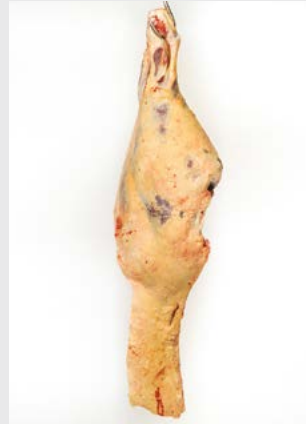
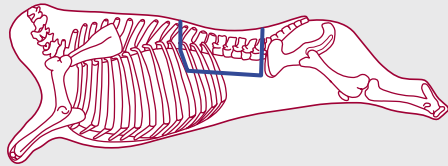


Sirloin and whole Fillet (bone-in)

Code:

Sirloin B001

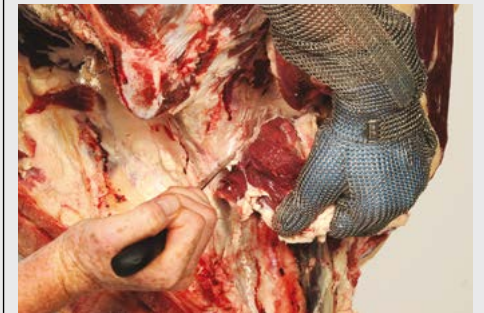


1. Position of the Sirloin and Fillet.

2. 3 rib bone hindquarter...

3. ...with the thin flank removed 50mm from the tip of the eye muscle.

4. Remove the thin layer of fat to expose the fillet and the Topside Flap Muscle (Sartorius).



5. Partly lift the Topside Flap Muscle (Sartorius)...

6. ...to expose the top of the fillet.

7. Release the top of the fillet from the hip bone and remove the fillet...

8. ...following the hip bone taking care not to cut into the fillet...



Sirloin and whole Fillet (bone-in) – continued

Code:

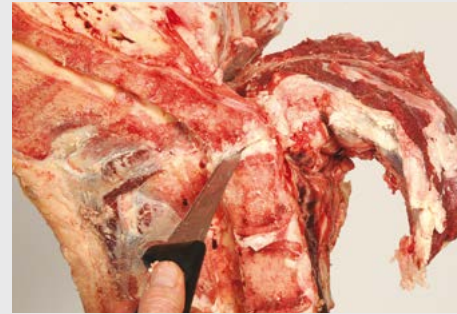
Sirloin B001



9. ...and not to leave any fillet on the bone.



10. Continue cutting towards the edge of the hip bone. Taking care not to cut into the sirloin or fillet muscle.



11. Cut through the cartilage of the lumbar vertebrae as illustrated.



12. Pull the sirloin away from the carcass as illustrated to separate the bones.



13. Separate the sirloin from the hind quarter by cutting in a straight line along the edge of the hip bone taking care not to cut into the fillet.



14. Sirloin and whole fillet (bone-in).

