



Chuck Roll

PRIMAL
Chuck

CUTS FROM SUBPRIMAL

- Chuck Roast
- 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

BUTCHER'S NOTE

Never pre-trim edible fat from the primal before processing. Always trim after cutting!



SCAN HERE

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

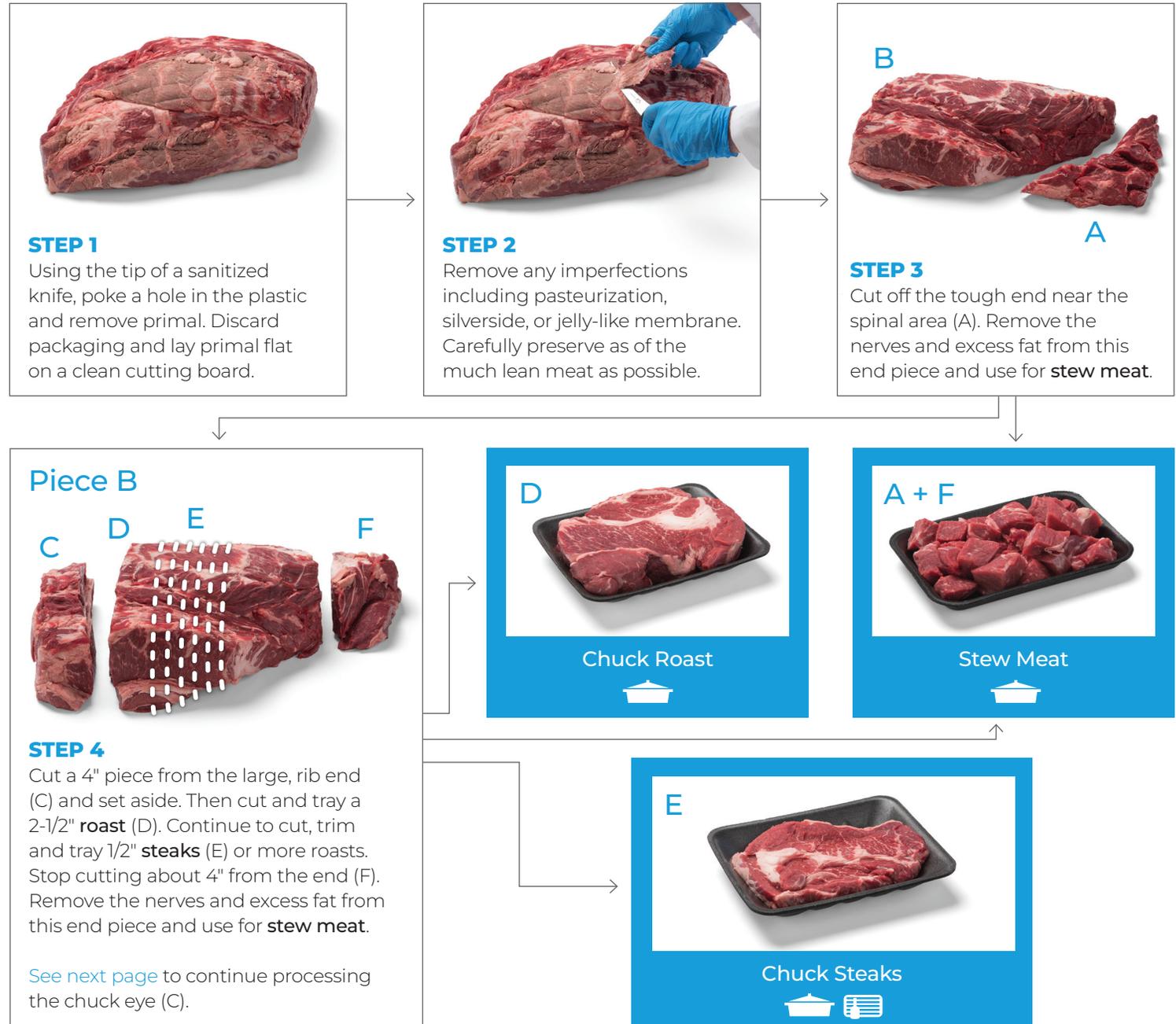
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Please note, chain mail gloves are always recommended when cutting.





CUT-BY-CUT INSTRUCTIONS

(CONTINUED)

Chuck Roll



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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.