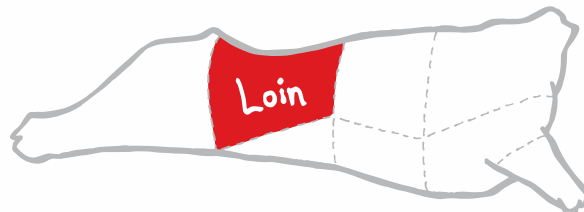




BEEF CUTS: LATIN OPPORTUNITIES



A breakdown of the
LOIN PRIMAL





Since  1978[®]

AT THE HEART OF LATIN AMERICA



Welcome to the brand that changed beef.

The *Certified Angus Beef*® brand is globally recognized, with presence in 10 Latin American countries alone. And that is why those markets—their traditions and cultural relevance—are a great focus today.

Latin America continues to be an icon for flavor. From the beautiful Riviera Maya in Mexico and the blue waters of the Dominican Republic to the outstanding views of Chile and the colors of Peru, flavor is everywhere! And the *Certified Angus Beef*® brand is ready to help you enhance your Latin-inspired offerings. In addition, the brand's traditions surround family, including its collection of family ranchers, chefs and the families at the dinner table—just as loved ones are the foundation for everything we do in Latin culture, whether they are right next to us or miles away.

You may be an operator that focuses on Latin markets already, or maybe you're just starting. Either way, we have countless tools and resources to help you engage customers on a new level. After all, more Latin, more flavor!

We appreciate your leadership and commitment to the *Certified Angus Beef*® brand, and we look forward to collaborating with you to strengthen the brand's global engagement and our valued partnership.

Gracias!

A handwritten signature in black ink, appearing to read 'Ana Luisa Verba', with a stylized flourish at the end.

Ana Luisa Verba

Director of International Marketing, Latin Focus
Directora Internacional de Marketing
U.S. and Latin America



LOIN



SHORTLOIN

Beef Loin, Short Loin, Short-cut

PORTERHOUSE STEAK

Beef Loin, Porterhouse Steak



MENU SUGGESTIONS

- Center-of-the-plate steak entrée
- Fan off bone and serve for premium presentation

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry



T-BONE STEAK

Beef Loin, T-bone Steak



MENU SUGGESTIONS

- Center-of-the-plate steak entrée

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry





STRIP LOIN

Beef Loin, Strip Loin, Boneless

MENU SUGGESTIONS

- Steak entrée
- Carving station
- Slice into strips for stir-fry, skewers, salads and sandwiches

COOKING METHOD

- Roast
- Grill
- Broil

STRIP STEAK

Beef Loin, Strip Loin Steak, Bone-in



MENU SUGGESTIONS

- Center-of-the-plate steak entrée

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry

STRIP STEAK, BONELESS

Beef Loin, Strip Loin Steak, Boneless



MENU SUGGESTIONS

- Center-of-the-plate steak entrée
- Thinly slice for ingredient use in sandwiches and soups

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry

STRIP FILET

Beef Loin, Strip Loin Steak, Split, Boneless



MENU SUGGESTIONS

- New filet item: filet “flights”

COOKING METHOD

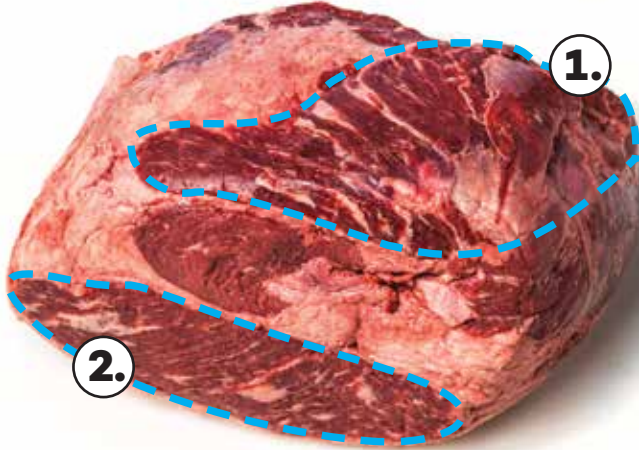
- Roast
- Grill
- Broil
- Sauté
- Pan Fry





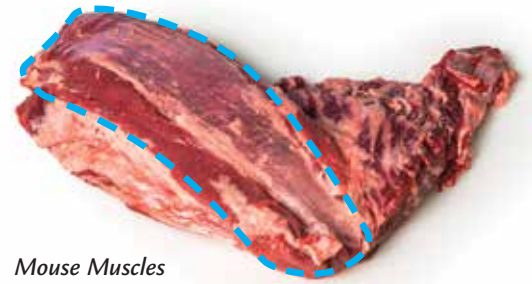
TOP SIRLOIN BUTT

The top sirloin butt is known for its versatility, juiciness, tenderness and flavor.



