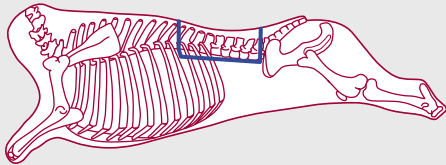


Sirloin Cannon

Code:
Sirloin B009



1. Position of two-rib bone sirloin.



2. Remove the bones by sheet boning technique. Remove the tail by cutting 25mm from the tip of the eye muscle



3. Trim all gristle, connective tissue...



4. and fat from the internal side.



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



6. Remove chain and external fat.



7. Cut the eye muscle of the sirloin...



8. into two, lengthways.

