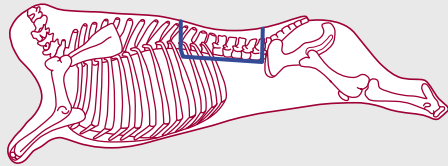


# “Premium” Sirloin Cannon Steak

Code:

Sirloin B010



1. Position of two-rib bone sirloin.



2. Remove the bones by sheet boning technique.



3. Remove the tail by cutting 25mm from the tip of the eye muscle and parallel to the backline of the carcase.



4. Trim all gristle, connective tissue...



5. and fat from the internal side.



6. Remove the D muscle from the rump end of the loin as illustrated.



7. Remove chain and external fat.



8. Cut the eye muscle of the sirloin...



# “Premium” Sirloin Cannon Steak – continued

Code:

Sirloin B010



9. into two, lengthways.



10. Cut into individual portions.



11. Vacuum pack in quantities required.

