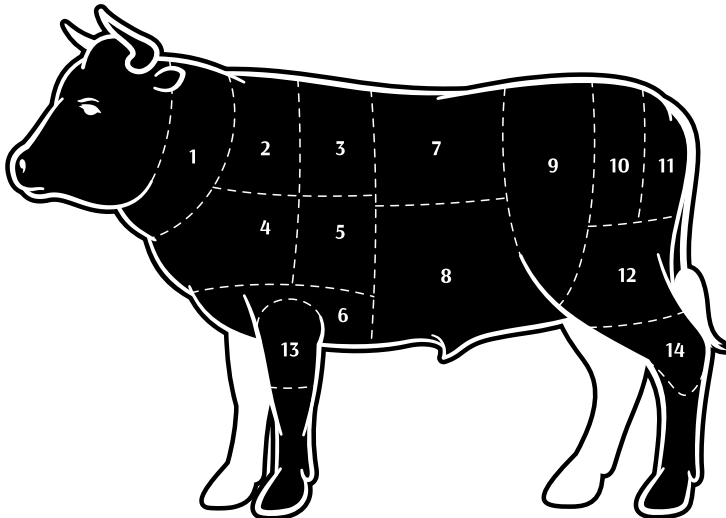
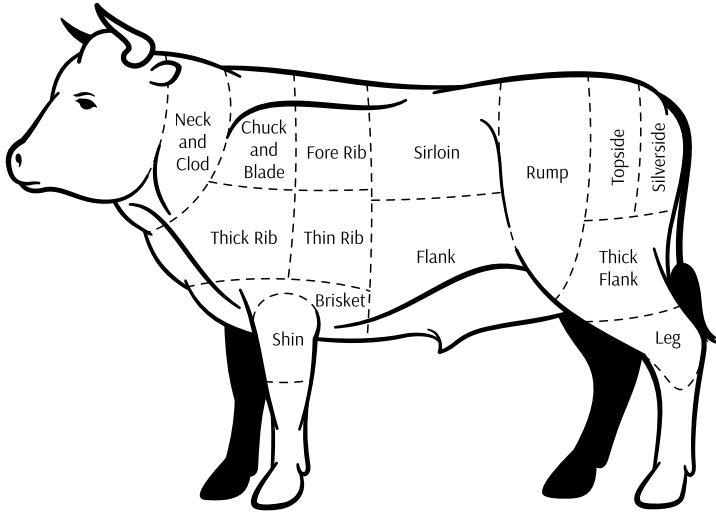


British
BEEF CUTS
diagram



Slow Food in the UK



1 – Neck and Clod
2 – Chuck and Blade
3 – Fore Rib
4 – Thick Rib

5 – Thin Rib
6 – Brisket
7 – Sirloin
8 – Flank

9 – Rump
10 – Topside
11 – Silverside
12 – Thick Flank

13 – Shin
14 – Leg