

TENDERLOIN YIELD OVERVIEW

Five, USDA Choice Tenderloins were acquired from a bulk grocery outlet. Each Tenderloin was weighed and exterior fat, connective tissue, and the side muscle or chain was removed. Tenderloins were then separated into three portions; the butt, the barrel, and the tip. The butt and tip were weight whole, and the barrel was cut into 1.5-inch thick Tenderloin Filets (URMIS – 1236), cut perpendicular to the length of the barrel.

