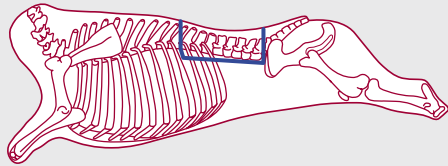


Bone-In Sirloin Steak

Code:

Sirloin B018



1. Position of the 3 bone sirloin

2. Bone-in sirloin with the fillet removed.

3. Separate the rib section by cutting in a...

4. ...straight line from the tip of the first rib.



5. Trim the tail to a maximum 25mm from the tip of the eye muscle. Remove part of the vertebrae as illustrated.

6. Remove paddywack and cut/saw sirloin section into steaks.

7. Bone-in Sirloin Steaks.

