

BEEF LOIN, STRIP LOIN, BONELESS YIELD OVERVIEW

Six, USDA Choice Strip Loins were acquired from a bulk grocery outlet. Each Strip Loin was weighed and exterior defects such as bone were removed. Strip Loins were then cut into 1-inch thick Strip Loin Steaks (URMIS – 1404), cut perpendicular to the length of the Strip Loin. The exterior fat of all steaks was trimmed to 1/8-inch and 1-inch of tail fat was left on each steak. End pieces not suitable for steaks were trimmed of exterior fat and regarded as stew meat.

