

Voluntary Report – Voluntary - Public Distribution

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Report Name: Beefing Up Access for US Meat Cuts in Chile

Country: Chile

Post: Santiago

Report Category: Exporter Guide, Food Processing Ingredients, Food Service - Hotel Restaurant Institutional, Retail Foods, Competitor, Export Promotion Programs, Honey, Market Development Reports, Market Promotion/Competition, Product Brief, Promotion Opportunities, Sales Mission Evaluation, Snack Foods, Trade Show Announcement, Trade Show Closing, Trade Show Evaluation, Livestock and Products

Prepared By: Nelson Ramirez

Approved By: Amanda Hinkle

Report Highlights:

Through an exchange of letters, the USDA and the Chilean Agricultural and Livestock Service (SAG) agreed to expand the list of permitted American beef cut names in Chile, effective July 15, 2026. The harmonization of U.S. beef cut names with Chilean regulations was the result of extensive technical work between both parties, leading to an increase of 34 newly authorized U.S. cuts.

Background

USDA and SAG have completed an exchange of letters updating and expanding the list of permitted U.S. beef cut names permitted in Chile. These updates do not reflect a change in the Chilean names for the beef cuts eligible for sale in Chile. Rather, they update the understanding of which U.S. beef cuts fit under these Chilean names based on evolving U.S. industry practices.

Some of the new additions to the allowable list include:

Cazuela, is expanded to any bone with remnants of meat, including bone marrow used for broths; it may include neck bones, femur bones, etc.

Lomo Vetado corresponds to Cube Roll, but also to following new additions:

Beef Rib, Ribeye Roll - 112

Beef Rib, Ribeye, Lip-On - 112A

Ribeye - 112C

Ribeye Cap - 112D

Asado de Tira corresponds to Short Ribs, but also to following new additions:

Beef Short Plate, Trimmed - 123A

Beef Rib, Trimmed - 123B

Beef Rib, Short Ribs - 123C

Beef Short Ribs, Boneless - 123D

Beef Chuck, Short Ribs- 130

Beef Chuck, Short Ribs, Small -130A

Posta Negra corresponds to Top, Inside, or Topside Round, but also to following new additions:

Top Round, Inside Round - 169

Top Inside Cap Off - 169A

Top Inside Cap - 169B

Top Inside Side - 169C

Top Inside, Soft Side Removed - 169D

Top Inside, Denuded - 169E

Refer to the complete list below for more details.

In Chile, beef cuts are defined based on the animal's anatomical structure but are primarily organized according to traditional butchery practices and culinary use. In other words, the carcass is first broken into large muscle sections (forequarter and hindquarter), and then these sections are subdivided into commercial cuts. The names of the cuts do not always correspond to a single specific muscle, but rather to groups of muscles with similar characteristics in terms of texture, collagen content, and degree of muscular activity, which determines their tenderness and the most suitable cooking method. Therefore, the Chilean system is partially anatomical but strongly influenced by local butchery practices and culinary tradition, rather than by strict scientific standardization. To further complicate the matter, beef cut names are defined by Chilean Standard NCh1596 Of. 1999 and cannot be modified; in other words, only the names included in this standard may be commercially used in Chile.

When signing the U.S. – Chile Free Trade Agreement, 33 American cuts had been successfully harmonized with Chilean cuts and were included in the text of the agreement. The increase in beef exports and in the variety of cuts

produced in the United States created the need to increase the number of harmonized cuts, which in 2012 reached a total of 64 cuts.

Since 2021, USDA, the U.S. Meat Export Federation (USMEF), and SAG have worked to further increase the number of U.S. beef cuts harmonized with those defined in the Chilean standard. The work carried out by Post, AMS, and SAG consisted first of reviewing the anatomical description of each cut included in the Chilean standard and then matching those cuts with those described in the U.S. Meat Marketing Guide, successfully adding 34 new cuts to the existing list reaching a total of 98 approved cuts.

In 2025, the United States exported \$59.7 million in beef to Chile. Meanwhile, Chile imported \$1.6 billion of beef from sources worldwide. The addition of 34 new cuts gives the United States the opportunity to increase its presence in the Chilean market, offering more specialized cuts for a more demanding consumer.

For questions and implementation instructions, please refer to the [FSIS Export Library](#) or contact AgSantiago@usda.gov.

Complete list of U.S. beef cuts approved for shipment to Chile.

