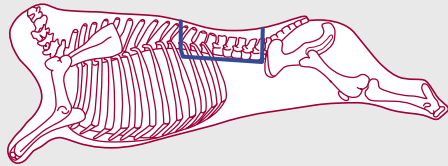


# Sirloin Steak (without “D” muscle)

Code:

Sirloin B004



1. Position of the two-rib sirloin.

2. Remove the bones by sheet boning technique. Trim the tail to a maximum width of 25mm from the tip of the eye muscle.

3. Remove all gristle and connective tissue...

4. ...and internal fat pockets.



5. Remove 70mm of the backstrap. Chain to be trimmed of excess fat and gristle but left on the loin.

6. Trim external fat to a maximum thickness of 10mm.

7. Remove the D muscle (not to be included with these sirloin steaks).

8. Cut remaining sirloin into steaks of even thickness (no wedge shapes) and of required portion weight.

