

BEEF WHOLESALE ROUNDS

1. TERMINOLOGY

Muscling

Round face (Rump face and knuckle face):

- a larger (greater area of exposed lean in the) round face
- a wider, larger rump and/or knuckle face
- a meatier round face

Cushion:

- a plumper, more muscular cushion
- a more bulging cushion
- a thicker, deeper cushion

Center section:

- a wider, deeper center section
- a longer center section
- a more muscular center section

Heel:

- a fuller, more muscular heel
- a plumper heel

Trimness

Less fat over the:

- Rump and knuckle faces
- Cushion
- Center section
- Round face
- Rump
- Knuckle
- Heel

Less seam fat in the round face

Less cod fat

Quality

Color and Firmness:

- Mainly a brighter color and firmer lean in the round face

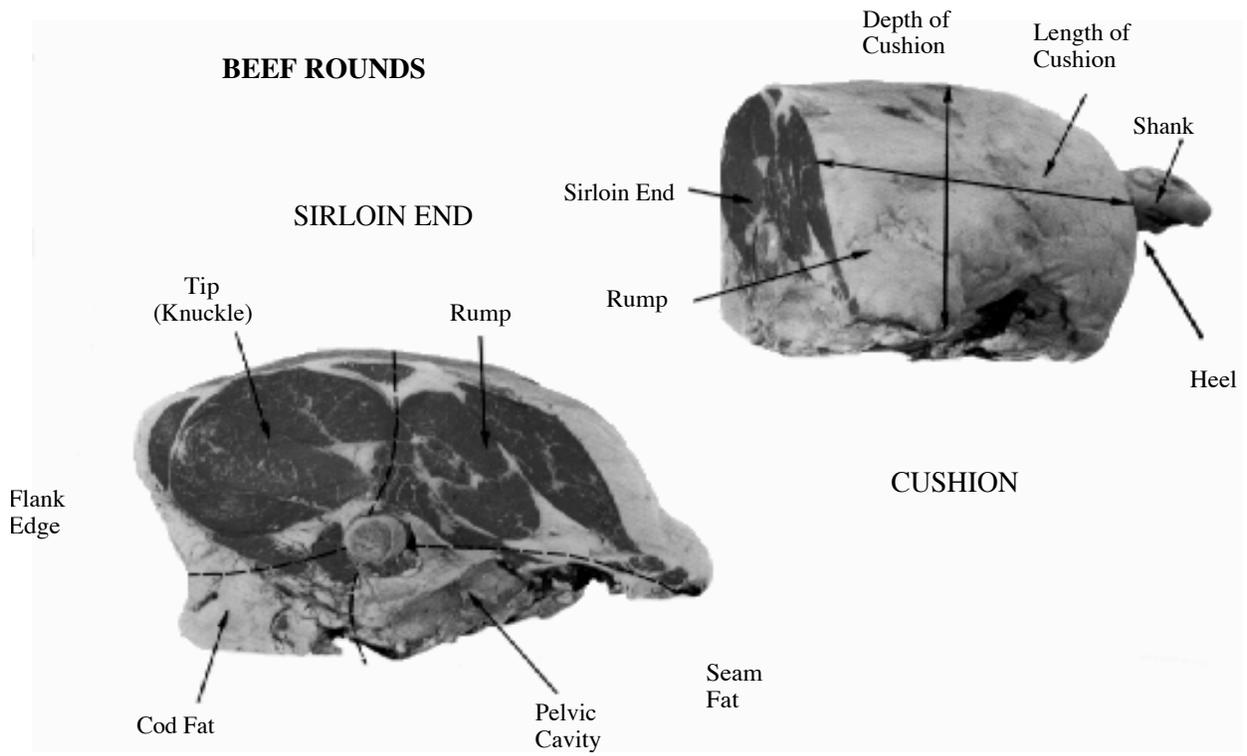
Marbling:

- A greater amount of marbling in the round face (should be a big difference if used)

Texture:

- A finer-textured lean in the round face (should be a big difference if used)

BEEF ROUNDS



2. HINTS ON JUDGING BEEF ROUNDS

More emphasis is placed on cutability (muscling and trimness) than quality in round classes. There are two reasons why beef rounds are judged primarily on cutability (% of boneless, closely trimmed edible portion):

- There is not a 12th/13th rib ribeye cross-section to accurately evaluate marbling score;
- The retail cuts from the round are normally less tender and often require alternative cooking methods to increase tenderness; thus, quality is not as important.

As with other wholesale cut classes, students must evaluate the class from both the front and back sides of the class. The round face should be helpful in judging muscling and trimness. However, one must be careful and make sure that the trimness over the round face or the muscling exhibited in the round face is carried throughout the rest of the round. Sometimes external fat becomes patchy and clumpy over the center section and cushion or the muscling decreases and the center section is short or the cushion becomes flat, narrow and tapering.

TRIMNESS

- When first approaching a round class, the student should rank them according to trimness.
- Excessive external fat over the round tends to clump and appear “patchy” over the cushion.
- Cod fat beneath the round, as well as seam fat in the round face, should also be evaluated when looking for trimness.

MUSCLING

- Muscling is very important in rounds, especially in cuts similar in trimness.
- Look for plump, wide, and deep rounds where muscling carries down to the shank area.
- The round face may be broken into the rump face and knuckle face and discussed separately if there are noticeable size differences.

QUALITY

- Although quality is not normally used in placing rounds, it is still an area of evaluation.
- Firmness and color of lean, as well as marbling in the round face may be mentioned in reasons and could be asked about in questions classes if there are big differences.

3. EXAMPLE REASONS

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Placing: 4-3-2-1

I placed this class of beef rounds 4-3-2-1.

(4/3) I easily placed 4 over 3 because 4 exhibited superior trimness as seen by much less fat over the round face, center section, and cushion, less seam fat in the round face, and less cod fat. Also, 4 had a brighter color of lean in the round face. I grant that 3 had a larger knuckle face and a plumper cushion.

(3/2) I placed 3 over 2 because 3 displayed greater muscling as revealed by a greater amount of exposed lean in the round face, a deeper, longer center section, a thicker cushion, and a plumper heel. Furthermore, 3 had less fat over the knuckle face. I realize that 2 had less fat over the rump and center section, and slightly less cod fat.

(2/1) Due to greater trimness, I placed 2 over 1. 2 had less fat over the round face, rump, center section, and cushion, and less seam fat in the round face. I admit 1 had a larger round face.

(1 last) I placed 1 last because it was the fattest round in the class. This was seen by the most fat over the round face, center section, and cushion, and the most seam fat in the round face. Therefore, 1 would yield the lowest percentage of boneless, closely trimmed retail cuts and thus placed last.

For these reasons, I placed this class of beef rounds 4-3-2-1.