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One & Only

韓牛

This brochure was made to provide information about Korean Hanwoo beef

Hanwoo is the name given to beef cattle born and raised in Korea
and has been a source of national and cultural pride for more than 5,000 years.
The only special Hanwoo for you.





Contents

04

K-Wave, K-Hanwoo
Korean Taste Captures the World

韓流風靡全球

06

Excellence of Hanwoo
Why Hanwoo in the Spotlight?

為什麼韓牛成了大眾的關注？

08

Quality Management
How do we managed from farm to table?

從農場到餐桌的管理

10

Sustainability
Beef that reminds me of the environment and future

讓我想起了環境和未來的牛肉

12

Grading
A thorough quality control system for Hanwoo

韓牛的全面質量控制系統

16

Hanwoo parts
Ildubaekmi

一頭百味

20

Nutrition
Rich in Nutritious Value

豐富的營養價值

22

Cooking
Eating Hanwoo for Happiness

吃韓牛更美味

24

Code
Code Number of Beef Cuts

韓牛部位代碼



K-Wave, K-Hanwoo

Korean Taste Captures the World

韓牛

The food that often appears in K-pop, K-drama, and K-content, and Korean soul food Hanwoo that is eaten with special person on special days.

Hanwoo, which is the most precious food for Koreans and the pinnacle of gourmet food. Hanwoo, praised by 2021 USA Today as the “Best Meat in the world,” drew attention for its rare varieties, differentiated taste, and special management methods.

經常出現在K-pop、K-drama和K-content中的食物，以及在特殊日子與珍貴的人一起吃的韓國靈魂食物韓牛。

韓牛，是韓國人最珍貴的食物，也是美食的巔峰之作。

被《2021 USA TODAY》譽為「世界上最好的肉」的韓牛以其稀有的品種、獨特的口味和特殊的管理方法而受到關注。

Why Hanwoo in the Spotlight?

RARE BREED

Not all Korean beef is Hanwoo. A specific breed of Hanwoo born and bred in Korea is the only special beef in the world. Korea manages these excellent genes of Korean cattle at the national level. Calves are born through artificial insemination, maintaining excellent native breeds and boasting high quality. Also, Hanwoo is the origin of Japanese wagyu. During the Japanese colonial period, black cattle, one of the breeds of Korean cattle, were taken out to Japan and designated as a natural monument of Japan. It is an improved version of current Japanese wagyu.

DIFFERENTIATED TASTE

Hanwoo is a mixture of carefully selected organic grains and grasses, and has high marbling, flavor, and even a slight sweetness. The proper combination of fat and protein is evaluated as being soft and textured at the same time. The Hanwoo steak is neither tough nor oily, giving you the perfect balance of flavors.

SPECIAL MANAGEMENT METHOD

Hanwoo is not only raised with sincerity by Korean cattle farmers, but also produces safe beef with a strict and systematic management system.

稀有品種

並非所有的韓國牛肉都是韓牛。在韓國土生土長的特定品種韓牛是世界上唯一的特種牛肉，韓牛受到國家級管理其優良基因，每隻韓牛都是經過精密計算下，以人工授精的方法誕生，確保血統純正優良。此外，韓牛是日本和牛的起源地。日本強佔時期，韓國牛的品種之一的黑牛被帶到日本，被指定為日本的天然紀念物，目前是日本和牛的改良版。

獨特的味道

韓牛所吃的飼料是經過嚴格挑選的有機穀物和草的混合物飼料，因此其肉質具有大理石花紋、獨特風味，甚至略帶甜味；適當的脂肪和蛋白質的組合被評價為同時具有軟嫩，又有嚼勁。韓牛牛扒既不硬也不油膩，讓人感受到完美的味道平衡。

精心管理方法

韓牛不僅由韓國牛農用心飼養，還通過嚴格的管理系統安全地生產牛肉。

How do we managed from farm to table?

Genetic Control

基因管理

In Korea, the excellent Hanwoo gene is controlled at a central research institute and calves are born only through artificial insemination. As births are planned, the premium Hanwoo quality can be maintained. Before slaughter, the quality is checked once more to verify that the cattle are true Hanwoo, and through these methods, Hanwoo has developed consistently great value at the national level.



韓國由中央研究機構管理著優秀韓牛的基因，僅限通過人工授精進行生育。經過計劃生育，維持了優秀傳統品種的特性，而且在屠宰前，再次進行韓牛真假鑑別。韓牛在韓國是受到國家級管理的傳統品種，擁有巨大的價值。

Hanwoo Traceability System

韓牛履歷追蹤制度

A unique beef traceability system has been employed to record the process of Hanwoo beef from breeding to birth to slaughter to processing. Accordingly, if a problem appears in the distributed Hanwoo, the beef's origins can be easily traced and action can be taken immediately. Under this system, it is impossible to falsify the labeling and people can acquire information about their Hanwoo beef at any time.



在韓牛履歷追蹤制度之下，韓牛從出生到屠宰、包裝、銷售等各階段信息都有履歷號碼標記，進行記錄和管理。因此，在市面上韓牛出現問題時，可以迅速追蹤履歷，進行應對。在韓國，隨着韓牛履歷追蹤制度的實施，杜絕了韓牛產地虛假標記，偽造原產地銷售等，消費者隨時都可以獲得韓牛相關的信息。

Quality Management System

HACCP

Hazard Analysis and Critical Control Points

食物安全重點控制

HACCP is a system that analyzes hazardous elements of hygiene in order to secure safety in the production, manufacturing, and distribution processes. Hanwoo farms adhere to the HACCP certification system, which assesses more than 100 criteria such as disease, water quality, and hygiene.



