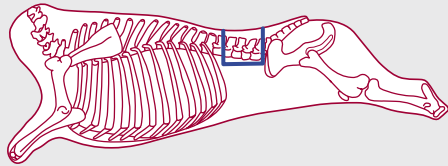# T-Bone Steaks

1. T-Bone position.

2. From a sirloin with the fillet attached…

3. remove a four-vertebrae section counting from the rump end.

4. Four-vertebrae T-bone section.

5. Remove all kidney fat and gristle. Trim the tail to a maximum width of 25mm from the tip of the eye muscle.

6. Internal and external fat thickness not to exceed 10mm. Cut and saw the T-bone section into steaks of required weight and remove bone dust.

QUALITY STANDARD beef English

AHDB BEEF & LAMB