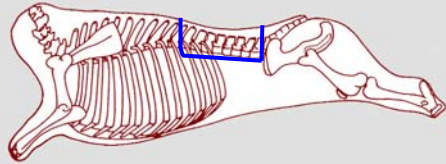


“Premium” Sirloin Steaks

Sirloin B003

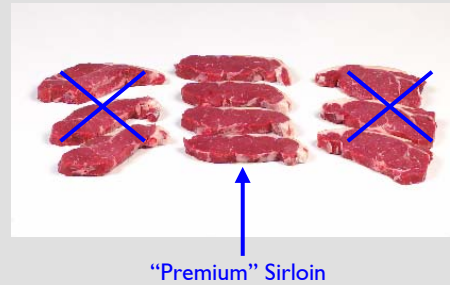
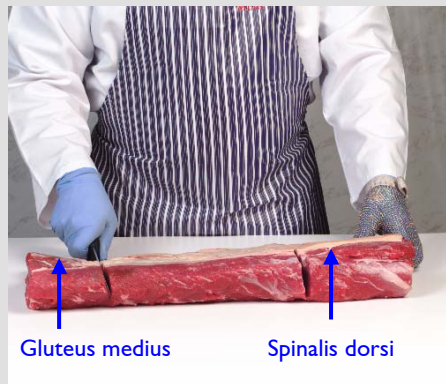


1. Position of the three-rib sirloin.

2. Boneless untrimmed sirloin.

3. Remove the tail by cutting 25mm from the ventral tip of the eye muscle. Remove the chain.

4. Remove the backstrap to a width of 70mm and parallel to the backline of the carcass. Trim external fat to a maximum thickness of 8mm.



5. Separate the sirloin into three by cutting across the anterior tip of the gluteus medius and the posterior tip of the spinalis dorsi.

6. The sirloin cut into the three different types of steak.

7. Steaks cut to specification from the three pieces. Only centre steaks are eligible for “Premium” status.