HACCP是識別、評審及控制生產、製造、流通過程中，識別在食物生產過程中可能產生危害的地方，並加以控制以預防產生危害，是國際認可的食品安全管理系統認證制度。韓牛農戶已經引進 HACCP 認證制度，遵守疾病檢查、水質檢查、消毒管理等超過100多項的標準，加強食品安全管理，提高產品品質。

Strict Hygiene Safety Management

嚴格的衛生安全管理

Korea has equipped its facilities with a strict safety management system to ensure that Hanwoo beef is safe and fresh by the time it is delivered to dining tables around the world. All Hanwoo beef must pass a residual property test by a livestock hygiene testing agency, which is appointed by the government (Ministry of Food and Drug Safety). All products are produced with strict hygiene management in a clean workplace with cutting-edge equipment.



韓國具備嚴格的安全管理系統，以保障新鮮安全的韓牛送到全世界的餐桌上。所有韓牛都必須通過政府指定的畜產品衛生檢查機構進行殘留物檢測，所有產品都是在最先進設備的及經過嚴格的衛生管理下生產的。

Beef that reminds me of the environment and future

NATURE-FRIENDLY FARM

Hanwoo is raised in farms that provide clean feedlots and healthy feed. Unlike farms where tens of thousands of cows are raised in large quantities, Korea is legally required to raise only an appropriate amount of cows in a certain area, and an average of 50 cows are raised per farm. So, Hanwoo farmers take care of each cow delicately, identify each individual's unique personality, eating habits, and physical characteristics, and raise them with craftsmanship. In addition, to improve the quality of Hanwoo, we clean the farm environment and manage Hanwoo so that it is not stressed.

BREEDING BY MEANS OF A CIRCULATION FARMING METHOD

Korea is reducing soil and water pollution and greenhouse gas emissions by making livestock manure and livestock by-products a resource. We will feed livestock feed produced in healthy organic grasslands and reduce the excrement excreted by livestock to the grasslands to increase the efficiency of resource use and think of the global environment.

STRICT PROCESSING GUIDELINES

Korea has a strict safety management system to ensure that Hanwoo is safe and fresh by the time it is delivered to tables around the world. Hanwoo slaughter facilities are thoroughly managed, and each facility must comply with HACCP procedures and many other standards. Visitors are absolutely prohibited from entering slaughterhouses, and employees must wear appropriate work clothes and receive daily disinfection to maintain the safety of the facility. All Hanwoo must be passed by a government-designated livestock sanitation testing agency's residual properties test. All products are produced in a clean, state-of-the-art workshop with complete hygiene control.



Sustainability



自然親和農場

韓牛在潔淨和提供健康飼料的農場飼養，與大量飼養數萬頭奶牛的農場不同，韓國法律規定只在一定區域內飼養適當數量的奶牛，平均每個農場飼養50頭奶牛。因此，韓牛農家悉心呵護每一頭奶牛，識別每一頭牛獨特的性格、飲食習慣、體質特徵，以匠心精神飼養。此外，為了提升韓牛的質量，定期清潔農場環境並管理韓牛，使其不受壓力。

循環耕作法育種

韓國通過畜產肥料和畜產副產品資源化，正在減少土壤、水質污染和溫室氣體排放。在健康的有機草原上生產飼料，將家畜糞便返還給草原，提高資源利用效率，考慮全球環境。

嚴格處理指引

韓國擁有嚴格的安全管理系統，確保新鮮又安全的韓牛送到全世界的餐桌上。韓牛的屠宰加工設施也得到嚴格的管理，各設施必須遵守HACCP程序和其他很多標準。嚴禁外人出入屠宰場，職員必須穿着工作服，每天接受消毒，維持設施的安全。所有韓牛必須通過政府指定的畜產衛生試驗機關的殘留物檢測。所有產品都必須在一個乾淨、衛生管理下生產。

A Thorough Quality Control System for Hanwoo

HANWOO TRACEABILITY SYSTEM 韓牛履歷追蹤制度

All processes from birth to slaughter, packaging, and sale are recorded and managed.

從出生到屠宰、包裝、銷售的整個過程都有進行記錄和管理



12

FARM 出生

- Report on birth, attach ear tags with an individual identification number
- Report on movement, deaths
- 出生報告，附上帶有專屬識別號碼的耳標。
- 移送或死亡報告

SLAUGHTERING 屠宰

- Report slaughter, attach labels
- Report slaughtering performance, take DNA samples from slaughterhouse
- 屠宰申報，附貼標籤
- 屠宰報告，從屠宰場收集DNA樣本

CUTTING & PACKING 加工及包裝

- Indicate identification numbers on a signboards or a label
- Manage and report transaction details
- 在肉品銷售的標識或者標籤上貼上識別編號
- 管理和報告交易明細

SELLING 銷售

- Indicate identification numbers on the packing or partial meat
- Manage and report packing, transaction details
- 在肉品的包裝紙上貼上識別編號
- 管理及報告包裝加工與交易詳細

Grade

One & Only

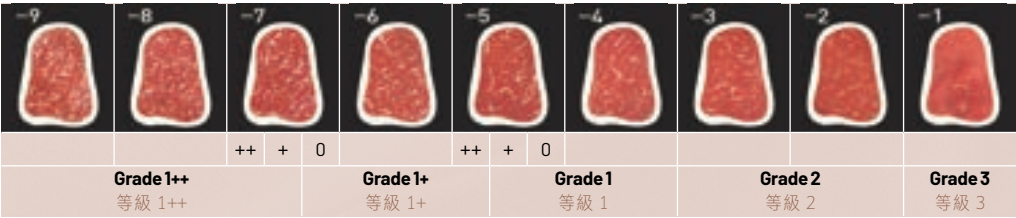
— 韓牛 —

HANWOO BEEF GRADE 韓牛等級

GRADE OF RATING 評定等級

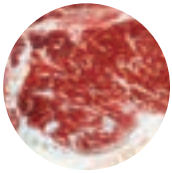
QUALITY GRADE 品質等級	grade 1++ 等級 1++	grade 1+ 等級 1+	grade 1 等級 1	grade 2 等級 2	grade 3 等級 3	etc. 等
YIELD GRADE 生產等級	grade A 等級 A	grade B 等級 B	grade C 等級 C	etc. 等		