Top Sirloin Butt

1. Remove mouse muscles
2. Remove cap/ coulotte muscle



Mouse Muscles

Mouse Muscles

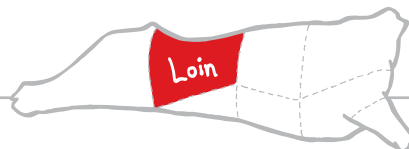
Remove seam from mouse muscle group to merchandize Top Sirloin Tender (*gluteus accessorius*).
Grill or roast.



Top Sirloin Tender



Top Sirloin Butt provides several great steak and roast options.





Picanha

1.

1. Coulotte, fat-on, silver skin-on

2. Coulotte, denuded

Roast or grill. Cut across the grain when serving.

3. Cut across the grain for Coulotte Steaks.
Grill.



2.



TOP SIRLOIN CAP (COULOTTE)

Beef Loin, Top Sirloin, Cap, Boneless

MENU SUGGESTIONS

- Steak entrée
- Roast whole and slice across the grain for fajitas, tacos and sandwiches
- Picanha Steak or Churrasco

COOKING METHOD

- Roast
- Grill
- Broil

COULOTTE STEAK (PICANHA)

Beef Loin, Top Sirloin Cap Steak, Boneless



3.

MENU SUGGESTIONS

- Steak entrée
- Slice thinly and fan on plate
- Serve in sandwiches, salads and wraps
- Picanha Steak or Churrasco

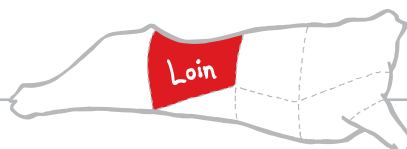
COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry

4.



4. Remove seam(s) from remaining top sirloin butt. Cut Filet of Sirloin Steaks and Baseball Steaks, or leave whole for Sirloin Chateau.





TOP SIRLOIN BUTT RECIPES

These recipes and more can be found on CertifiedAngusBeef.com.

Marinated Sirloin Sandwich (Beef Torta Al Pastor)

Serves 4



Ingredients

- 1-1 1/2 pounds *Certified Angus Beef*® top sirloin steak, thinly sliced (1/8 – 1/4-inch)
- 2 chipotles in adobo, seeds removed and chopped
- 1 teaspoon dried oregano
- 1 cup orange juice
- 1 cup pineapple juice
- 1 tablespoon canola oil
- 5 garlic cloves, minced
- 1 small yellow onion, finely chopped
- 2 teaspoons ancho chili powder
- 2 teaspoons annatto powder (also known as achiote powder)
- 1 teaspoon paprika (double if annatto/achiote isn't available)
- 2 teaspoons cumin
- 2 teaspoons salt
- 1 avocado, sliced
- 1 yellow onion, sliced in rounds
- 4 bolillo rolls (or French rolls)

Instructions

1. Mix chipotles, oregano and fruit juices together in a mixing bowl; refrigerate.
2. Heat oil in a large frying pan over medium-low heat; add garlic, onion, ancho, achiote, paprika, cumin and salt. Simmer for 3-4 minutes until onion is transparent; set aside to cool. Add to juice mixture to create a marinade.
3. Place sirloin steak strips and marinade in a zipper-locking bag. Allow to marinate 2 - 4 hours refrigerated.
4. Preheat grill to high. Remove steak strips from marinade and place strips on a sheet pan lined with paper towels. Discard marinade Char onion slices over medium-high heat on the grill, about 3 - 5 minutes per side. Sear steak strips quickly over high heat, transfer to plate and lightly cover with foil.
5. Construct sandwich with charred onion, steak and avocado on the rolls.



Top Sirloin with Ancho-Serrano Pepper Sauce

Serves 4

Ingredients

- 1 1/2 pounds *Certified Angus Beef*® top sirloin steaks, thinly sliced
- 2 tablespoons canola oil
- 2 ancho peppers
- 1 serrano pepper
- 1/2 chipotle pepper
- 1/2 onion, finely sliced
- 2 cloves garlic, minced
- 1 cup beef broth
- 2 tablespoons sugar
- 3 green onions, thinly sliced
- Salt and pepper to taste

Instructions

1. Season top sirloin steaks with salt and pepper.
2. In large sauté pan, heat oil until it begins to smoke. Sear steaks until golden brown on all sides. Remove steaks from pan.
3. Add peppers, onion and garlic cloves and sauté for 1 minute. Add broth and sugar and bring to boil, cook for an additional 5 minutes. Remove ingredients from pan and puree.
4. Return steaks and pureed pepper mixture to the pan. Cover with lid and simmer 10 minutes, adding additional broth if necessary.
5. Serve the steaks covered with sauce and garnish with green onion slices. Serve with rice or steamed vegetables, if desired.

