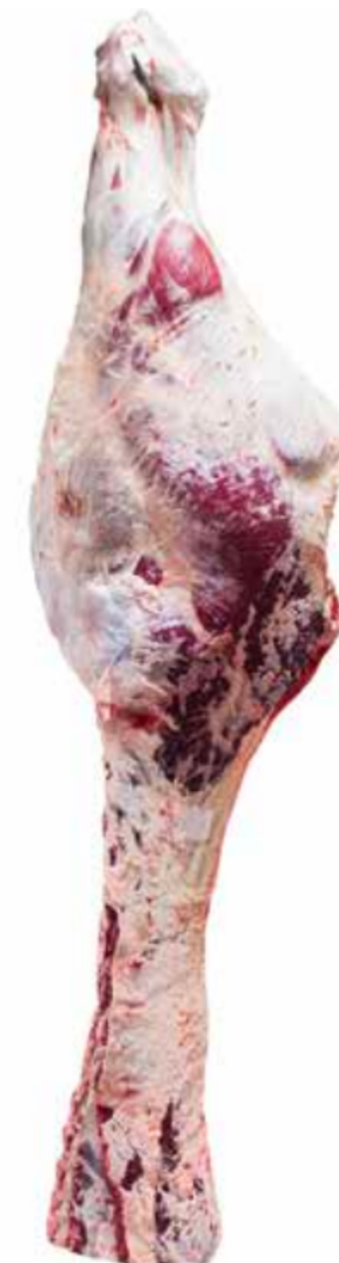
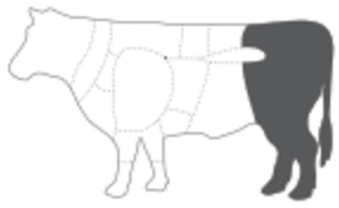


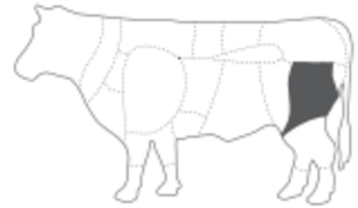
**Half-car cass beef**



**Hindquarter without flank**



**Beef rump cut pistoll**



**Topside fat on**



**Topside PAD**



**Silverside fat on**

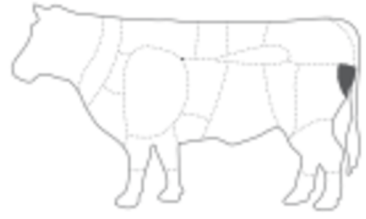


**Silverside PAD**



**Silverside with fat with eyeround**





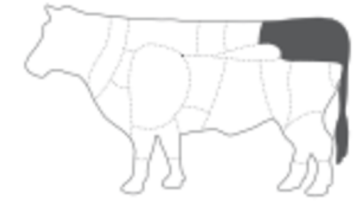
**Eyround fat on**



**Eyround PAD**



**Gallia Trade Partners**



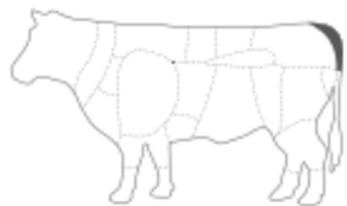
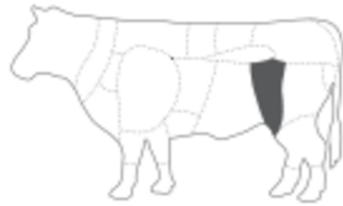
**Knuckle**



**Knuckle PAD**



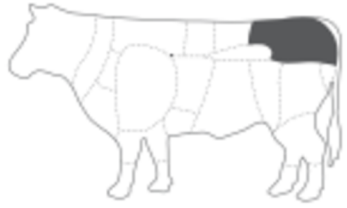
**Rump cap on with tail**



**Rump tail**



**Rump tail PAD**



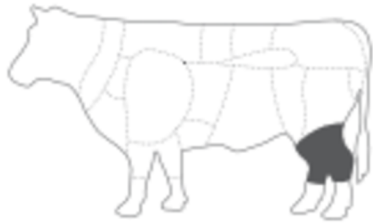
**Heart of rump PAD**



**Rump cap**



**Rump cap PAD**



**Shank bone in**

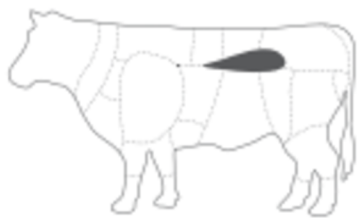


**Shank boneless**



**Heel muscle**





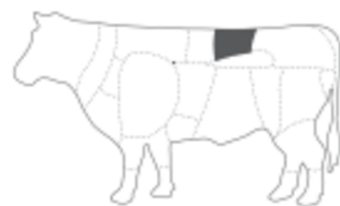
**Tenderloin chain on**



**Tenderloin chain off**



**Gallia Trade Partners**



**Striploin bone in, with  
prime rib and tenderloin**



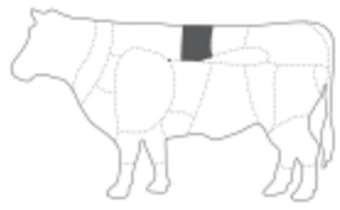
**Striploin fat on**



**Striploin without fat**



**Striploin PAD**



**Prime rib bone in with cap**



**Prime rib boneless  
with cap**



**Prime rib boneless, 5 ribs**



**Rib-eye**



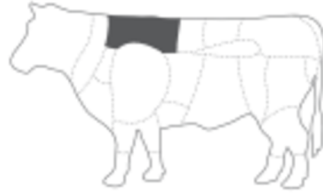
**Forequarter cut pistol**







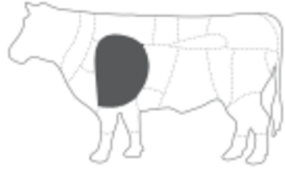
**Neck and chuck**



**Neck**



**Chuck**



**Shoulder clod PAD**



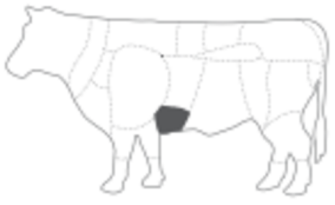
**Chuck tender PAD**



**Shoulder boneless**



**Shoulder blade**



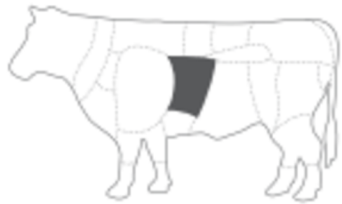
**Brisket bone in**



**Brisket boneless**



**Brisket PAD**



**Flank**



**Flank steak**



**Thin flank**



**Shin bone in**



**Shin boneless**

## **BEEF TRIMMING**



**Beef trimming 100%**



**Beef trimming 90/10**



**Beef trimming 80/20**



**Beef trimming 70/30**



**Beef trimming 60/40**



**BEEF OFFAL**



**longue**



**Beef tails**



**Thick skirt**



**Thin skirt PAD**



**Beef chicks**



**Chuck tendon**



**Chuck tendon**



**Tubular bones**



**Lungs**

**BEEF OFFAL**



**Gullet**



**Kidneys**



**Heart with cap**



**Heart without cap**



**Liver**



**Trachea**



**Tripe**



**Beef tripe**



**Omasum**



**Pizzle**