QUALITY GRADING(MARBLING) 品質等級(大理石紋理)

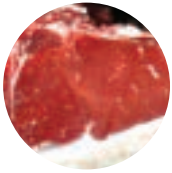


- Degree of fat distribution shown in sirloin cross section area
- Most important factor in determining meat quality's grade

- 在肉眼的橫截面顯示脂肪的分佈
- 確認肉品質的重要的因素



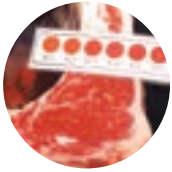
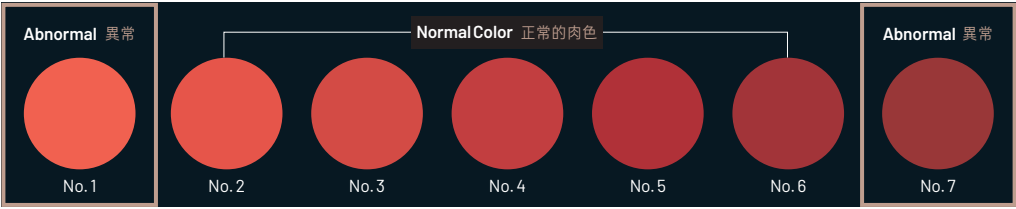
High degree of marbling
評級較高的大理石紋理



Low degree of marbling
評級較低的大理石紋理

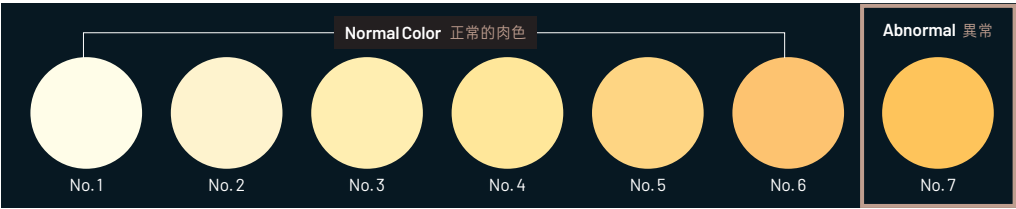
QUALITY GRADING(COLOR) 品質等級(脂肪顏色)

MEAT COLOR 肉色



Meat Measurement
肉色的測量

FAT COLOR 脂肪顏色



Fat Color Measurement
脂肪的測量

Ildubaekmi

Hanwoo has hundreds of flavors that word are called 'Ildubaekmi' in Korean. Each part of Korean Beef has a representative Korean dish.

韓牛擁有數百種的味道，是「一頭百味」。
在韓國，每一個部位都各有一個代表的韓國菜式。

① TENDERLOIN

Tenderloin is a thin and long part located inside the horizontal protrusion along the lumbar spine, and it has a cylindrical rod shape, and because it comes out only two from one animal, the yield is low compared to the fat. It is located inside the bone with little movement, the texture is as fine and soft as silk.

