

CUT-BY-CUT INSTRUCTIONS

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

Bottom Round

PRIMAL

Round

CUTS FROM SUBPRIMAL

- Rump Roast
- Bottom Round Steaks
- Bottom Round Roast
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

2D, 4S and 8S

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife

BUTCHER'S NOTE

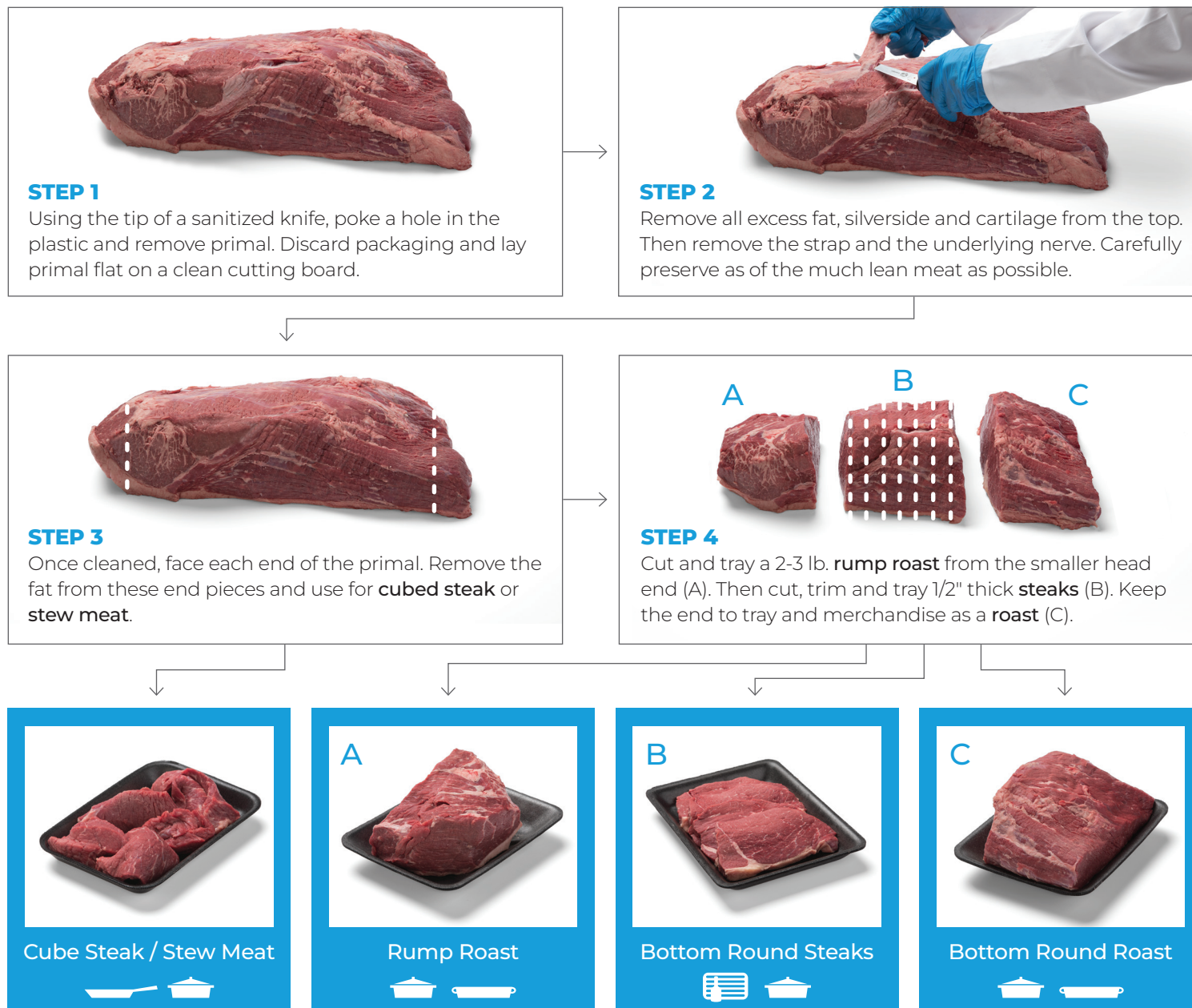
Increase margin and value for your meat department by trimming off as little lean meat as possible!



SCAN HERE

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

nationalbeef.com/cmc-index



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CONSUMER INSIGHTS

This cut offers an opportunity to provide your customers with a lot of value for every day meals. Because it's lean, it can benefit from tenderization.