Veal Primal Parts

1) Shoulder/Chuck #308
2) Rack #306
3) Loin/Saddle #332
4) Sirloin #334
5) Leg (Round) #334
6) Foreshank #312 and Breast #313

Stew Meat and Ground Veal
Blade and Arm Roast
BNLS Shoulder Roast/Steaks
( Includes first 4 rib bones)

Shoulder/Chuck
Veal Primal Parts

Crown Roast
French Chops
Rib Chops
Rib Roast
Rib-Eye Roll
(Rack (includes 7 rib bones))

Loin/Saddle

Veal Loin Chop

Rib Roast
Rib Chops
French Chops
Crown Roast

Short Tender - #346 (part of the tenderloin)
Full Strip Loin - #344
Veal Saddle - #331

(Saddle (includes last 2 rib bones))

Veal Primal Parts

Loin/Saddle

Rib Roast
Rib Chops
French Chops
Crown Roast

Rib Roast
Rib Chops
French Chops
Crown Roast

Short Tender - #346 (part of the tenderloin)
Full Strip Loin - #344
Veal Saddle - #331

(Saddle (includes last 2 rib bones))
Veal Primal Parts

- Sirloin Roast
- Butt End Tender
- Top Sirloin
- Bottom Sirloin

(First part of full leg)

Leg

Cross Cut Shanks
- Heel
- Knuckle
- Top Round, Bottom Round, Eye
- Top Round, Bottom Round, Eye
- Knuckle

Eye of Round

Cross Cut Shanks
- Heel
- Knuckle
- Top Round, Bottom Round, Eye
- Top Round, Bottom Round, Eye
- Knuckle
Veal Primal Parts

- Foreshank and Breast
- Ground Veal and Stew Meat
- Pastrami
- Bacon
- Riblets and Short Ribs
- Osso Buco
- Breast
- Ground Veal and Stew Meat
- Foreshank
- Foreshank and Breast