ADDITIONAL LOIN CUTS

TOP SIRLOIN

TOP SIRLOIN STEAK

Beef Loin, Top Sirloin Butt Steak, Boneless



MENU SUGGESTIONS

- Steak entrée
- Slice for sandwiches, salads, wraps and bowls

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry



TOP SIRLOIN FILET (BASEBALL STEAK)

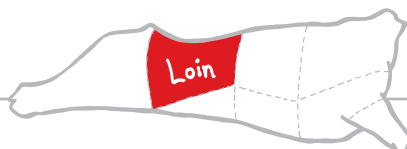
Beef Loin, Top Sirloin Butt Steak, Center-cut, Boneless, Seamed Dorsal Side (IM)

MENU SUGGESTIONS

- Steak entrée
- Slice for sandwiches, salads, fajitas
- Slice into strips for kabobs

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry



ADDITIONAL LOIN CUTS

BOTTOM SIRLOIN

TRI-TIP

Beef Loin, Bottom Sirloin Butt, Tri-Tip, Boneless, Defatted



MENU SUGGESTIONS

- Slice for steak entrée
- Slice thin for sandwiches, salads, burritos, BBQ beef sandwiches and pasta topping
- Smoking and BBQ

COOKING METHOD

- Roast
- Indirect Grill
- Broil



BALL TIP STEAK

Beef Loin, Bottom Sirloin Butt, Ball Tip Steak

MENU SUGGESTIONS

- Slice thin for salads, sandwiches, stir-fry, small plate and “steak flight” applications
- Smoked BBQ beef and pit beef

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry
- Slow Cooking

BALL TIP

Beef Loin, Bottom Sirloin Butt, Ball Tip, Boneless

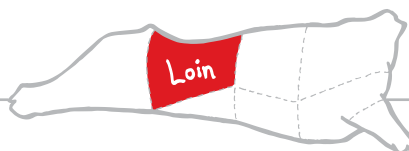


MENU SUGGESTIONS

- Marinate before grilling
- Benefits from tenderization

COOKING METHOD

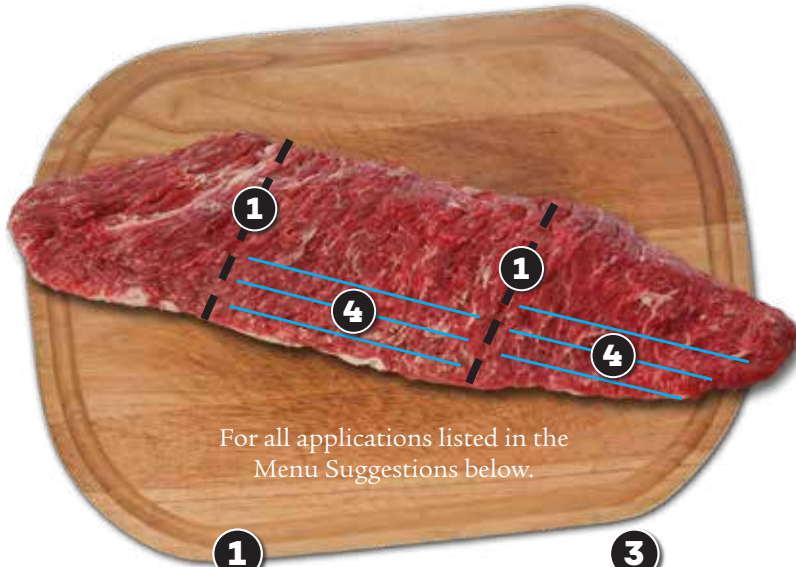
- Roast
- Grill
- Broil
- Sauté
- Pan Fry





SIRLOIN FLAP

BREAKDOWN



For all applications listed in the Menu Suggestions below.

1
Cut sirloin flap into 3-4 pieces, slicing with the grain.

2
Cook pieces.

3
Let rest 3-4 minutes.

4
Cut into strips, slicing against the grain.

Bavette Steak Preparation (single steak portion)

1
Square off sirloin flap by cutting off pointed ends

2
Cut into approximately six 8 oz. pieces (about 3 inches wide), slicing with the grain, as shown in step 1 (left)

3
Cook to medium rare or medium

4
Let rest 3-4 minutes

5
Cut into strips, slicing against the grain, as shown in step 4 (left)

COOKING METHOD

- Roast
- Grill
- Broil
- Sauté
- Pan Fry

Similar to skirt or flank steak. Very flavorful and finely textured, though slightly chewy if undercooked. Best cooked medium rare. Economical.

