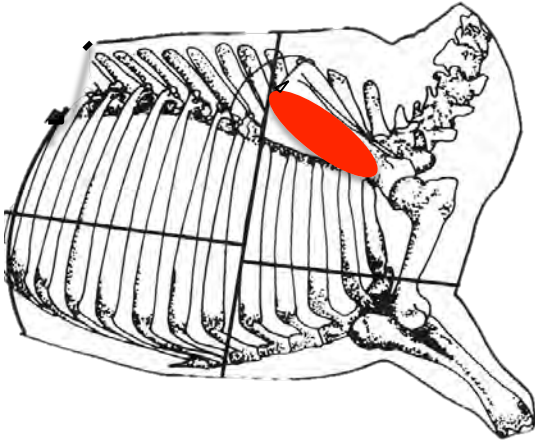


Beef Chuck, Top Blade Steak (Flat Iron) B-C- 58 - D



The Beef Chuck Top Blade Steak (Flat Iron) B-C-58-D comes from a portion of the IMPS #114 Beef Chuck Shoulder Clod. The Top Blade or *Subscapularis* muscle is one of the most tender muscles in the entire beef carcass, however it also has a seam that runs through the middle of the muscle.

Traditionally, retailers have cut across the muscle to produce top blade steaks with the connective tissue left in the cut. As foodservice has adopted the muscle, the Subscapularis has been “butterflied” end-to-end to remove the heavy connective tissue. The resulting pieces are then portioned to size. The resulting cut is referred to as a Flat Iron Steak.

Either cut may be used for identification with the same code.



Beef Chuck Top Blade Steak



Beef Chuck Flat Iron Steaks

- Hints for Identification:
 - Top Blade Steak
 - Heavy connective tissue in the center of the cut.
 - Oval shape
 - Small amount of fat (if any) will be on one side.
 - Flat Iron Steak
 - Muscle fibers run length-wise.
 - Square or rectangle shape.