

Packaging Standards - Beef

Chuck	
Chuck Roast B/I	1 per bag
Chuck Roast B/O	1 per package
Shoulder Roast	1 per package
Chuck Eye Steak	1 per package
Ranch Steak	1 per package
Flat Iron	1 per package
Ground Chuck	1 pound package
Brisket	
Brisket	1 per bag
Rack/Ribs	
Ribeye Whole	1 per bag
Standing Rib Roast	1 per bag
Ribeye Roast B/O	1 per package
Ribeye Steak B/I	1 per package
Ribeye Steak B/O	1 per package
Back Ribs	1 per bag
Other	
Skirt Steak	1 per package
Flank Steak	1 per package
Hangar Steak	1 per package
Beef Stew	About 1# package
Kabobs	About 1# package
Stir Fry	About 1# package
Short Ribs	2-4 per package
Shanks	1 per package
Loin	
Whole	1 per bag
Porterhouse *	1 per package
T-Bone *	1 per package
Sirloin Steak B/I	1 per package
Sirloin Steak B/O	1 per package
NY Strip Steak B/O	1 per package
NY Strip Steak B/I	1 per package
NY Strip Steak - Whole	1 per bag
Tenderloin - Whole	1 per bag
Tenderloin - Filet	1 per package

Round	
Sirloin Tip Roast	1 per package
Sirloin Tip Steak	1 per package
London Broil	1 per package
Top Round Roast	1 per package
Top Round Steak	1 per package
Bottom Round Roast	1 per package
Bottom Round Roast-Rump	1 per package
Bottom Round Steak	1 per package
Eye of Round Roast	1 per package
Eye of Round Steak	1 per package
Cubed Steak	About 1# package
Ground Round (50lb min.)	1 pound package
Other	
Soup Bones	bagged
Knuckle Bones	1 per package
Marrow Bones	2-3 per package
Liver (Sliced)	About 1# package
Hearts	1 per package
Kidneys	1 per package
Oxtail	About 1# package
Tongue	1 per package
Beef Fat	2-3 # per package
Trimblings	
Ground Beef (1lb package)	1 pound package
Ground Beef (5lb package)	5 pound package
4oz Patties 4pk	About 1# package
5oz Patties 3pk	About 1# package
7oz Patties 3pk	About 1# package
Meat Loaf 16oz package	1 pound package
Dinner Links	4 per package
Breakfast Link	8 per package