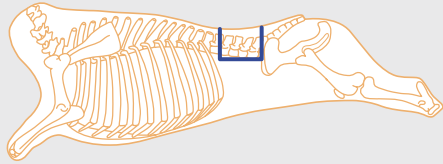


T-Bone Steaks

Code:

Sirloin V006



1. T-Bone position.

2. From a sirloin with the fillet attached remove a four-vertebrae section counting from the rump.

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

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

