

WESTERN TIP & WESTERN GRILLER

Subprimal Name* 171B (IMPS) Beef Round, Outside Round (Flat)

To optimize tenderness, wet age 14 days for Premium Choice, 28 days for Select.**

*Institutional Meat Purchase Specifications (IMPS), 2010 **Industry Guide for Beef Aging, 2006

*** Uniform Retail Meat Identity Standards

CUTTING

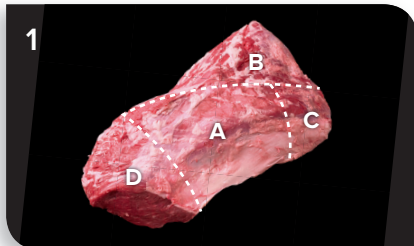
URMIS Name***

Beef Bottom Round
Steak (Western Griller)
U.P.C. 1462 Beef Bottom
Round Steak

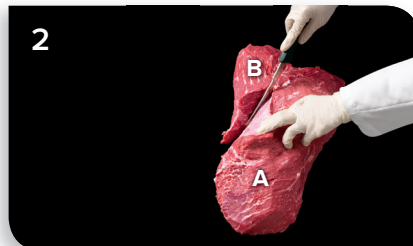


URMIS Name***

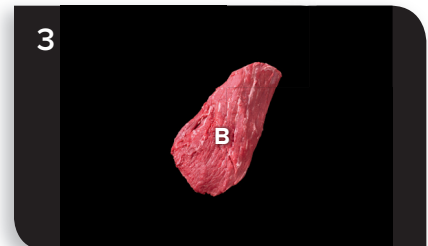
Beef Bottom Round
Rump Steak (Western Tip)
U.P.C. 1269 Beef Bottom
Round Rump Steak



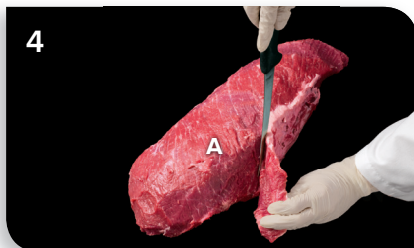
Start with the 171B (IMPS) Beef Round, Outside Round (Flat). Identify the *Biceps femoris* Main Body (A), the Flat Triangle or Ischiatic Head (B), the Tail (C), and the Sirloin/Rump End (D).



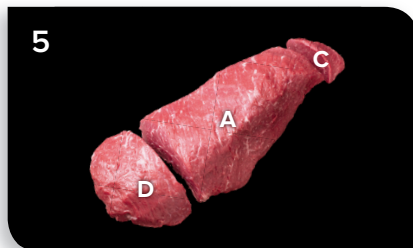
Remove unwanted fat and connective tissue from internal surface. Then, separate the Flat Triangle (B) from the Main Body (A) by following the natural seam.



Remove unwanted fat and connective tissue from surface of Flat Triangle or Ischiatic Head (B). The Flat Triangle (B) can be left whole as a roast, used for Cubed Steak or utilized for further processing.



Remove exposed connective tissue from the Main Body (A). Trim external fat to desired specifications. Leave whole for further processing, cut into roasts, cook for deli applications, or follow steps 5-7 for steaks.



Locate and remove the Sirloin/Rump End (D) from the Main Body (A) approximately 4" to 5" from the point (sirloin end, D). This should correspond approximately with the anterior tip of the Flat Triangle (B) before its removal. Trim the opposite end (Tail, C) so the Main Body (A) is 1.5" thick or high. Use the Tail (C) for Stew Meat, Cubed Steak



Identify fiber direction on the Sirloin/Rump End (D) and cut end to end to generate Western Tip Steaks (3/4" thick) or leave whole as a Rump Roast.



Cut Main Body (A) end to end [perpendicular to the long axis of the Main Body (A)] into Bottom Round Steaks/ Western Griller Steaks (1/2" thick). This tends to be with the grain. Can also cut thin (4mm-6mm thick) or portion as a roast.