Common names: Flap Meat, Flap Steak, Bavette Steak

MENU SUGGESTIONS

Appetizers

Grilled Sirloin Flap Skewers with Onions, Peppers and Warm Cheese Dip

Blackened Sirloin Flap Filet Quesadillas with Jalapeño Jack Cheese and Thin Cut Vegetables

Sandwiches

Pita Bread Greek Salad with Sirloin Flap Steak Strips, Mini Plum Tomatoes, Cucumbers, Kalamata Olives and Feta Cheese Dressing

Classic Sirloin Flap Beef Bacon, Lettuce and Tomato Sandwich

Entrées

Churrasco-style Sirloin Flap Steaks with Chimichurri Salsa and Black Bean Relish

Grilled Sirloin Flap Fajitas with Onions, Peppers, Guacamole, Sour Cream, Cheese and Tomato Relish

Salads

Caramelized Tender Sirloin Flap Strips with Carrot Poblano Pepper Creamy Coleslaw Salad

Shredded Grilled Sirloin Flap Steak with Garden Greens and Tequila Lime Vinaigrette





SIRLOIN FLAP RECIPE

This recipe and more can be found on CertifiedAngusBeef.com.



Sweet Tamarind Chili Steak

Serves 8

Ingredients

- 3 pounds *Certified Angus Beef*® sirloin flap, skirt steak or 2 flank steaks
- 1 cup tamarind concentrate
- 2 tablespoons molasses
- 2 tablespoons Worcestershire sauce
- 8 canned serrano peppers, thinly sliced into rounds
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin

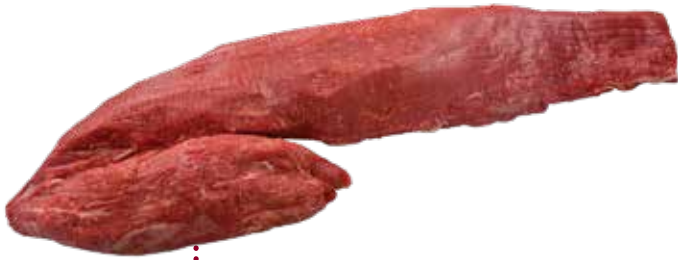
Instructions

1. In a small mixing bowl, combine tamarind, molasses, Worcestershire, peppers, coriander and cumin to make a marinade. Divide in half; reserve one part in refrigerator.
2. Cut steaks with the grain in 3 to 4-inch wide pieces. Place steaks and remaining marinade in a zipperlocking plastic bag, removing air and uniformly coating steaks. Refrigerate at least 6 hours; overnight preferred.
3. Preheat grill to high. Pat steaks dry and sear on each side to develop a good char (2-3 minutes per side). Baste with reserved marinade. Transfer to cooler side of grill to finish to medium rare or your desired doneness.
4. Rest on a cutting board five minutes before slicing thinly against the grain to serve.



TENDERLOIN

Common names: PSMO, Beef Loin, Tenderloin, Full, Side Muscle-off, Defatted



MENU SUGGESTIONS

- Thin slice for premium roast, hot or cold
- carving station roast

COOKING METHOD

- Roast
- Indirect Grill
- Broil

TENDERLOIN FILET

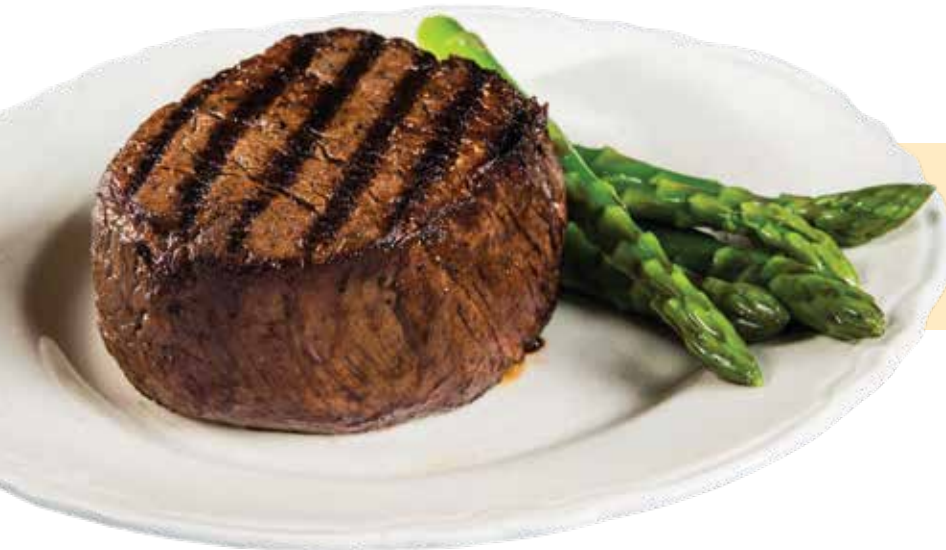
Beef Loin, Tenderloin Steak, Side Muscle-off, Skinned

