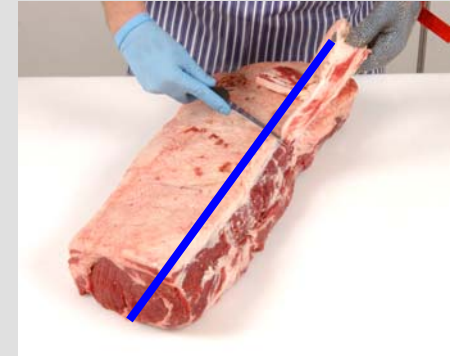
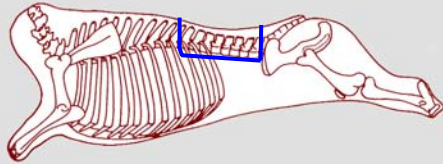


Striploin

Sirloin B002



1. Position of the three-rib sirloin.

2. Intercostal meat (meat between the ribs) is removed.

3. The tail is trimmed to 40mm maximum from the tip of the eye muscle.

4. 25mm wide back strap is removed.



5. External fat level trimmed back to a maximum of 10mm.

6. Striploin is vacuum packed individually.

