



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

## Paleta

**PRIMAL**  
Chuck

### CUTS FROM SUBPRIMAL

- Thin Shoulder Steaks
- Cube Steak / Stew Meat

### TRAY RECOMMENDATIONS

8S

### TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife

### BUTCHER'S NOTE

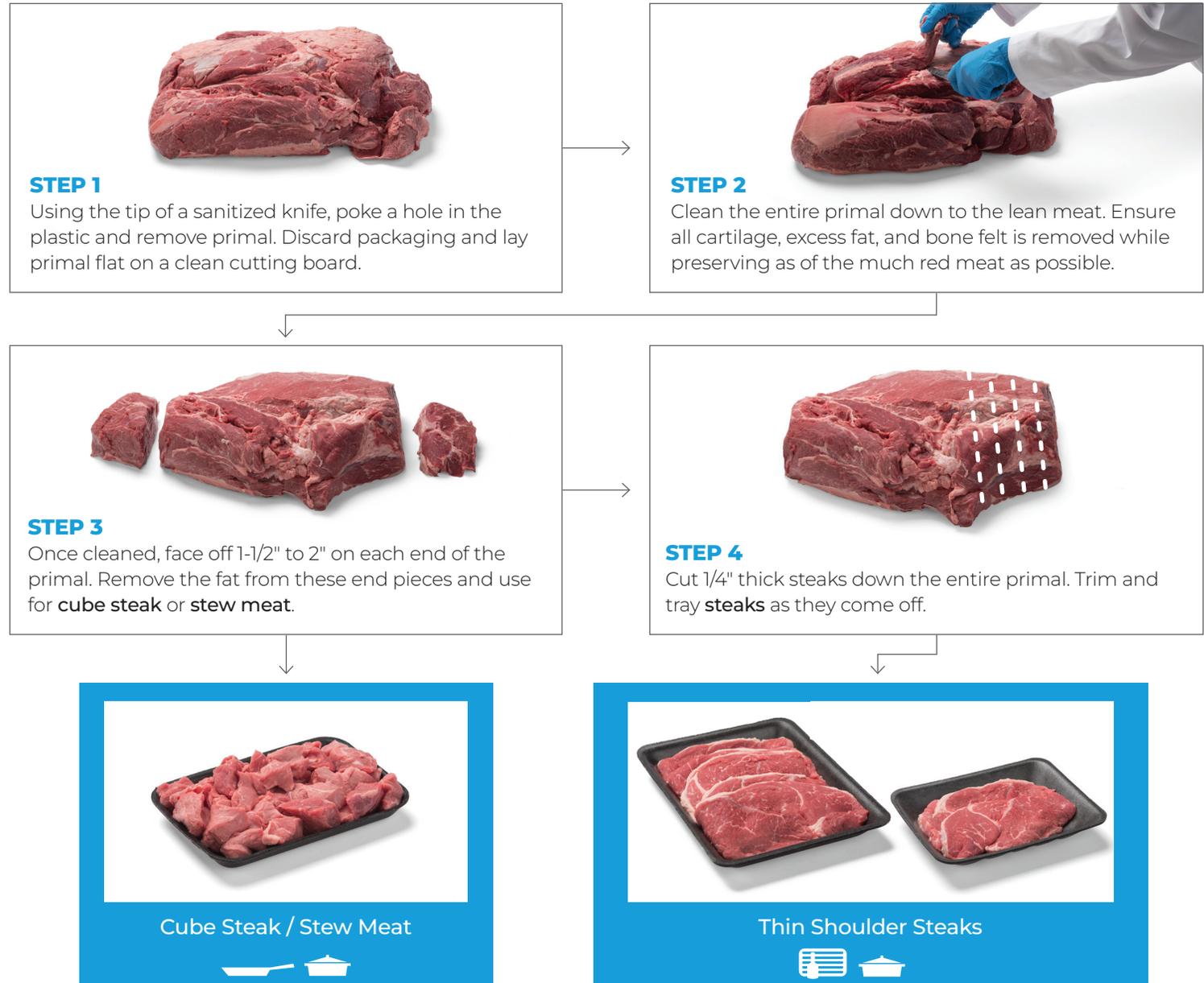
Increase margin and value for your meat department by trimming off as little lean meat as possible!



### SCAN HERE

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

[nationalbeef.com/cm-c-index](http://nationalbeef.com/cm-c-index)



### CONSUMER INSIGHTS

Usually one of the least expensive primal cuts, the shoulder can offer great value to the consumer for everyday meal options.



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