



CUT-BY-CUT INSTRUCTIONS

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/cmc-index



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STEP 1

Using the tip of a sanitized knife, poke a hole in the plastic and remove primal. Discard packaging and lay primal flat on a clean cutting board.



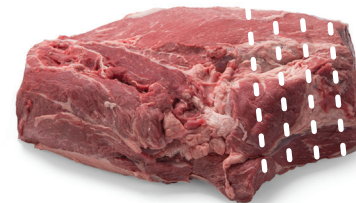
STEP 2

Clean the entire primal down to the lean meat. Ensure all cartilage, excess fat, and bone felt is removed while preserving as of the much red meat as possible.



STEP 3

Once cleaned, face off 1-1/2" to 2" on each end of the primal. Remove the fat from these end pieces and use for **cube steak** or **stew meat**.



STEP 4

Cut 1/4" thick steaks down the entire primal. Trim and tray **steaks** as they come off.



Cube Steak / Stew Meat



Thin Shoulder Steaks



CONSUMER INSIGHTS

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