Project Title: Optimization Guide for Value-Added Beef Cuts

Principle Investigator(s): J. Chance Brooks, Ph.D.

Institution(s): Oklahoma State University

Completion Date: June 2004

Background

A large body of research and information has been developed that evaluates value-added beef cuts, however for this information to be useful, it must be put into a format easily understood and utilized by end-users.

The objective of this project was to collect information about value-added beef cuts and develop a Beef Value-Added Optimization Guide. This guide is meant to provide information about the various cuts in an easily understood format.

Methodology

Information was compiled from scientific literature for the following muscles:

Infraspinatus
Supraspinatus
Triceps brachii
Teres major
Rectus femoris
Biceps femoris
Gluteus medius
Semimembranosus
Semitendinosus

Findings

Three draft Optimization Guides were submitted to the National Cattlemen's Beef Association, a contractor to the Beef Checkoff, and were based on the following formats:

Draft I:
- Nutrition facts—based on 1-ounce cooked portion (braised)
- Shear force value (kilograms)
- Recommended Cookery and Degree of Doneness
- What the experts say…
- What the consumers say…
- This economical beef cut is recommended for the following uses…
- Just the raw facts…
- Also includes illustrations of a dry/moist heat cooking method, meat thermometer and a depiction of the muscle itself.

Draft II:
- Nutrition facts—based on 1-ounce cooked portion (braised)
- Shear force value (kilograms)
- Recommended cookery and degree of doneness
- What the experts say…
- What the consumers say…
- How does quality grade affect palatability of this cut?

BEEF®
Funded by the Beef Checkoff

• Also includes illustrations of a popular dry/moist heat cooking method, a meat thermometer and a depiction of the muscle itself.

Draft III:
• Nutrition facts—based on 1-ounce cooked portion (braised)
• Shear force value (kilograms)
• Recommended cookery and degree of doneness
• What the experts say…
• What the consumers say…
• How does this cut compare to the *Longissimus dorsi*?
• Yield data

Nomenclature:
This section was written to be an all-inclusive document that would appear at the beginning of the guide and contain information for all nine muscles. Its purpose was to eliminate any confusion due to nomenclature variation. Information in this section included:
• Scientific name
• URMIS name and number
• IMPS name and number
• Name referenced within the meat industry
• Foodservice menu name

Implications

The optimization guides developed in this project were not meant to report scientific findings but were designed to better disseminate current research findings in a non-technical format. The goal was to create documents that were easily understood and that would aid in future information dissemination efforts.

BEEF®
Funded by the Beef Checkoff