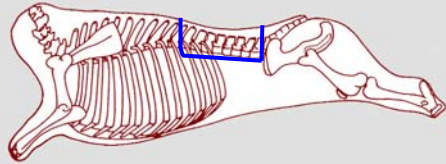


Sirloin - Sandwich Steaks

Sirloin B007



1. Position of the sirloin.

2. The length of the tail is not to exceed 25mm from the outer tip of the eye muscle. Remove the bones by sheet boning technique.

3. Remove all gristle connective tissue...

4. and internal fat pockets. Remove 50mm of the backstrap.



5. Remove the whole D muscle from the rump end of the sirloin.

6. Trim fat level to a maximum of 10mm...

7. and cut into steaks 10mm thick (no wedge shapes).