MENU SUGGESTIONS

- Center-of-the-plate steak entrée
- Slice for use in appetizers, salads, sandwiches, wraps and bowls
- Poach for elegant beef entrée

COOKING METHOD

- Roast
- Grill
- Broil
- Sear
- Sauté
- Pan Fry
- Sous vide



All of these final products are available as portion-controlled items.





Certified Angus Beef[®] brand **AGING GUIDELINES**

TEMPERATURE:

- Optimum cooler temperature: 33-36°F

In this temperature range, natural enzymes in the meat break down proteins within the muscle fibers, leading to improved tenderness and enhanced flavor.

DURATION:

- *Certified Angus Beef*[®] brand expectation: minimum of 21 days

SPECIFIC RECOMMENDATIONS/EXCEPTIONS:

- Top sirloins: recommend minimum of 28 days
- Serratus ventralis (chuck roll, under blade portion/Denver cut): recommend minimum of 28 days
- Tenderloins: expect minimum of 14 days
- Teres major: expect minimum of 14 days
- Flat iron: recommend less than 21 days
- Subprimals used in low temperature/long cooking time applications, such as briskets, may be aged at the partner's discretion

DO NOT AGE:

- Grinds
- Whole primals sourced as grinding material



BEEF CUTS AROUND LATIN AMERICA

 U.S.A.	 Costa Rica	 Cuba	 El Salvador	 Guatemala	 Mexico	 Puerto Rico	 Panama	 Dominican Republic
Forequarter	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero
Boneless Cuts								
Neck Roast	Cogote/Pescuezo Quititeña		Yugo	Pescuezo/Rosun Colorado	Pescuezo	Carne de Pescuezo	Cogote	
Chuck Cover boneless (Butcher's Roast) Subscapularis								
Chuck Roll	Lomo de Aguja/ Quititeña	Bistec de res	Solomo/Posta de Gallina	Marranito/ Tasbal	Rollo de Diezmillo	Aguja	Costillón	Chuck/Carne No. 7
Chuck Eye Roll boneless					Centro de Rollo del Diezmillo			
Chuck (Mock) Tender	Cacho de Paleta		Cachito	Cachito/ Aleta del Centro	Juil	Lechón de Espalda	Lomo de Paleta	Bochito/ Filete Migñón
Under Blade boneless					Trozo Rosbif debajo Paleta			
Top Blade	Lomo de Paleta			Aleta	Bistec de Paleta		Lomo Rayado	California
Shoulder Clod	Corazón de Paleta	Bistec de Paleta	Posta de Paleta/Granuda	Posta Paleta	Planchuela	Paleta	Paleta	Paleta/ Rampuchola
Brisket	Pecho	Pecho	Pecho	Pecho	Pecho	Pecho	Pecho/Falda (Ropa Vieja)	Pecho de Almendra/ Pecho Corriente
Foreshank boneless	Ratón Delantero sin hueso	Jarrete Delantero sin hueso	Gato Delantero sin hueso	Camote Delantero sin hueso	Chamberete de Primero Mano	Pata Delantero sin hueso	Jarrete sin hueso	Garrón Delantero sin hueso
Rose Meat (Elephant Ear)					Suadero/ Fresada			Sobrebarriga
Flank	Cecina	Falda	Testira/Falda (Vacío)	Costilla de Falda	Falda/Aldilla/ Bandera	Falda/Barriga	Falda	Falda
Flank Steak	Alipago	Churrasco de Vacío	Aleta/Tortilla	Cecina	Concha de Falda	Bistec de Costado	Abanico	Pulpa
Hanging Tender (Diaphragm pillars)	Fajitas	Bistec de Churrasco	Entraña	Falda	Arrachera Gallo			
Outside Skirt (Diaphragm)	Lomo de Entraña	Falda/ Ropa Vieja	Entraña/ Faja	Falda/ Entraña	Arrachera Delgada Regular		Entraña	
Inside Skirt	Cecina	Falda	Falda	Falda	Falda de Adentro/ Interna (Arrachera Inside)	Falda/ Barriga	Falda	Falda
Ribeye (lip on) Roll	Lomo Entero/ Delmonico	Lomo de res	Lomo Rollizo	Lomo Grande	Rollo de Ribeye con cordón	Sobre Lomo/ Asado de Costilla	Lomo de Costillón	Grillada/ Lomo/FM
Bone-in Cuts								
Chuck, Square Chuck					Paleta (Espaldilla) corte cuadrado			
Rib, Bone-in Ribeye Roll	Lomo Entero/ Delmonico con hueso	Lomo de res con hueso	Lomo Rollizo con hueso	Lomo Grande con hueso	Chuletón (Espaldar)	Sobre Lomo/Asado de Costilla con hueso	Lomo de Costillón con hueso	Grillada/Lomo/ FM con hueso
Short Plate/ Ribs	Costillar	Costillar	Costillar	Costilla Alta	Costilla Cargada Completa	Costillar	Costillar	Costillar
Short Ribs	Costilla	Costilla	Costilla Alta	Costillas Altas	Costillas (Agujas) Cortas	Costillas Cortas	Costilla de res	Costilla
Back Ribs	Costilla	Costilla	Costilla	Costillas	Costillas del Chuletón/Ribeye	Costillas	Costilla de res	Costilla
Short Ribs (from Chuck)	Costilla	Costilla	Costilla	Costillas	Costillas Cortas de Espaldilla	Costillas	Costilla de res	Costilla
Bone-in Foreshank	Ratón Delantero con hueso	Jarrete con hueso	Gato Delantero con hueso	Camote Delantero con hueso	Chamberete de Mano con hueso	Pata Delantera con hueso	Jarrete Delantera con hueso	Osobuco

