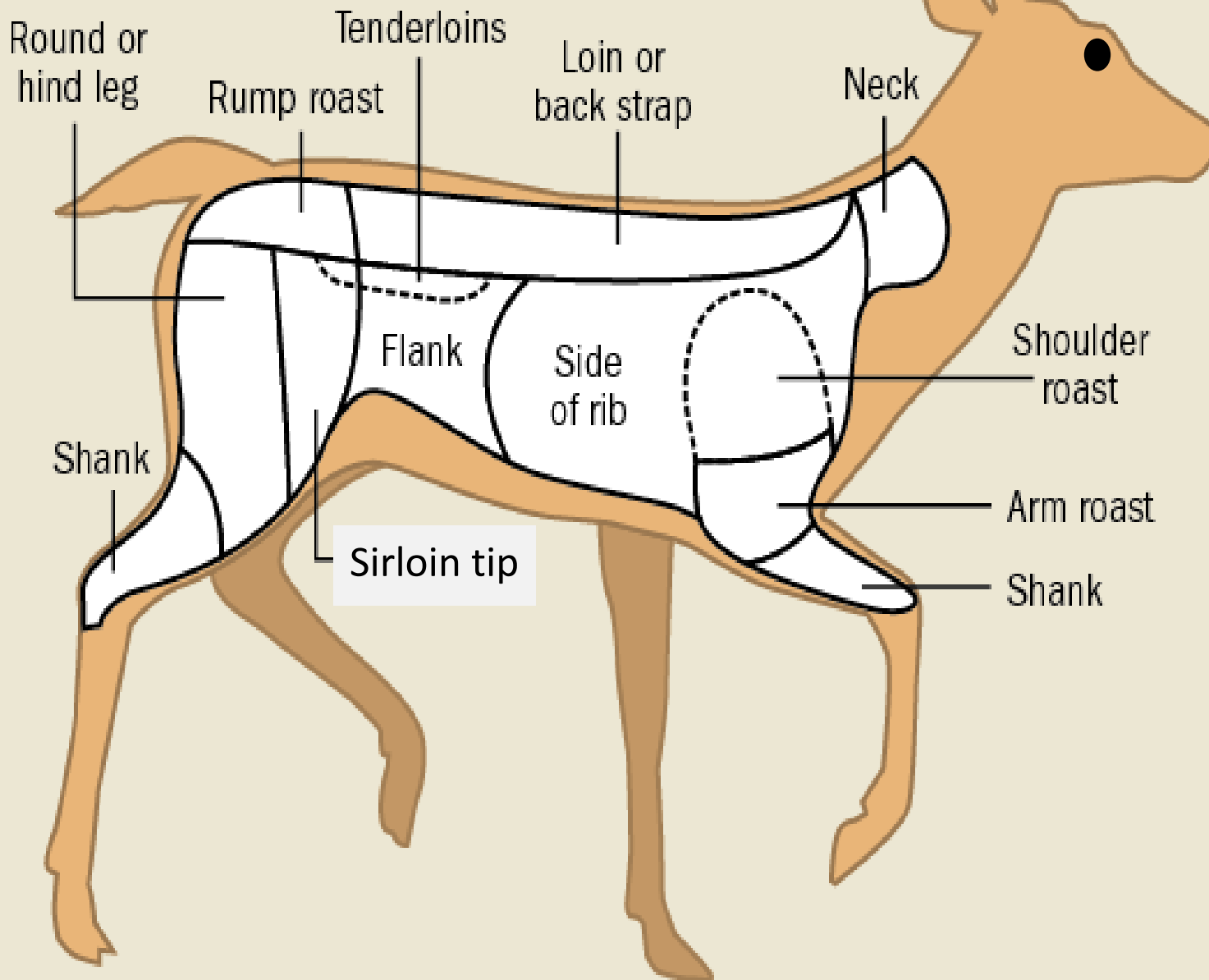


Venison Main Cuts

Kip's Processing (412) 279-6527
www.kipsdeerprocessing.net



Primal Breakdown

Tenderloins- the most tender piece of meat, usually kept whole

Back strap (loin) - boneless chops, butterfly chops, bone in chops, rack of venison, boneless loin roast, or jerky meat

Hind leg (round) - venison steaks, chip steaks, boneless roasts, jerky meat or stew meat

Sirloin Tip- steaks, roasts, stew meat, or jerky meat

Rump- boneless roasts, stew meat or ground meat

Shoulder-roasts, stew meat, or ground meat

Neck-roasts, stew meat, or ground meat

Shanks- ground meat or whole shanks

Rib & Flank- not used