

The Art of Beef Cutting A Meat Professionals Guide to Butchering and Merchandising



BOOK DETAILS

- Author : Kari Underly
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BOOK SYNOPSIS

"The Art of Beef Cutting is the only book on the market that combines a complete listing of beef cuts, including full-color photos and NAMP/IMPS numbers for each cut, with step-by-step instructions on basic meat cutting techniques"--Provided by publisher.

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