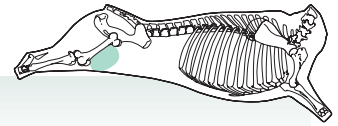


SIRLOIN TIP (KNUCKLE)

KNOW
YOUR
BEEF



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

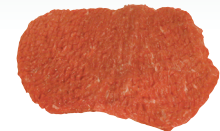


1167A

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

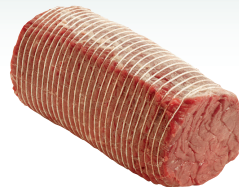


SIRLOIN TIP EYE FAST-FRY STEAKS

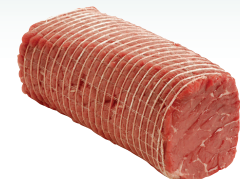
MERCHANDISING OPTIONS



SIRLOIN TIP MEDALLIONS

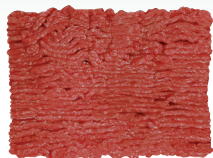


SIRLOIN TIP ROTISSERIE STYLE ROAST



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
  <p>SIRLOIN TIP MARINATING STEAK 1167A</p>	<p>THICKNESS: 1/2" – 3/4" (1.3 – 1.9 cm)</p> <p>PRESENTATION: Single or club pack</p>	<ul style="list-style-type: none"> • Visually lean • Moderately tender • Multiple muscles deliver inconsistency 	<ul style="list-style-type: none"> • Price point driven • Good feature item • Versatile for meal plans and cross promotions
  <p>SIRLOIN TIP OVEN ROAST</p>	<p>PRODUCTION RECOMMENDATIONS: Tie or Jet-net across grain</p> <p>PRESENTATION: Flat side down</p>	<ul style="list-style-type: none"> • Visually lean and consistent texture • High yield and profit return • Very flavourful and moderately tender 	<ul style="list-style-type: none"> • Usable portion sizes • Consistent texture and quality • Positive consumer perception
  <p>SIRLOIN TIP EYE FAST-FRY STEAKS</p>	<p>THICKNESS: 1/16" – 1/8" (.16 – .32 cm)</p> <p>PRESENTATION: Shingle 2 – 3 slices cut across grain</p>	<ul style="list-style-type: none"> • Visually lean and consistent texture • High yield and profit return • Single portion sizes 	<ul style="list-style-type: none"> • High quality sandwich style steak • Quick, convenient steak option • Tenderize for high quality cubed steak
  <p>SIRLOIN TIP ROTISSERIE STYLE ROAST</p>	<p>SIZE/SHAPE: Even oval shape for consistent cooking</p> <p>PRESENTATION: Jet-net or string tie</p>	<ul style="list-style-type: none"> • Visually lean and consistent texture • High yield return • Single muscle improves tenderness 	<ul style="list-style-type: none"> • Very tender when marinated • Economical grilling option (when marinated) • Marketable for grilling season
  <p>SIRLOIN TIP MEDALLIONS</p>	<p>THICKNESS: 1" (2.5 cm)</p> <p>PRESENTATION:</p> <ul style="list-style-type: none"> • Circular form with string, over wrap, collagen or bacon • Cut across grain 	<ul style="list-style-type: none"> • Smaller diameter, thicker cut • Visually lean • High yield and profit returns • Single muscle improves tenderness 	<ul style="list-style-type: none"> • 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
  <p>SIRLOIN TIP QUICK ROAST</p>	<p>PRODUCTION RECOMMENDATIONS: 1 lb (450 g) max weight, cylindrical in shape for even cooking</p> <p>PRESENTATION: Jet-net for consistency and finished look</p>	<ul style="list-style-type: none"> • Visually lean and very flavourful • High yield return 	<ul style="list-style-type: none"> • Convenient meal plan option • Excellent for service case operations • Smaller portions
  <p>SIRLOIN TIP MARINATING CUBES/STRIPS</p>	<p>SIZE/SHAPE: Kabobs 1" (2.5 cm) cubes, Strips 2" (5 cm) lengths</p> <p>PRESENTATION: Kabob on skewer with vegetables or plain strips with stir-fry vegetables or plain</p>	<ul style="list-style-type: none"> • Visually lean • Positive consumer perception • Moderately tender unless marinated 	<ul style="list-style-type: none"> • Versatile • Convenient meal plan option • Great for cross merchandising promotions
  <p>EXTRA LEAN GROUND SIRLOIN</p>	<p>PRODUCTION SPECIFICATIONS:</p> <ul style="list-style-type: none"> • Must be produced, 100% from sirloin specific primal • Less than 10% fat 	<ul style="list-style-type: none"> • Distinctive flavour and texture 	<ul style="list-style-type: none"> • Positive consumer perception • Premium product for ground beef category