CHILE	United States
Cuarto Delantero (Paleta)	Forequarter
Malaya	Subcutaneous Muscle - 194
Plateada	Cup of Cube Roll
Sobrecostilla	Chuck (pony) Beef Chuck, Under Blade Roast – 116E Beef Chuck, Edge Roast - 116G
Tapapecho	Brisket - 120
Cogote	Clod and Sticking
Huachalomo	Neck Chuck Eye Roll -116D Chuck Eye -116H
Choclillo	Chuck Tender – 116B
Punta de paleta	Blade Clod Shoulder (Clod), Top Blade, Flat Iron – 114D
Asado del carnicero	Chuck Cover
Posta de paleta	Shoulder Clod - 114E
Lagarto	Shank Meat
Lomo vetado	Cube Roll Beef Rib, Ribeye Roll - 112 Beef Rib, Ribeye, Lip-On - 112A Ribeye - 112C Ribeye Cap - 112D
Entraña	Skirt (diaphragm) – 121C
Asado de tira	Short Ribs – 123 Beef Short Plate, Trimmed - 123A Beef Rib, Trimmed - 123B Beef Rib, Short Ribs - 123C Beef Short Ribs, Boneless - 123D Beef Chuck, Short Ribs- 130 Beef Chuck, Short Ribs, Small -130A
Costillas arqueadas	Back Ribs – 124 Back Rib, Rib Fingers -124A
Aletillas	Sternum Ribs
Osobuco de mano	Foreshank Bone-In Foreshank - 117
Cuarto Trasero (pierna)	Hindquarter
Lomo liso	Striploin – 180 Strip Loin, Boneless, Trimmed - 180B
Filete	Tenderloin – 189 Tenderloin, Full, Untrimmed - 189A Tenderloin, Full, Untrimmed - 189B Tenderloin, Full, Side Muscle Off, Defatted -190 Tenderloin, Short - 192 Tenderloin Tails - 192A

Punta de ganso	Outside Round Top Sirloin Cap, RumSteak, or Culotte - 184D
Ganso	Silverside – 171B
Pollo ganso	Cup of Rump Beef Round, Eye of Round - 171C
Posta negra	Top, Inside, or Topside Round Inside Round - 168 Top Round, Inside Round - 169 Top Inside Cap Off - 169A Top Inside Cap - 169B Top Inside Side - 169C Top Inside, Soft Side Removed - 169D Top Inside, Denuded - 169E
Posta rosada	Knuckle or Sirloin Tip Unpeeled – 167A Knuckle or Sirloin Tip Peeled - 167C
Asiento	Sirloin Butt – 185 Top Sirloin Butt, Semi Center Cut - 184A Top Sirloin Butt, Semi Center Cut, Cap Off - 184B Top Sirloin Butt Denuded - 184E Top Sirloin Butt Denuded, Center Cut - 184F
Punta de picana	Tri-Tip - 185C
Tapabarriga	Thin Flank - 185A
Palanca	Flank Steak - 193
Pollo barriga	Thick Skirt Hanging Tender - 140
Abastero	Heel (gastrocnemius) 171F
Coluda	Ribs Steak - 121
Osobuco Pierna	Shank Bone In Beef Hindshank - 157
Cola	Tail Oxtail - 1791
Cazuela	Bones with remnants of meat, including bone marrow. [Note: Any bone used for broths is eligible; it may include neck bones, femur bones, etc.]
Huachalomo y Sobrecostilla	Chuck Roll, ¼”trim – 116A
Cogote y Huachalomo	Neck Roast Cuck Roll, Lip-On, Boneless – 116I
Ganso y Pollo Ganso	Bottom Round, Gooseneck
Lomo liso con hueso	Strip Loin, Bone In – 175
Lomo liso y Filete con hueso	Short Loin, Short-Cut – 174
Lomo vetado con hueso	Ribeye Roll, Lip-On, Bone In – 109E
Tapabarriga (Arrachera interna)	Inside Skirt – 121D
Eligible Offal	
Pana	Liver
Corazon	Heart
Riñon	Kidney

Charchas	Beef cheek meat
Lengua	Tongue
Molleja de pecho	Sweetbread
Sesos	Brain
Guata	Tripe
Callos	Rumen Pillars
Bonete o Corralillo	Honey Comb Tripe
Librillo	Bible Tripe
Lonco	Maws
Chunchul de orilla	Small Intestine (jejunum, ileum, duodenum)
Tripal	Small Intestine (jejunum, ileum, duodenum)
Chunchul del medio	Large Intestine (Ceacum, Rectum)

Attachments:

No Attachments.