

AMERICA'S BEEF ROAST

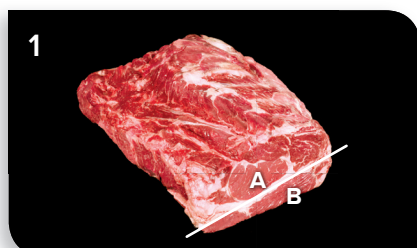
Subprimal Name* 116D (IMPS) Beef Chuck, Chuck Eye Roll or remove the Chuck Eye from the whole 116A (IMPS) Beef Chuck, Chuck Roll

To optimize tenderness, wet age 14 days for Premium Choice and Select.**

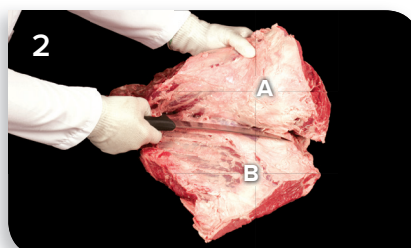
*Institutional Meat Purchase Specifications, (IMPS) 2010 **Industry Guide for Beef Aging, 2006 ***Uniform Retail Meat Identity Standards



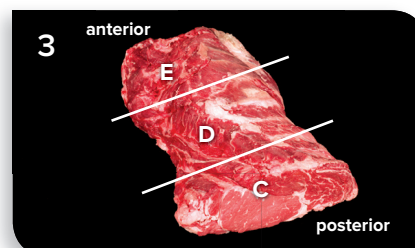
URMIS Name*** Beef Chuck Eye Roast Boneless U.P.C. 1095 Beef Chuck Eye Roast Boneless



Start with the 116A (IMPS) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS) 116D (A) and the Under Blade Roast (IMPS) 116E (B).



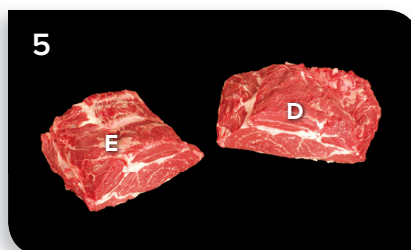
Separate the Chuck Eye Roll (A) from the Under Blade (B).



116D Beef Chuck Eye Roll. Separate section C from the posterior end. This can be used to generate three, 3/4 inch to 1-inch Chuck Eye Steaks.



From the remaining Chuck Eye Roll, remove unwanted fat and heavy connective tissue to generate a single America's Beef Roast.



Or, cut in half to generate two smaller America's Beef Roasts.



For a leaner option, refer to step 4. Starting at the posterior end, locate the natural seam (indicated by dotted line) and partially separate to expose internal fat. Remove internal fat and return top section to



With internal fat removed, net or tie the America's Beef Roast.



You may cut the Chuck Eye Roast in half to generate two smaller America's Beef Roasts.