牛柳

牛柳是沿着腰椎位於橫突起內側的細長部分，呈圓筒形，一頭牛只能生產出兩塊，因此其產量相對較少；而且此部位位於骨骼裡面，幾乎沒有活動，所以紋理像絲綢一樣柔嫩細膩。

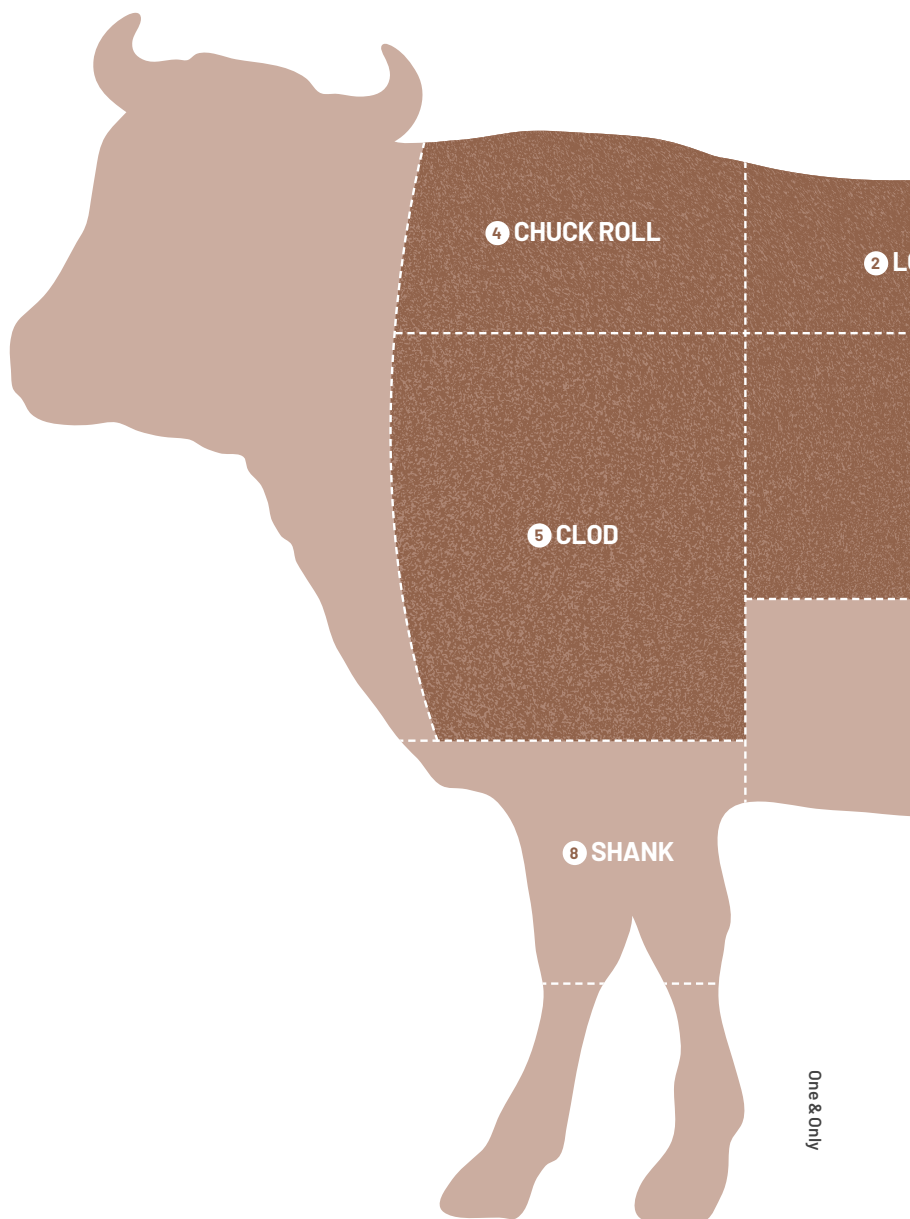
② LOIN

Loin is produced about 14kg on the longest abdomen from the neck, and consists of the upper loin (1-5th thoracic vertebrae), the middle loin (6-9th thoracic vertebrae), the lower loin (10-13th thoracic vertebrae), and chuck flap. It is the best part as it has a good flavor, thin and soft meat texture.

肉眼

肉眼以從頸部連接的背部中最長筋的位置為中心，分為兩部份屠宰，生產約14公斤，由前肉眼(1~5胸椎)、肋眼肉(6~9胸椎)、後肉眼(10~13胸椎)和板腱肉組成。味道好，肉質細嫩，是最好的部位。

Hanwoo parts



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韓牛

③ STRIPLOIN

Striploin is the middle part from the sirloin to the back leg, consisting of the waist longest muscle, hip rib muscle, and the back longest muscle, and has a large and constant cross-sectional area, and the meat texture is smooth, making it the best part for steak.

西冷

在肉眼和後腿的中間部分位置，由腰部最長的肌肉、臀部肋骨肌肉及腰椎肌肉組成；橫截面積大，在牛扒中僅次於牛柳，肉質細嫩，適合作為做牛扒的部位。

④ CHUCK ROLL

Chuck Roll is the neck of the cow, and it is produced about 6.3kg. It is a part where various muscles are gathered together and frequently exercise, so the texture is rough, tough, and dark in meat color. As there are many lean meat, it is suitable as a ingredient for soup and minced meat.

頸脊

牛肩胛是牛的頸脊，在屠宰中生產出約6.3kg左右，是各種肌肉聚集在一起經常運動的部位，因此其紋理較粗糙、堅韌、肉色較深。由於瘦肉部分較多，適合作為湯料理和醃肉的菜式。

⑤ CLOD

Clod is produced about 12.2kg, mainly composed of the upper arm bone and forearm bone, which is the part consisting of chuck tender, oyster blade, bolar blade, rib blade, upper oyster blade. It is rich in flavoring ingredients and has a lot of extract and gelatin, so it is widely used as bulgogi and soup.

