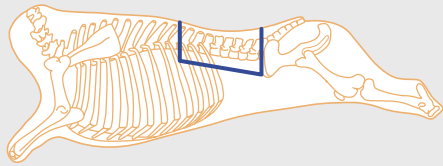


Sirloin Steaks – Standard Trim

Code:

Sirloin V005



1. Position of the three-rib sirloin.

2. Three rib sirloin. Remove all bones using a sheet boning method. 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 back strap is removed. External fat level trimmed back to a maximum of 10mm.



5. Cut remaining sirloin into steaks of even thickness and required portion weight.

