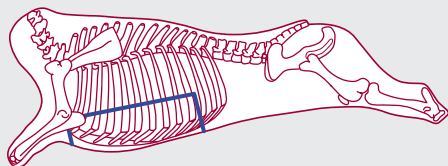# Brisket Joints

1. Position of the brisket.

2. Remove all bones, cartilage and fat deposits.

3. Trim external fat to a maximum thickness of 5mm and remove all discoloured tissue.

4. The fully trimmed boneless brisket ready for further preparation

5. Roll and tie securely with string at regular intervals.

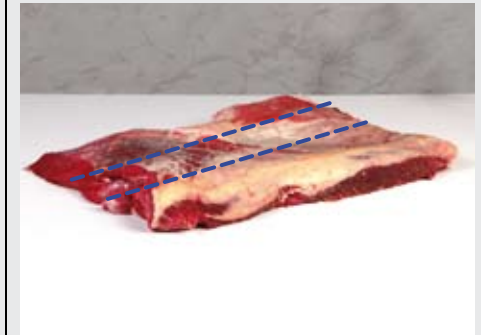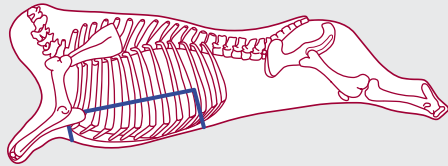6. The rolled brisket ready to be cut into smaller joints.

7. Cut the rolled brisket into required joint sizes.

QUALITY STANDARD beef English

EBLEX

Brisket Mini Joints

1. Position of the brisket.

2. Remove all bones, cartilage and fat deposits.

3. Trim external fat to a maximum thickness of 5mm and remove all discoloured tissue.

4. Cut the prepared brisket into three pieces as illustrated.
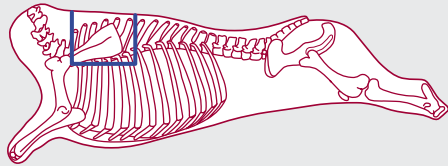

5. Hold in shape with elasticated roasting bands at regular intervals and cut into smaller mini joints.

6. Brisket mini joints prepared to specification and ready for sale.

QUALITY STANDARD beef English

EBLEX

Chuck Eye Steaks

1. The chuck is situated in the forequarter as illustrated.

2. Trimmed primal chuck ready for further preparation.

3. Separate the blade and feather muscles by cutting along the natural seam between them and the rest of the chuck.

4. Chuck muscles ready for preparation.

5. Remove the tail by cutting from the ventral tip of the eye muscle and parallel to the back line of the carcase.

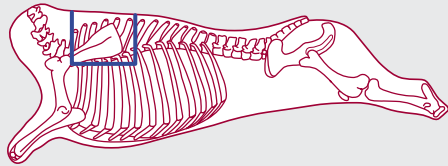6. Slice the chuck muscles evenly in thickness at 20mm intervals.

7. Chuck steaks cut and prepared to specification.

QUALITY STANDARD beef English

EBLEX

"King Arthur's" Beef Roast

1. Position of the Chuck roll.

2. Remove yellow gristle (backstrap) and the crest (rhomboideus) muscle.

3. Utilise the cap of the Fore Rib...

4. ...and place on top of the Chuck Eye roll.

5. Remove and square end the Chuck Eye in line with the rib cap muscle…

6. ...and tie at regular intervals.

7. King Arthur's Beef Roast (Rib end view).
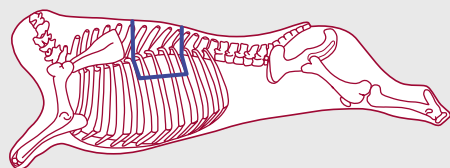

8. King Arthur's Beef Roast (Chuck end view).

For this product the Chuck roll must be matured for a minimum of 14 days.

QUALITY STANDARD beef English

EBLEX

Rib Cap Muscle (Latissimus dorsi and Trapezius)

1. The fore rib should be removed from the carcase between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Bones should be removed by sheet boning.

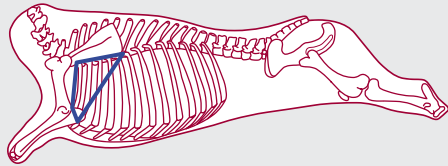4. Follow the natural seams to remove the rib cap.

5. Rib cap (Latissimus dorsi and Trapezius).

QUALITY STANDARD beef English

EBLEX

LMC Steaks

1. Position of the LMC.

2. LMC.

3. Remove silver gristle sheath…

4. and the thickest part of the large central gristle.

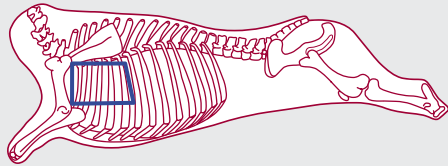5. Slice into braising steaks of even thickness and across the grain.

QUALITY STANDARD beef English

EBLEX

LMC (Leg of mutton cut) Roast (with added fat)

1. Position of the LMC.

2. The external surface of the LMC after removal from the forequarter.

3. Separate the smaller muscles from the main muscle by cutting along the seams between them.

4. Remove external fat cover taking care not to cut into the underlying muscles.

5. Remove the external gristle sheath…

6. and the thickest part of the large central gristle.