前腿脛骨肉

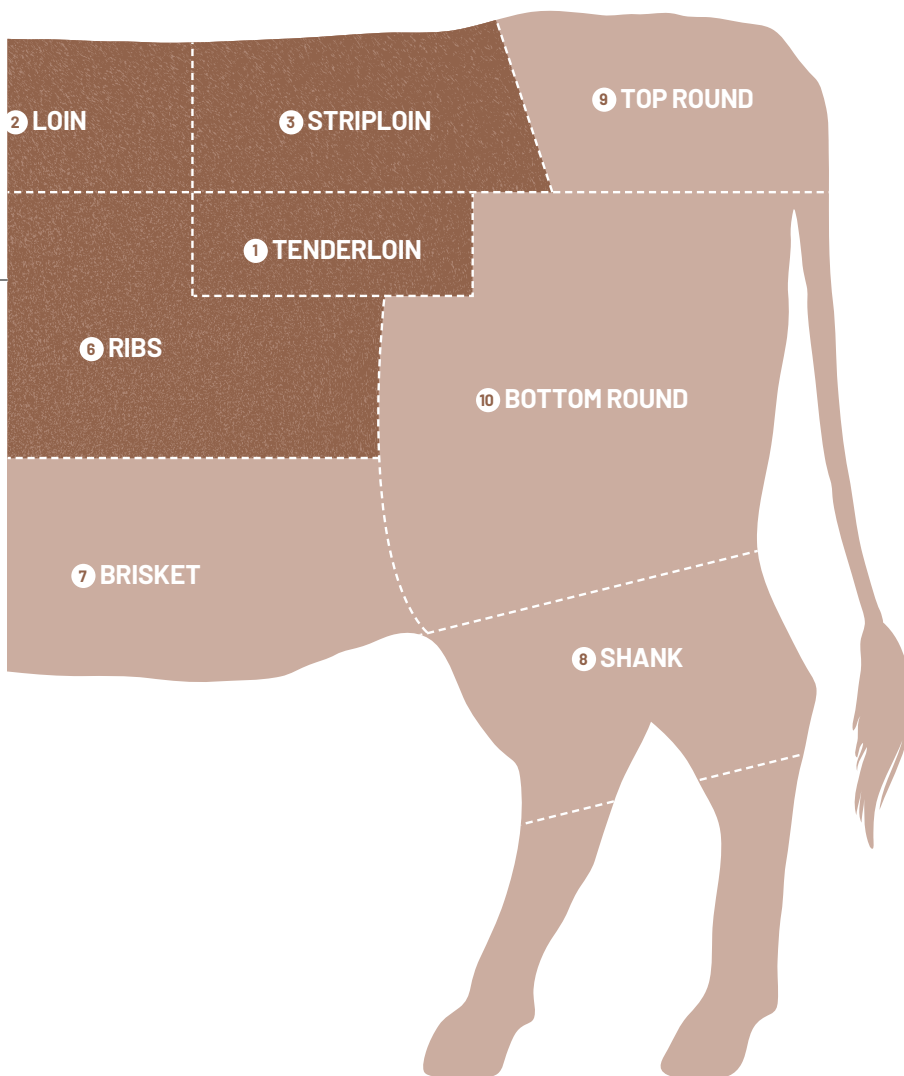
前腿脛骨肉在屠宰中生產出約12.2kg，主要由上臂骨和前臂骨組成，由肩胛里肌、扇骨肉、扇蓋肉、排骨加肉和前腿肉組成。雖然脂肪少，牛肉筋多，紋理粗糙，但蛋白質多，味道豐富，精華和膠原蛋白成分多，適合作為韓式烤肉和湯料理的菜式。

⑥ RIBS

Ribs are cut from the back and waist and include middle ribs and lower ribs. It's made up of the upper part of the ribs, parts of the vertebrae, and the muscles attached to them. Usually cut one at a time and bake in a grill or pan.

小肋骨

牛肋骨是從背部和腰部切開，包括中肋骨和下肋骨。由肋骨的上部、脊椎骨的部分、附着在肋骨上的肌肉組成；通常在烤架或平底鍋裡烤用



7 BRISKET

Brisket is a area from the chest to the abdomen and is about 18.9 kg. It consists of various parts such as brisket point end, short plate, inside skirt, thin flank, internal flank plate and flank steak, so it can be commercialized according to the characteristics and use of each part.

牛腩

牛腩是從胸部到腹部，在屠宰中生產出約18.9kg。由牛骨架肉、前胸肉、腩包肉、腹心肉、羊羔皮、腹脅兩側肉、肋肉牛排等多種部分組成，可視乎其特性選用菜式。

8 SHANK

Shank is the meat on the back of the cow's thigh. It is characterized by the development of fascia in the upper part of the front and rear legs. It is mainly used for beef tartare, soup, and steamed meat, and the meat texture is fine and flavorful.

後腿脛骨肉

後腿脛骨肉是牛膝背上的肉，其特點是前後腿上部出現筋膜；主要用於生拌牛肉、燉湯、蒸等，肉質細膩，味道鮮美。

9 TOP ROUND

Top-round is a round-shaped lean meat part inside the hind leg, and is produced about 7.9kg. It is highly valuable for people who are reluctant to eat fat for health reasons, and it is mainly used as round steak in foreign countries.

後腰肉

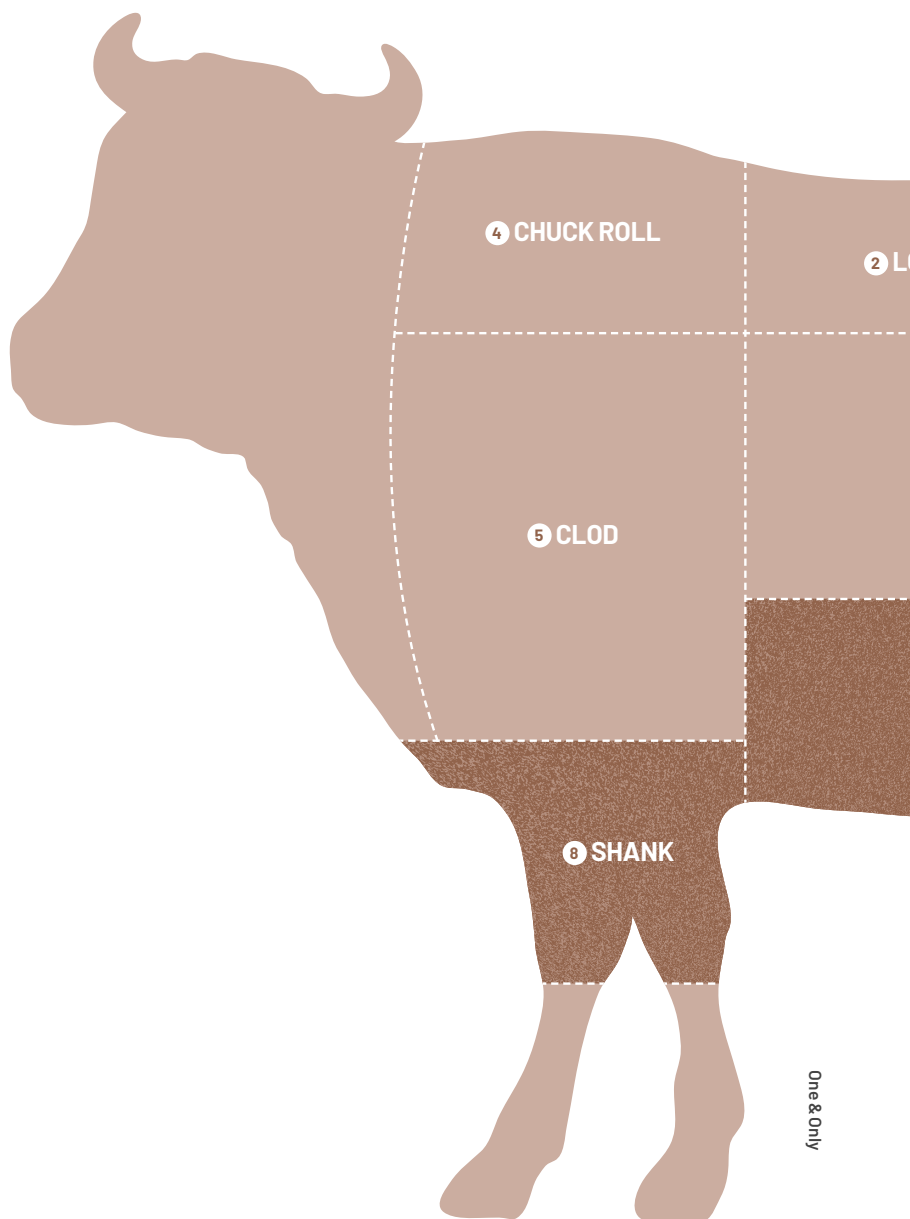
後腰肉是後腿內側的圓形瘦肉部分，在屠宰中生產出約7.9kg，內側除少許皮下脂肪外，幾乎沒有脂肪，適合因健康而忌諱吃脂肪的人，在外國主要用於腹腿牛扒。

