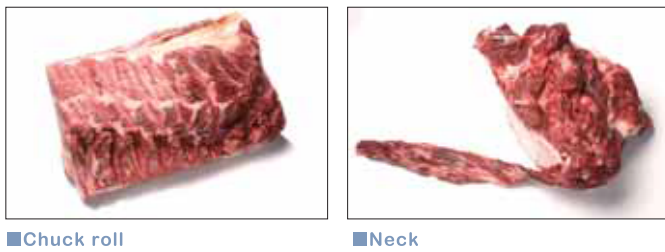
Overview of Raw Meat

The chuck roll is the forequarter portion that is cut between the 6th and 7th rib perpendicular to the dorsal line excluding the shoulder clod and the brisket. It is divided into the chuck and the neck. The chuck roll can be well-marbled and the meat is tender and tasty making it perfect for sukiyaki and barbecuing.



Culinary Applications

Steak	Barbecue	Stewing
Sukiyaki	Shabu-shabu	



PRIMAL CUT

■ Photo Trimmed Removing the neck For the neck, see P.13

Cross-section between the 2/3 thoracic vertebrae: Marbling can be clearly seen in this cut and shows that it has been cut perpendicular to the muscle fiber.

Cross-section between the 4/5 thoracic vertebrae: The portion where inter-muscular fat is significant and the core of the chuck is smaller is used as the partition line.

Cross-section between the 7/1 cervical vertebrae: The point from which marbling starts is used as the partition line.

Cross-section between the 6/7 thoracic vertebrae: Cross section between the chuck and the ribloin. The core of the loin is large with a proportionate balance of lean meat and fat.

Cross-section between the 3/4 cervical vertebrae: Interface between the neck and chuck (May differ depending on standards)

RETAIL CUT

■ Cut A: This portion is closest to the neck. The meat is a little tough and fibrous however has a strong flavor with little fat. (high proportion of lean meat)

Machine slicing: When packaging, take extreme care as the fold is subject to cracking

Fold the upper and bottom portions back when packing

Shabu-shabu slices

■ Cut B: Dividing into the chuck eye log and the chuck flap

Inserting a cleaver between the intercostal muscle and the chuck eye log

Dividing

Chuck eye log and chuck flap

■ Chuck eye log

Slicing

Steak cuts Barbecue cuts

■ Chuck flap Trimmed

Slicing

Steak cuts Barbecue cuts

■ Cut C

Removal of cap muscle: Cutting along the connective tissue

Steak cuts