7. Add a layer of fat no thicker than 5mm at any point and tie securely with string at regular intervals.
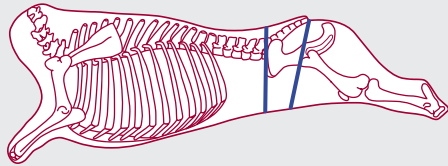

8. LMC roast prepared to specification

QUALITY STANDARD beef English

EBLEX

Traditional Rump Steak

1. Position of the rump.

2. Remove bone and trim fat to a maximum thickness of 10mm.

3. Cut steaks 15mm thick and even…

4. throughout each slice.
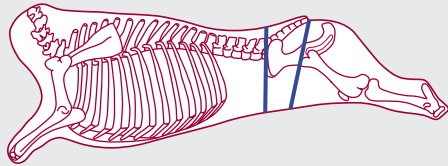

5. Cut each steak into required portion size.

QUALITY STANDARD beef English

EBLEX

1. Position of the rump.

2. Remove any small loosely attached muscles.

3. Remove internal fat deposits.

4. Trim external fat to a maximum thickness of 5mm.

5. Cut the trimmed primal into two equal sized portions.

6. Tie securely with string, making sure the cap muscle stays in position to prevent the joint tapering.
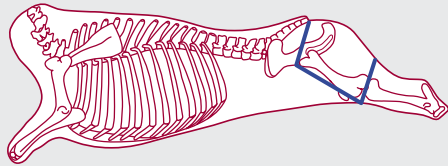

7. Rump roasting joints prepared to specification and ready for use.

QUALITY STANDARD beef English

EBLEX

1. Position of the silverside.

2. Boneless untrimmed silverside anterior view.

3. Boneless untrimmed silverside posterior view.

4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. Remove silverwall gristle, excess fat and connective tissue.

5. Larger silverside muscle can be cut into steaks...

6. or square the ends of the salmon cut and slice into escallops across the grain at 5mm intervals.

7. Escallops are ideal for marinating.

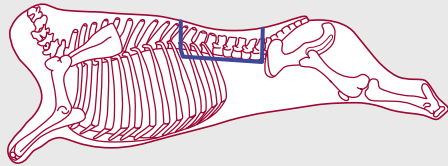8. Alternatively the silverside can be used for dice.

QUALITY STANDARD beef English

For this product the silverside should be matured for a minimum of 14 days.

EBLEX

Sirloin Steaks – Standard Trim

1. Position of the three-rib 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. The whole sirloin can be cut into steaks of even thickness. Fat thickness not to exceed 10-15mm.
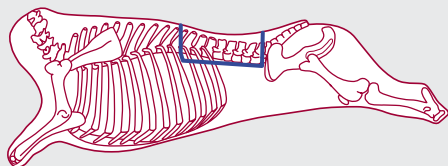
QUALITY STANDARD beef English

EBLEX

Rolled Sirloin

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.

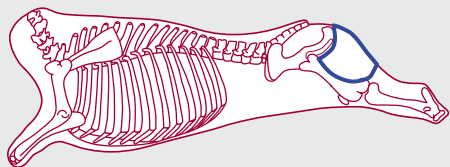5. External fat level trimmed back to a maximum of 10mm.

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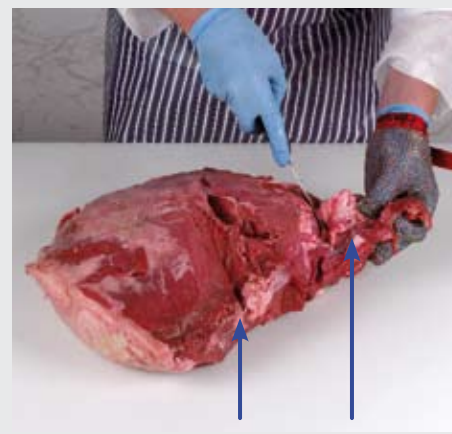
QUALITY STANDARD beef English

EBLEX

1. Position of the topside.

2. Remove all discoloured tissue, gristle and excess fat from external side of the topside.

3. From the internal side remove the loose hanging muscle…

4. blood veins, gristle and discoloured tissue.

5. Cut the topside into three equal pieces.

6. Add fat to lean parts on top of the joint and tie at regular intervals. Fat thickness not to exceed 10mm.
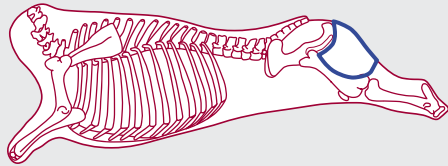

7. Vacuum pack.

QUALITY STANDARD beef English

EBLEX

Topside Joints (without side muscle, fat added)

1. Position of the topside.

2. Square cut the side muscle of the topside

3. Cut the remainder into three equal sized pieces.

4. Place a sheet of cod fat (maximum thickness 10mm) over the centre of the lean side of the joint.

5. Tie and secure with string at regular intervals.

6. Square ends…

7. as illustrated.

8. Cut into joints of the required size.