10 BOTTOM ROUND

Bottom Round is a part consisting of rump, outside round, outside round head, knuckle, tri-tip, and is produced about 17.6kg. It can be commercialized according to the characteristics and use of each part.

後腿底板肉

後腿底板肉由牛膝肉、後產腿肉、後腿外側邊肉、牛角肉、三角肉等組成，在屠宰中生產出約17.6kg，各部位的肉質差異較大，因此需要視乎其特性選用菜式。



One & Only

韓牛

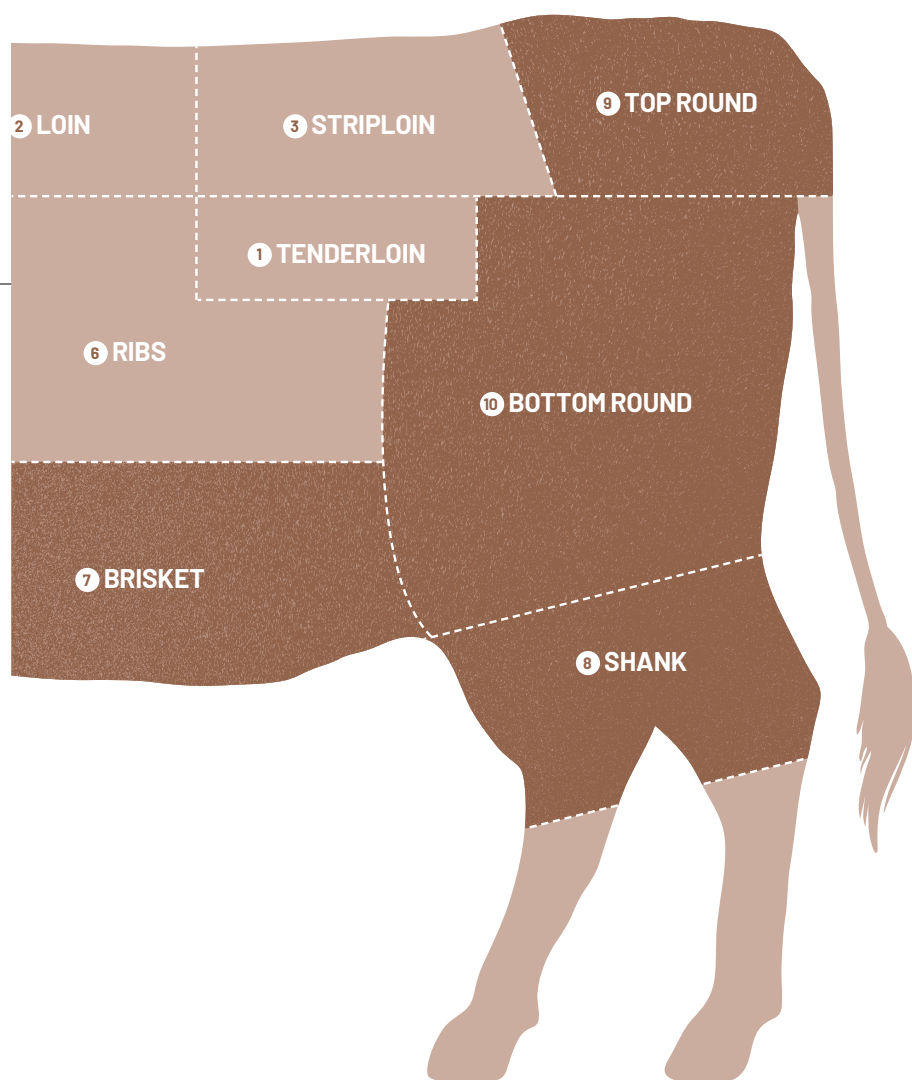
Hanwoo parts

HOW TO CHOOSE AND STORE KOREAN BEEF

When looking at the cross section of the meat, it is recommended that the meat texture is thin and delicate, and that the surface is not dry and has elasticity. The meat color is bright red, and the fat is milky white, and the marbling must be evenly and delicately distributed to improve the taste and aroma.

