

The Perfect Cooking Result Made Easy

MSA assigns an eating quality grade based on the cut and cooking method of each individual product. The following table groups products by their optimum cooking method.

Steak Grill/Fry



List of Cuts to cook the Perfect Grill



FILLET STEAK



RIB FILLET



RUMP STEAK



SIRLOIN



Roast



List of Cuts to cook the Perfect Roast



RIB FILLET



RUMP



ROUND



BLADE



Stir-Fry



List of Cuts to cook the Perfect Stir-Fry



OYSTER BLADE



RUMP



BLADE



THIN SLICE



OYSTER BLADE



TOPSIDE



ROUND



Casserole



List of Cuts to cook the Perfect Casserole



CHUCK TENDER



CHUCK



SHIN



CORNE BEEF



SILVERSIDE



Guaranteed

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