

FABRICATING THE TOP SIRLOIN

Subprimal Name* 184 (IMPS/NAMP)
Beef Loin, Top Sirloin Butt

To optimize tenderness, wet age 21 days for Select and Choice.**

*The Meat Buyers Guide, NAMP

**Industry Guide for Beef Aging, 2006

184D (IMPS/NAMP)
Top Sirloin Cap (IM)



184B (IMPS/NAMP)
Top Sirloin Center (IM)

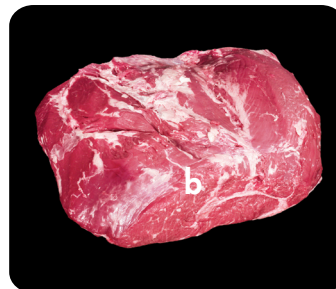
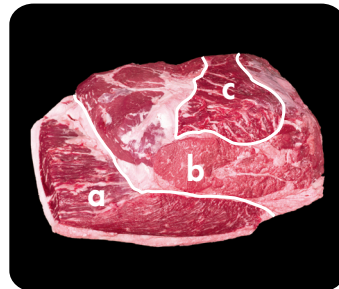
CUTTING GUIDE

1 Start with the 184 (IMPS/NAMP) Beef Loin, Top Sirloin Butt. Trim to desired specification.

2 The Top Sirloin Butt can be divided into three components, the Top Sirloin Cap (IMPS/NAMP) 184D (a), the Top Sirloin Center (IMPS/NAMP) 184B (b) and the Mouse muscle (c).

3 Locate and remove Top Sirloin Cap (a) from the Top Sirloin Center (b) by following the natural seam.

4 Locate and remove the Mouse muscle (c) from the Sirloin Center (b). This muscle can be used for stew or ground sirloin.



5 184D (IMPS/NAMP)
Top Sirloin Cap (IM).

6 Remove fat and connective tissue, then portion into steaks or roasts. 184D (IMPS/NAMP) Top Sirloin Cap (IM).

7 184B (IMPS/NAMP)
Top Sirloin Center (IM).

8 Trim the Top Sirloin Center and cut into two or three sections to desired specification, then portion into steaks or roasts.