如何挑選及保存韓牛

從肉的表面來看，肉質細嫩，表面也不乾、有彈性。肉色呈鮮紅肉色，脂肪分佈均勻，而且必須是乳白色，大理石紋均勻，分佈細膩，口感味道好。



Tip 1

When fresh meat is vacuum-packed, it is normal in dark red color. This is a temporary phenomenon due to oxygen deficiency and will return to bright red in 30 minutes after opening.

鮮肉真空包裝後呈暗紅色是正常的，這是缺氧引起的暫時現象；開封30分鐘後會恢復鮮紅色，請不要擔心。

Tip 2

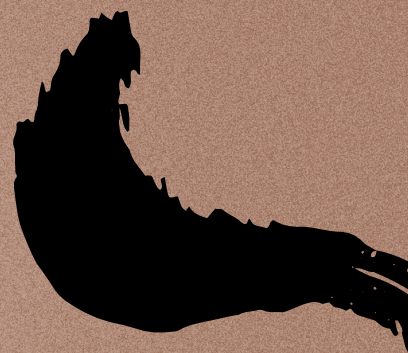
If the temperature changes significantly, the meat will leak juice, so keep it refrigerated immediately after purchase, and if you not eat immediately, keep it at 0° to 4°C in a vacuum package and eat it within 2 to 3 weeks, the protein in the muscles decomposes and becomes softer.

韓牛如果溫度變化太大，肉汁就會流失，所以購買後請立即冷藏保存。如果想保存一段時間食用，請放在真空包裝內及冰箱溫度(0°~4°C)下保存，並於2~3週內食用，隨著肌內蛋白質的分解，會更加柔軟。



The Best Food in Korea

韓牛



Since long ago, Korean have eaten Hanwoo beef at special days of celebration. Whether the occasion was a royal feast, a holiday festival, or the visit of a long-awaited guest, Hanwoo was sure to be served. Now, word has spread of Hanwoo's nutritional excellence and it has become a healthy daily meal, welcomed by everyone, no matter whether they are man or woman, young or old. Why don't you try Hanwoo beef today? Hanwoo beef can make your day special.

自古以來，韓國人在特別的日子裡，會選擇韓牛料理。不論是宮中宴席還是節日的宴席，還是期待已久的客人來訪，一定會受到韓牛的款待，韓牛的款待總能再次提升氛圍。現在，韓牛在營養方面的優秀性廣為人知，擁有優質豐富營養，成為了男女老少皆宜的健康日常飲食。今天，您也要品嚐韓牛料理！韓牛料理會讓今天變成非常特別的日子。

Rich in Nutrition

Hanwoo beef is low in cholesterol but high in amino acids, which purifies the blood, strengthens stomach functions, and regulates body temperature to stabilize the mind and body. Hanwoo beef is also high in cholesterol-lowering oleic acid and vitamins such as iron, calcium, zinc, and other essential nutrients for children's growth and adult immunity. Zinc has the added effect of acting as a cortical antidepressant. In addition, Korean beef is high in antioxidant-enhancing dipeptide, anti-cancer coenzyme Q10, and blood cholesterol-lowering L-carnitine. It makes you happy even through change.

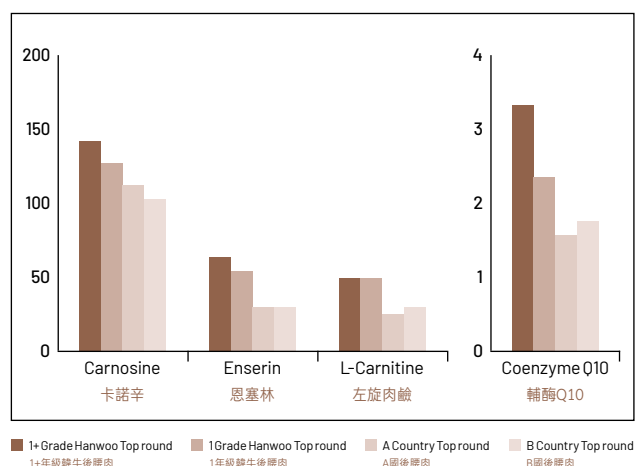
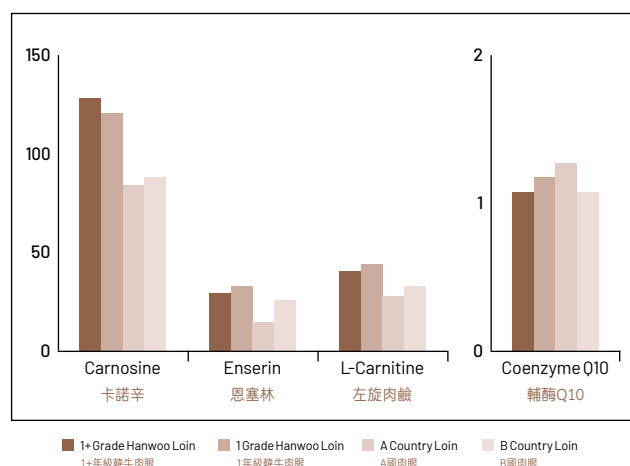
During the Joseon Dynasty, Korean Beef soup was fed to the weak. Heo Jun, the king's personal physician, wrote a book called <Donguibogam> for the common people of Korea, which specifically discusses the therapeutic properties of Korean beef as 'toxin-free and helpful in strengthening tendons and bones'. Due to the rich in mineral and vitamin of Korean Beef, Hanwoo leg bone soup was prescribed to Yeongjo for his dizziness. The soup helps fight anemia and increase reflexes.

