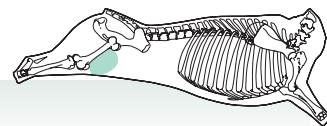




# SIRLOIN TIP (KNUCKLE)



167A

SIRLOIN TIP

**COMMON NAMES:** Knuckle, Thick Flank

**MUSCLE COMPOSITION:** Consists of the *Vastus intermedius*, *Vastus lateralis*, *Vastus medialis*, *Rectus femoris*, *Tensor fasciae latae*.

**POINTS REQUIRING SPECIFICATION:**

- Flank cap muscle (*tensor fasciae latae*) retained or removed
- Removal or retention of exterior fat and membrane (denuded)

## CLASSIC CUTS



1167A

SIRLOIN TIP MARINATING STEAK

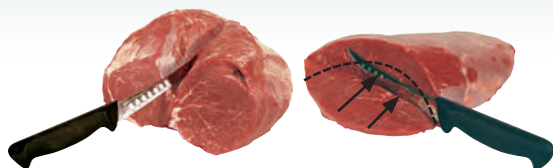


SIRLOIN TIP OVEN ROAST



MINUTE STEAK

## CUTTING



1. Remove eye by natural seam.
2. Cut steaks across the direction of the grain.

--- CUT LINE  
← GRAIN DIRECTION

## MERCHANDISING OPTIONS



SIRLOIN TIP EYE STEAK



SIRLOIN TIP EYE OVEN ROAST



SIRLOIN TIP EYE FAST-FRY STEAKS

## MERCHANDISING OPTIONS



SIRLOIN TIP MEDALLIONS

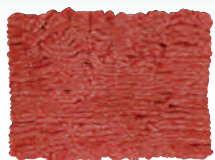


SIRLOIN TIP ROTISSERIE STYLE ROAST



SIRLOIN TIP QUICK ROAST

## TRIM UTILIZATION



EXTRA LEAN GROUND SIRLOIN



SIRLOIN TIP MARINATING CUBES/STRIPS



STEWING BEEF

# Merchandising Options



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### PRODUCT DESCRIPTION

### CUTTING SPECIFICATIONS

### CHARACTERISTICS

### MARKETABILITY



**SIRLOIN TIP  
MARINATING STEAK**  
**1167A**

**THICKNESS:**  
1/2" – 3/4" (1.3 – 1.9 cm)  
**PRESENTATION:**  
Single or club pack

- Visually lean
- Moderately tender
- Multiple muscles deliver inconsistency

- Price point driven
- Good feature item
- Versatile for meal plans and cross promotions



**SIRLOIN TIP OVEN ROAST**

**PRODUCTION RECOMMENDATIONS:**  
Tie or Jet-net across grain  
**PRESENTATION:**  
Flat side down

- Visually lean and consistent texture
- High yield and profit return
- Very flavourful and moderately tender

- Usable portion sizes
- Consistent texture and quality
- Positive consumer perception



**SIRLOIN TIP EYE  
FAST-FRY STEAKS**

**THICKNESS:**  
1/16" – 1/8" (.16 – .32 cm)  
**PRESENTATION:**  
Shingle 2 – 3 slices cut across grain

- Visually lean and consistent texture
- High yield and profit return
- Single portion sizes

- High quality sandwich style steak
- Quick, convenient steak option
- Tenderize for high quality cubed steak



**SIRLOIN TIP ROTISSERIE  
STYLE ROAST**

**SIZE/SHAPE:**  
Even oval shape for consistent cooking  
**PRESENTATION:**  
Jet-net or string tie

- Visually lean and consistent texture
- High yield return
- Single muscle improves tenderness

- Very tender when marinated
- Economical grilling option (when marinated)
- Marketable for grilling season



**SIRLOIN TIP  
MEDALLIONS**

**THICKNESS:**  
1" (2.5 cm)  
**PRESENTATION:**  
• Circular form with string, over wrap, collagen or bacon  
• Cut across grain

- Smaller diameter, thicker cut
- Visually lean
- High yield and profit returns
- Single muscle improves tenderness

- Economical thicker cut choice
- Ideal for service case operations
- Smaller portion
- Price point control
- Medallion cuts are a perfect choice for changing appetites and lifestyle choices



**SIRLOIN TIP  
QUICK ROAST**

**PRODUCTION RECOMMENDATIONS:**  
1 lb (450 g) max weight, cylindrical in shape for even cooking  
**PRESENTATION:**  
Jet-net for consistency and finished look

- Visually lean and very flavourful
- High yield return

- Convenient meal plan option
- Excellent for service case operations
- Smaller portions



**SIRLOIN TIP  
MARINATING  
CUBES/STRIPS**

**SIZE/SHAPE:**  
Kabobs 1" (2.5 cm) cubes,  
Strips 2" (5 cm) lengths  
**PRESENTATION:**  
Kabob on skewer with vegetables or plain strips with stir-fry vegetables or plain

- Visually lean
- Positive consumer perception
- Moderately tender unless marinated

- Versatile
- Convenient meal plan option
- Great for cross merchandising promotions



**EXTRA LEAN  
GROUND SIRLOIN**

**PRODUCTION SPECIFICATIONS:**  
• Must be produced, 100% from sirloin specific primal  
• Less than 10% fat

- Distinctive flavour and texture

- Positive consumer perception
- Premium product for ground beef category