 Argentina	 Brazil	 Colombia	 Chile	 Ecuador	 Paraguay	 Peru	 Uruguay	 Venezuela
Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero	Cuarto Delantero
Cogote/ Degolladura	Pescoço	Cogote	Cogote	Cogote		Pescuezo	Cogote	Cogote/ Pescuezo
Tapa de Paleta	Ganhadora	Lomo de Aguja sin hueso	Asado del Carnicero		Bife de Paleta	Paleta Anterior	Tapa de Paleta/ Tapa de Aguja	
Aguja	Acém/Aquilha	Lomo de Aguja	Huachalomo/ Sobrecostilla	Lomo de Aguja	Aguja	Asado de Aguja	Aguja	Solomo Abierto
		Lomo de Aguja	Huachalomo			Asado de Aguja		
Chingolo/Palomita de Paleta	Peixinho	Lomo de Brazo	Chocillo	Paletero Interno	Segunda	Bistec de Paleta	Filete de Paleta/ Chingolo (Lomillo)	Papelón/ Pollito
		Paletero Interno	Sobrecostilla			Centro de Paleta		
Marucha	Raquete/Sete	Bife de Paleta en Paletero Externo	Punta de Paleta	Paletero Externo		Asado de Paleta	Marucha	Paleta
Camaza de Paleta	Coração/Miolo de Páleta	Bola de Brazo	Posta de Paleta	Pulpa de Brazo	Paleta	Asado de Brazuelo/Paleta	Azotillo/Pulpa de Paleta	Codillo
Pecho	Peito/ Granito	Pecho	Tapa Pecho	Pecho	Pecho	Pecho	Pecho	Pecho/Balona
Brazuelo	Musculo diantero/ brazo e Mao de Vaca	Lagarto de Brazo	Lagarto Mano	Lagartillo	Brazuelo	Oso buco/ Choclo Delantero o de Mano	Brazuelo	Lagarto Anterior sin hueso/Batata
Matambre	Fralda	Sobrebarriga	Malaya	Caucara/ Falda Dorada	Matambre	Malaya (Sancochado de Costilla)	Matambre	Sobrebarriga
Vacío	Vazio	Falda/ Punta de Falda	Tapa Barriga	Falda	Falda	Vacío	Vacío Deshuesado	Falda
Bife de Vacío	Bife de Vazio (Pacu)	Falda	Palanca			Bife de Vacío	Bife de Vacío	Bistec de vacío/Falda
Entraña Gruesa	Lombinho	Lomito de Viscera	Pollo Barriga					Falda de Lomito/ Falda de Rabo de Lomo
Entraña Fina	Entranha Fina/ Fraldinha	Entraña	Entraña		Entraña	Entraña Fina	Entraña Fina	Chamberina/ Entraña
Falsa Entraña	Vazio	Falda Interna			Centro de Entraña	Entraña Gruesa	Falsa Entraña	Falda
Bife Ancho	Filé de Costela/ Noix de Entrecote	Lomo/ Lomo Angosto	Lomo Vetado	Lomo Ancho	Lomo	Bife Ancho	Bife Ancho	Solomo de Cuerito Grueso/Lomo de Aguja
Paleta	Pescoço e acém	Paleta	Paleta	Cogote/Aguja/ Paleteros	Paleta	Paleta	Paleta	Paleta
		Costillar	Lomo Vetado con hueso			Bife Ancho con hueso		Chuleta de res
Assado/ Costilla	Costela e Assado	Costillar	Assado de Tira	Costilla	Costilla	Costilla	Assado	Costillar
Assado/ Costilla	Costela (Costelinha)	Costillas	Assado de Tira	Costilla	Costilla	Assado de Tira	Assado	Costillas
Assado/ Costilla	Costela	Costillas	Costillas Arqueadas	Costilla				Costillas
Assado/ Costilla	Costela	Costillas	Aletillas	Costilla		Chuck Short Ribs		Costillas
Brazuelo/ Garrón de Mano	Braço e Mao de Vaca	Oso buco	Oso buco de Mano	Lagartillo con hueso	Brazuelo con hueso	Oso buco/ Choclo con hueso	Brazuelo con hueso	Lagarto con hueso/Oso buco



