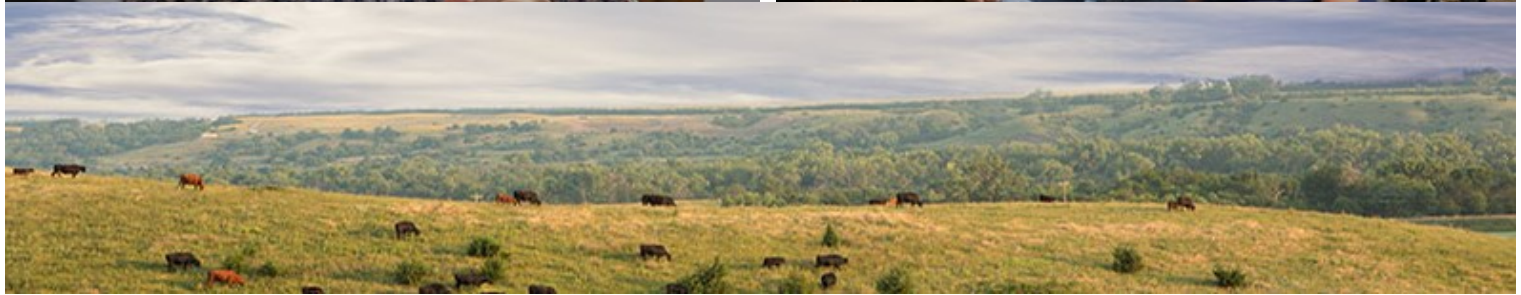




OUR MISSION

At DemKota, we provide our customers, locally and around the world, with elite products by sourcing our cattle from our neighbors: ranchers and feeders located in the heartland. We strive for quality in every cut of beef, through sustainable farming, cattle feeding and harvesting practices focusing on animal welfare.

**This is the DemKota Difference
and
the continuation of our legacy.**



SHAKER VALLEY BRAND



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RIBEYE

The rib eye or ribeye is a beef steak from the rib section. The rib section of beef spans from ribs six through twelve. Ribeye steaks are mostly composed of the longissimus dorsi muscle but also contain the complexus and spinalis muscles.

#20010	32206	Beef Rib, Ribeye, Lip-on, UP HI-CH
#20008	32187	Beef Rib, Ribeye, Lip-on, BI 2x2 HI-CH
#20004	33205	Rib, Ribeye, Lip-on, DOWN CH
#20030	34205	Beef Rib, Ribeye, Lip-on, DOWN SEL
#20024	15206	Beef Rib, Ribeye, Lip-on, UP Legacy NR
#14253	N/A	Beef Ribeye Steak HI-CH Angus
#20079	N/A	Beef Ribeye Steak B/I HI-CH Angus



STRIP STEAK

The strip steak is a cut of beef steaks from the short loin from a cow. It consists of a muscle that does little work, the longissimus, making the meat particularly tender, although not as tender as the nearby psoas major or tenderloin.

#20011	32322	Beef Loin, Strip Loin, boneless 0x1 HI-CH
#20020	33322	Beef Loin, Strip Loin, boneless 0x1 CH
#14093	N/A	Beef Strip Steak C/C HI-CH Angus
#20083	N/A	Beef Strip Steak E/E NW HI-CH Angus



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FILET MIGNON

Filet mignon is a steak cut of beef taken from the smaller end of the tenderloin, or psoas major of the cow carcass, usually a steer or heifer. In French, this cut is always called filet de bœuf, as filet mignon refers to pork tenderloin.

20086 N/A Beef Filet Mignon C/C HI-CH Angus

20080 N/A Beef Filet Mignon E/E NW HI-CH Angus



BEEF BRISKET

Brisket is a cut of meat from the breast or lower chest of beef or veal. The beef brisket is one of the nine beef primal cuts, though the definition of the cut differs internationally. The brisket muscles include the superficial and deep pectorals.

