



Please note, chain mail gloves are always recommended when cutting.

Diezmillo

PRIMAL Chuck

CUTS FROM SUBPRIMAL

- Thin Chuck Steaks
- Chuck Eye Steaks
- Boneless Short Ribs / Stew Meat

TRAY RECOMMENDATIONS

2D, 4D, 8S and 10S

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife
- 12" Carving Knife

BUTCHER'S NOTE

Increase margin and value for your meat department by trimming off as little lean meat as possible!



SCAN HERE

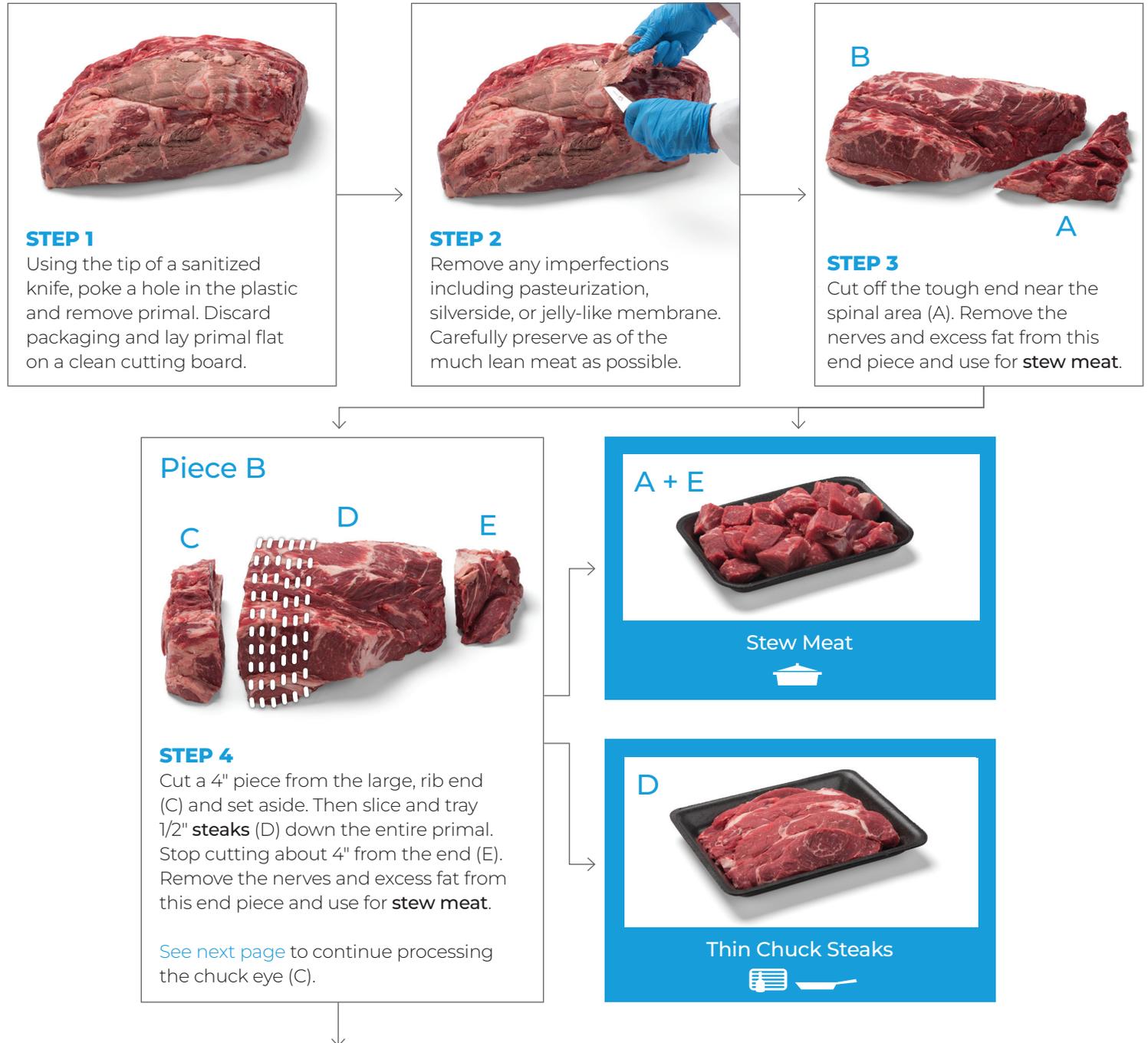
to see a step-by-step video and for more cutting guides, visit

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CUT-BY-CUT INSTRUCTIONS

(CONTINUED)

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CONSUMER INSIGHTS

This large, boneless cut comes from between the ribs and backbone. It contains a variety of tender and somewhat tough muscles.