韓牛膽固醇低，氨基酸含量高，具有淨化血液、強化胃功能、調節體溫、穩定身心的作用。韓牛還富含可降低膽固醇的油酸和鐵、鈣、鋅等維他命，以及其他對兒童成長和成人免疫力至關重要的營養素。鋅具有作為皮質抗抑鬱劑的額外作用。此外，韓牛富含抗氧化增強二肽、具有抗癌效果的輔酶Q10和降低血液膽固醇的左旋肉鹼。韓牛不僅能讓大家健康，還能通過身體的變化讓大家幸福。

在朝鮮王朝時期，韓牛湯被用來餵養身體虛弱的人。國王的貼身御醫許俊為韓國平民寫了一本名為《東醫寶鑑》的書，其中專門論述了韓牛「無毒強筋骨」的食療功效，即「沒有毒素，而且有助於強健肌腱和骨骼」。由於韓牛含有豐富的礦物質和維他命，韓牛腿骨湯被朝鮮英祖用來治療頭暈，這種湯有助於對抗貧血和增強反應能力。

Bioactive substance content

生物活性物質含量



Nutrition



Eating Hanwoo for Happiness

HANWOO BULGOGI 韓牛烤肉

Hanwoo Bulgogi is prepared with sliced chuck roll or shoulder, which is marinated in a slightly sweet sauce that varies by region. Bulgogi can be eaten in soup, with rice, or by itself. This diversity in flavor and preparation makes bulgogi a dish favored by foreigners in Korea and abroad.

這是可以選用韓牛後頸肉或前腿肉，切薄片醃製後烹製的料理。根據地區，有帶湯的火鍋，也有直接在烤架上烤製上盤。因此味道不刺激，口感甜美，也非常受外國人的歡迎



22

Cooking

One & Only

— 韓牛 —

HANWOO TTEOKGALBI 韓牛排骨肉餅

Tteokgalbi was a royal food that was seasoned with finely minced beef and grilled for ease of consumption by the royal family. The shape of minced beef resembles a rice cake, hence the name. Unlike other galbi dishes, it is made with finely minced ribs, so you can feel the soft and tender meat taste.

韓牛排骨肉餅是一種宮廷食品，用細碎的牛肉調味並烤製，以便於皇室食用。牛肉碎的形狀像年糕，因此得名。與其他的排骨不同，它是用細碎的排骨製成的，因此您可以感受到肉的柔軟和嫩滑的味道。



Code Number of Beef Cuts

Since ancient times, Korean Beef has been said to have a variety of flavors in each part, so people have said that it has a hundred flavors from one Korean Beef. The way beef parts are divided by country is slightly different, and the name is also different according to the culture of the country. Currently in Korea, beef is divided into 10 parts and divided into 39 parts, and each part is managed by giving a code number. This code number prevents misunderstanding due to differences in names and names of beef parts between countries, and improves understanding of differences in meat specifications.

自古以來，據說韓牛的每個部位都擁有多重味道，所以人們都說一頭韓牛有百種味道。不同國家劃分牛肉部位的方式略有不同，名稱叫法也根據該國的文化而有所不同。目前，在韓國，牛肉分為10個部位，分為39個部位，每個部位都賦予代碼編號進行管理。通過該代碼編號，可以防止國家間牛肉部位名稱和名稱差異引起的誤會，提高對肉類標準的理解。



大分割名	小分錄名	英文名	代碼編號
牛柳	-	Tenderloin	10
	牛柳肉	Tenderloin	10
肉眼	-	Loin	20
	前肉眼	Upper loin(1th~5th)	21
	肋眼肉	Middle loin(6th~9th)	22
	後肉眼	Lower loin(10th~13th)	23
	板腱肉	Chuck flap	24
	後肉眼(包含肋眼肉)	Lower loin(6th~13th)	25
西冷	-	Strip loin	30
	西冷肉	Strip loin	30
頸脊	-	Chuck roll	40
	頸脊肉	Chuck roll	40
肩胛肉	-	Clod	50
	肩胛裡肌	Chuck tender	51
	大理石	Oyster blade	52
	肩胛肉	Bolar blade	53
	肋條肉	Rib blade	54
	扇貝肉	Upper oyster blade	55
後腰肉	-	Top round	60
	後腰肉	Top inside round	61
	后腰尖肉	Eye of round	62
後腿底板肉	-	Bottom round	70
	後上腿肉	Rump	71
	後腿外側邊肉	Outside round	72
	牛角肉	Outside round head	73
	牛膝肉	Knuckle	74
	三角肉	Tri-tip	75
牛腩	-	Brisket	80
	牛骨架肉	Brisket point end	81
	前胸肉	Brisket point end-deckle off	82
	腩包肉	Short plate	83
	腹心肉	Inside skirt	84
	羊羔皮	Thin flank	85
	腹脅兩側肉	Internal flank plate	86
	肋肉牛排	Flank steak	87
腿上胛骨肉	-	Shank	90
	前腿上胛骨肉	Fore shank	91
	后腿上胛骨肉	Hind shank	92
	表演肉	Heel meat	93
	金錢展	Center of heel meat	94
	圓錐形肉	Conical meat	95
小肋骨	-	Ribs	0
	本肋骨	Chuck short rib(1th~5th)	1
	胸肉	Short rib(6th~8th)	2
	肋條肉	Short rib(9th~13th)	3
	兩端肋骨肉	Rib finger	4
	小肋骨	Brisket bone	5
	封門柳	Hanging tender	6
	內裡脊	Outside skirt	7
	頸脊柳	Neck chain	8

This brochure was made to provide information about Korean Hanwoo beef.

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