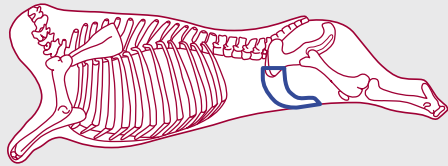


Tri-tip Steaks

Code:

Rump B021

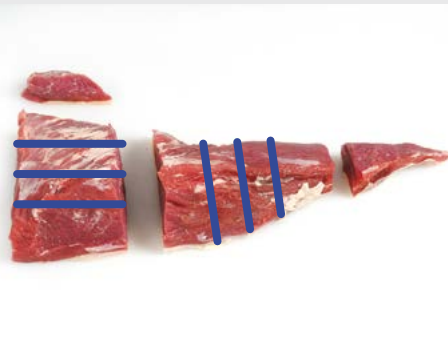


1. Position of the Rump Tail.

2. Max. fat thickness on the outside of the muscle not to exceed 10mm.

3. Remove excess fat and gristle.

4. The lines indicate the direction of the muscle grain.



5. Cut rump tail into 2 and remove thin ends as illustrated. Cut the muscle across the grain as the lines illustrate.

6. Tri-tip Steaks.

7. Tri-tip Steaks.



For this product, the rump tail should be matured for a minimum of 14 days.

