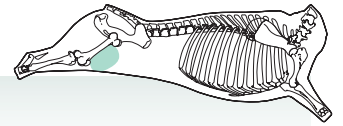





SIRLOIN TIP (KNUCKLE)

- GRILLING
- SAUTÉ / PAN FRY
- OVEN ROASTING
- BRAISING, STEWING, OR POT ROASTING
- ROTISSERIE
- SIMMERING





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)

167A

SIRLOIN TIP

CLASSIC CUTS

 1167A SIRLOIN TIP MARINATING STEAK	 SIRLOIN TIP OVEN ROAST	 MINUTE STEAK
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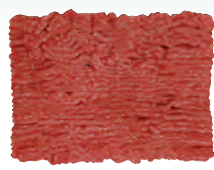


CUTTING MERCHANDISING OPTIONS

 <p>1. Remove eye by natural seam. 2. Cut steaks across the direction of the grain.</p> <p>--- CUT LINE ← GRAIN DIRECTION</p>	 SIRLOIN TIP EYE STEAK	 SIRLOIN TIP EYE OVEN ROAST	 SIRLOIN TIP EYE FAST-FRY STEAKS
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MERCHANDISING OPTIONS

 SIRLOIN TIP MEDALLIONS	 SIRLOIN TIP ROTISSERIE STYLE ROAST	 SIRLOIN TIP QUICK ROAST
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TRIM UTILIZATION

 EXTRA LEAN GROUND SIRLOIN	 SIRLOIN TIP MARINATING CUBES/STRIPS	 STEWING BEEF
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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