Sirloin Steaks – Standard Trim
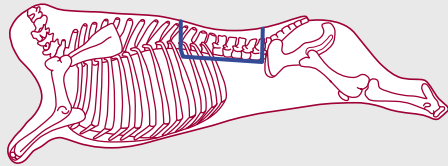
1. Position of the three-rib sirloin.

2. Intercostal meat (meat between the ribs) is removed.

3. The tail is trimmed to 50mm maximum from the tip of the eye muscle.

4. 25mm wide backstrap is removed. Chain remains.

5. External fat level trimmed back to a maximum of 10mm.

6. The whole sirloin can be cut into steaks of even thickness. Fat thickness not to exceed 10-15mm.

QUALITY STANDARD beef English

AHDB BEEF & LAMB