BEEF CUTS AROUND LATIN AMERICA

 U.S.A.	 Costa Rica	 Cuba	 El Salvador	 Guatemala	 Mexico	 Puerto Rico	 Panama	 Dominican Republic
Hindquarter	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero
Boneless Cuts								
Strip Loin	Lomo Ancho	Bistec de Riñonada	Lomo Pacho	Viuda	Lomo	Lomillo-Solomo	Lomo de Cinta	Roti
Top Sirloin Butt/Rump	Vuelta de Lomo/Posta de Cuarto	Palomilla	Angelina	Rochoy	Aguayón Superior (Gallina)	Solomillo	Rincón	Palomilla
Tri-tip	Gallinilla/Cacho de Vuelta de Lomo		Punta/Manita de Cinta	Manita (Alita) de Rochoy	Empuje		Punta de Rincón	Punta de Palomilla
Tenderloin	Lomito	Filete de Lomo	Filete de Lomo (de Aguja)	Lomito	Filete	Filete	Filete	Filete
Top Sirloin Cap (Rump Steak or Coulotte)	Punta de Solomo		Puyaso	Puyaso/Lomito	Tapa de Aguayón	Punta Cadera/Rabadilla	Punta de Palomilla	Tapa
Gooseneck	Solomo/Mano de Piedra/Posta de Ratón Trasero	Churrasco de Cuadril/Bolicho/Tipa de Pierna	Posta Pacha/Salón/Posta de moler	Caña/Bolovique/Yamba	Contracara con Cuete	Masa Larga/Lechón de mechar/Garrón sin hueso	Pulpa Blanca/Lomo Mulato/Jarretón sin hueso	Dobo Largo/Bolicho/Osobuco sin hueso
Boneless Bottom Sirloin Butt					Empuje/Punta Pulpa/Bola/Falda			
Bottom (Outside) Round/Flat	Solomo	Churrasco de Cuadril	Posta Pacha	Caña	Contra Cara (Pulpa Blanca)	Masa Larga	Pulpa Blanca/Palomilla	Dobo Largo
Top (Inside) Round	Posta de Cuarto	Bistec de Cañada	Posta Negra	Pieza	Cara (Pulpa Negra)	Masa Redonda	Pulpa Negra	Dobo Blando/Cadera
Eye of Round	Mano de Piedra	Bolicho	Salón	Bolovique	Cuete	Lechón de Mechar	Lomo Mulato/Redondo	Bolicho
Heel of Round	Posta de Ratón Trasero	Tipo de Pierna	Posta de moler	Yamba	Copete (Talón)	Garrón	Jarretón	Osobuco
Knuckle (Sirloin Tip)	Bolita	Sapito/Bistec de Bolla	Choquezuela	Badilla	Pulpa Bola	Babilla	Babilla	Bola
Hind Shank	Ratón Trasero sin hueso	Jarrete Trasero sin hueso	Gato Trasero sin hueso	Camote Trasero sin hueso	Chamberete de Brazo/del Copete (Chamorro)	Pata Trasero sin hueso	Jarrete sin hueso	Osobuco de Pierna
Bottom Sirloin Butt Flap (Thin Flank)								
Bone-in Cuts								
Bone-in Hind Shank	Ratón Trasero con hueso	Jarrete Trasero con hueso	Gato Trasero con hueso	Camote Trasero con hueso	Chamberete de Brazo con hueso	Pata Trasero con hueso	Jarrete con hueso	Osobuco
Bone-in Strip Steak					Bistec Strip Loin (New York) con hueso			
Bone-in Tenderloin	Lomito con hueso	Filete de Lomo con hueso	Filete de Lomito (de Aguja) con hueso	Lomito con hueso	Filete Cabrería	Filete con hueso	Filete con hueso	Filete con hueso

