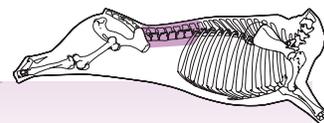




SHORT LOIN

- GRILLING
- SAUTÉ / PAN FRY
- OVEN ROASTING
- BRAISING, STEWING, OR POT ROASTING
- SIMMERING



174

SHORT LOIN

COMMON NAMES: Beef Loin, Short Cut
MUSCLE COMPOSITION: Consists of the *Longissimus dorsi*, *Gluteus medius*, *Multifidus dorsi*, *Psoas major*, *Psoas minor*, *Longissimus costarum*, *Iliacus*, *Intercostales externus* and *internus*.
POINTS REQUIRING SPECIFICATION:

- Tail length
- Fat cover
- Weight range

CLASSIC CUTS



PORTERHOUSE

T-BONE

WING



1173

PORTERHOUSE GRILLING STEAK



1174

T-BONE GRILLING STEAK



WING GRILLING STEAK



WING FAST FRY STEAK



1179

BONE IN STRIP LOIN STEAK

MERCHANDISING OPTIONS



192

SHORT TENDERLOIN



TENDERLOIN PREMIUM ROAST



1190A

TENDERLOIN GRILLING STEAK



WHOLE STRIP LOIN



SPLIT STRIP LOIN DOWN MIDDLE



1180

STRIP LOIN GRILLING STEAK



STRIP LOIN PREMIUM QUICK ROAST



1180B

STRIP LOIN GRILLING MEDALLIONS

TRIM UTILIZATION



LEAN GROUND BEEF/SOURCE GROUND SIRLOIN



STEWING BEEF



KEBOBS

Merchandising Options



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PRODUCT DESCRIPTION

CUTTING SPECIFICATIONS

CHARACTERISTICS

MARKETABILITY



**PORTERHOUSE, T-BONE,
WING GRILLING STEAK**
1173

THICKNESS:
3/4" – 1" (1.9 – 2.5 cm)
PRESENTATION:
Trim external fat to desired thickness

- Tender and flavourful
- Good marbling in AA/Select, AAA/Choice, Prime

- Popular grilling cut
- Seasonal favourite
- Positive consumer perception



**TENDERLOIN
PREMIUM OVEN ROAST**

PORTION SIZE:
1 lb and up (450 g and up)
PRESENTATION:
Trim external fat

- Very tender
- Extra lean

- Popular festive roast
- Premium roast for upscale recipes



**TENDERLOIN
GRILLING STEAK**
1190A

SIZE/SHAPE:
1" – 2" (2.5 – 5 cm)
PRESENTATION:
Remove external fat

- Very tender
- Extra lean

- Popular steakhouse favourite
- Positive consumer perception
- Special occasion favourite



**BONE-IN
TENDERLOIN
GRILLING STEAK**

SIZE/SHAPE:
1" – 2" (2.5 – 5 cm) for medallion
PRESENTATION:
Remove external fat
Trim bone for Frenched Finish

- Very tender
- Extra lean
- Extra flavour

- Niche steakhouse presentation
- Positive consumer perception
- Special occasion presentation



**STRIP LOIN
PREMIUM OVEN ROAST**

PORTION SIZE:
1 lb and up (450 g and up)
PRESENTATION:
Trim external fat

- Tender and flavourful
- Good marbling in AA/Select AAA/Choice, Prime

- Popular festive roast
- Premium roast for upscale recipes
- Whole or half strip loin is excellent for "Slice & Save" cut at home program



**STRIP LOIN
GRILLING STEAK**
1180

THICKNESS:
1" – 2" (2.5 – 5 cm)
PRESENTATION:
Trim external fat to desired thickness

- Tender and flavourful
- Good marbling in AA/Select AAA/Choice, Prime

- Popular steakhouse item
- Positive consumer perception
- Seasonal favourite



**STRIP LOIN
PREMIUM QUICK ROAST**

SIZE:
1 – 1 1/2 lb (450 – 700 g) max
PRESENTATION:
Jet-net or string tie
Consistent oval shape

- Tender and flavourful
- Good marbling in AA/Select AAA/Choice, Prime

- Premium small portion roast
- Quick cooking
- Service case application



**STRIP LOIN
GRILLING MEDALLIONS**
1180B

THICKNESS:
1 1/2" – 2" (3.8 – 5 cm)
SIZE:
8 – 12 oz portions (225 g – 340 g)
PRESENTATION:
Jet-net or string tie for shaping

- Tender and flavourful
- Good marbling in AA/Select AAA/Choice, Prime
- Thicker cut provides enhanced cooking control

- Smaller thick cut portion
- Price point control
- Service case application
- Medallion cuts are a perfect choice for changing appetites and lifestyle choices
- Excellent signature steak item