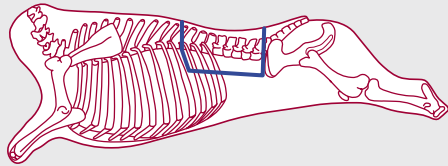


# Larder Trim Sirloin

Code:

Sirloin B015



1. Position of the sirloin.

2. Carefully remove the intercostal meat, gristle and chain muscle. Remove the tail to a length of 25mm.

3. Remove the backstrap to a width of 60mm and parallel to the backline of the carcass.

4. Trim external fat to a maximum thickness of 5mm.



5. Larder trimmed sirloin prepared to specification.