 Argentina	 Brazil	 Colombia	 Chile	 Ecuador	 Paraguay	 Peru	 Uruguay	 Venezuela
Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero	Cuarto Trasero
Bife Angosto/ Bife de Chorizo	Contrafilé/ File de Lombo	Chatas/Lomo Ancho/Lomo Caracha	Lomo Liso	Lomo de Asado	Lomo	Bife Angosto	Bife Angosto/ Espinazo con Lomo	Solomo de Cuerito Delgado
Cuadril	Alcatra/ Grossa	Cadera	Asiento de Picaña	Cadera/ Pajarilla	Corazón de Caudril	Asado de Cadera	Cuadril	Ganso/ Entrecanto
Colita de Cuadril/ Palomita/ Chingolo de Pierna	Maminha de Alcatra	Colita de Cadera	Punta de Picaña	Colita (Punta) de Cadera/ Pajarilla	Colita de Cuadril	Colita de Cuadril/ Bistec de Cadera	Rabillo/ Colita de Cuadril	Pollo de res
Lomo	Filé/Mignon	Lomo Fino/ Lomo Viche	Filete	Lomo Fino	Lomito	Lomo	Lomo	Lomito/ Rabo de Lomo
Tapa de Cuadril	Picanha	Punta de Anca	Punta de Ganso	Picaña	Picaña	Picaña/Tapa de Cuadril	Tapa de Cuadril	Punta Trasera/ Cantico
Garrón/Nalga de Afuera/ Peceto	Lagarto/Coxão Duro/Musculo	Bota/Muchacho/ Lagarto	Ganso/Pollo Ganso/Abastero	Pulpa Blanca/ Muchacho/ Lagarto	Nalga de Afuera/ Peceto/Garrón	Asado Cuadrado/ Pejerrey/Choclo	Cuadrada/ Peceto/Garrón	Muchacho Cuadrado/ Muchacho Redondo/ Lagarto de la Reina
			Asiento	Colita de Cadera/ Punta de Pulpa Redonda/Falda				
Nalga de Afuera/ Camaza Cuadrada o de Cola	Coxão Duro/ Chá de Fora	Bota	Ganso	Pulpa Blanca/ Bota	Nalga de Afuera/ Contrapeceto	Asado/Cuadrado de Pierna	Cuadrada/ Cadera	Muchacho Cuadrado/Lomo de Pierna
Nalga de Adentro	Coxão Mole/ Coxão de Dentro	Centro de Pierna/ Bola Negra	Posta Negra	Pulpa Negra	Nalga de Adentro	Tapa	Nalga de Adentro/ Pulpa de Nalga	Pupla Negra/ Pulpón
Peceto	Lagarto/ Paulista	Muchacho	Pollo Ganso	Muchacho/ Salón	Peceto/ Redondo	Asado Pejerrey	Peceto/ Pulpa Chorizo	Muchacho Redondo
Garrón de Nalga/ Tortuguita	Garrão/ Musculo Mole	Lagarto de Pierna/Pepino	Abastero	Rodaja	Garrón	Choclo/Bistec de Pierna	Garrón/ Tortuguita	Lagarto de la Reina
Bola de Lomo	Patinho/ Brochecha	Bola de Pierna	Posta Rosada	Pulpa Redonda/ Bola de Pierna	Bola de Lomo	Bola de Lomo	Bola de Lomo	Chocozeula/ Pelota
Garrón de Pata	Musculo Traseiro	Lagarto de Pierna	Osobuco	Lagarto	Garrón	Osobuco/ Choclo	Garrón deshuesado	Lagarto Posterior/Batata
		Falda	Tapa Barriga			Vacío		
Garrón Trasero (de Pata) con hueso	Garrão Trasero com osso	Lagarto de Pierna con hueso	Osobuco Pierna	Rodaja	Garrón con hueso	Osobuco	Garrón con hueso (Ossobuco)	Lagarto Posterior/ Batata con hueso (Osobuco)
Espinazo con Bife Angosto	Bisteca	Chuleta de Res (de Lomo Ancho)	Chuleta Lomo Liso					Chuleta de Res
Lomo con hueso	Filé/Mignon com osso	Lomo Fino/ Lomo Viche con hueso	Filete con hueso	Lomo fino con hueso	Lomito con hueso	Lomo con hueso	Lomo con hueso	Lomito/Rabo de Lomo con hueso



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