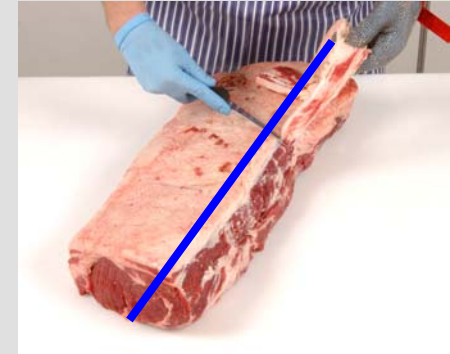
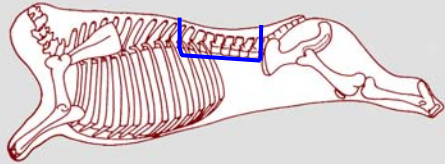


# Rolled Sirloin

## Sirloin B011



1. Position of the sirloin.

2. 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 backstrap is removed. Chain remains.



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

6. Roll and secure the shape using string, tie at regular intervals and cut into required portion weight.