20016 33606 Beef Brisket, Boneless 11 Down CH

20017 33607 Beef Brisket, Boneless 11 Up CH

20015 33603 Beef Brisket, Flat Cut Boneless XT CH



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PORTERHOUSE

Porterhouse steaks are cut from the rear end of the short loin and thus include more tenderloin steak, along with a large strip steak.

#20081 N/A Beef Porterhouse Steak HI-CH Angus



COWBOY CUT

A cowboy steak is a thick (2 ½"-3") bone-in ribeye cut between the ribs and feeds 1-2 easily. ... Many companies cut all the meat away from the rib bone (Frenching).

20082 N/A Beef Rib Cowboy Steak HI-CH Angus



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T-BONE STEAK

The T-bone and porterhouse are steaks of beef cut from the short loin. Both steaks include a "T"-shaped lumbar vertebra with sections of abdominal internal oblique muscle on each side.

20084 N/A Beef T-Bone Steak 1" TL HI-CH Angus



FLANK STEAK and HANGER STEAK

Flank steak is a cut of beef taken from the abdominal muscles or lower chest of the steer. French butchers refer to it as bavette, which means "bib". Similarly, it is known in Brazil as fraldinha. The cut is common in Colombia, where it is known as sobrebarriga.

Hanger steak is the section right under the rib primal with a higher fat content

20014 33140 Beef Angus, Hanging Tender CH (Hanger)

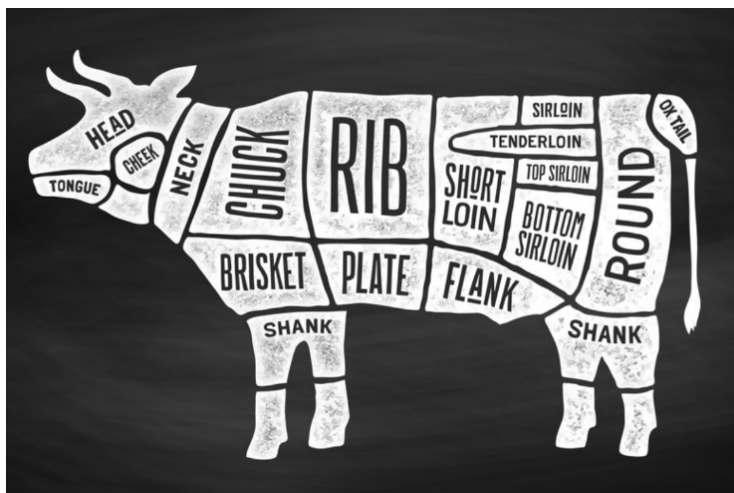
20031 33705 Beef Flank, Flank Steak CH



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BEEF ROUND

A round steak is a beef steak from the "round", the rear leg of the cow. The round is divided into cuts including the eye round, bottom round, and top round, with or without the "round" bone, and may include the knuckle, depending on how the round is separated from the loin.

20018	33553	Beef Round, Eye of Round CH
20021	33495	Beef Round, Sirloin Tip (Knuckle) Peeled CH
20022	33551	Beef Round, Outside Round (Flat) CH
20023	33563	Beef round, Top Inside Commodity CH

BEEF CHUCK

Chuck steak is a cut of beef and is part of the sub-prime cut known as the chuck. The typical chuck steak is a rectangular cut, about 2.54 cm thick and containing parts of the shoulder bones, and is often known as a "7-bone steak," as the shape of the shoulder bone in cross section resembles the numeral '7'

20006	33044	Beef Chuck, Chuck Roll, 1x1, Boneless CH
20003	33011	Beef Shoulder (Clod) XT CH
20027	33002	Beef Chuck, Teres Major Boneless CH
20005	33005	Beef Chuck, Top Blade Muscle CH

TOP SIRLOIN

The sirloin steak is cut from the sirloin, the subprimal posterior to the short loin where the T-bone, porterhouse, and club steaks are cut. The sirloin is actually divided into several types of steak. The top sirloin is the most prized of these and is specifically marked for sale under that name.

20085	N/A	Beef Top Sirloin Steak C/C HI-CH Angus
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