

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.**

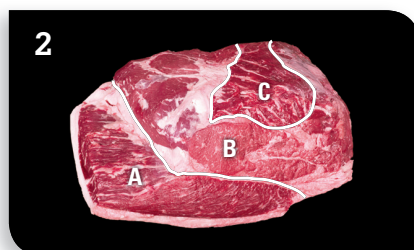
*The Meat Buyers Guide, NAMP **Industry Guide for Beef Aging, 2006



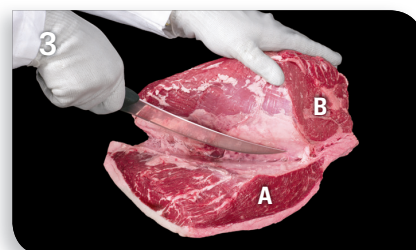
CUTTING GUIDE



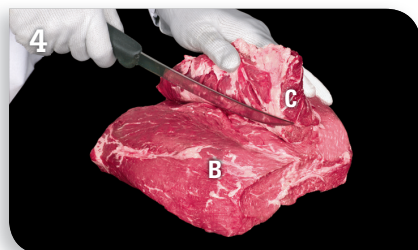
Start with the 184 (IMPS/NAMP) Beef Loin, Top Sirloin Butt. Trim to desired specification.



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).



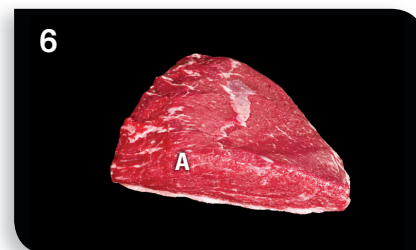
Locate and remove Top Sirloin Cap (A) from the Top Sirloin Center (B) by following the natural seam.



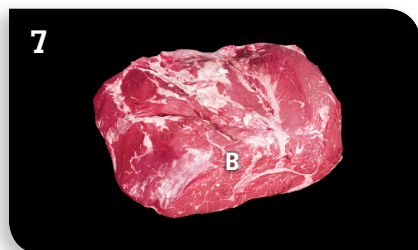
Locate and remove the Mouse muscle (C) from the Sirloin Center (B). This muscle can be used for stew or ground sirloin.



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



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



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



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