

Overview of Raw Meat

The top-round consists of a large block with a proportionately large amount of lean meat. It has a cover of fat however very little underneath. Meat quality can vary from the outside, towards the gooseneck round to the inside, towards the knuckle. Towards the gooseneck round the meat contains proportionately more fat, however has a rough texture with slightly tough meat. On the other hand, meat towards the knuckle is characteristically tender.

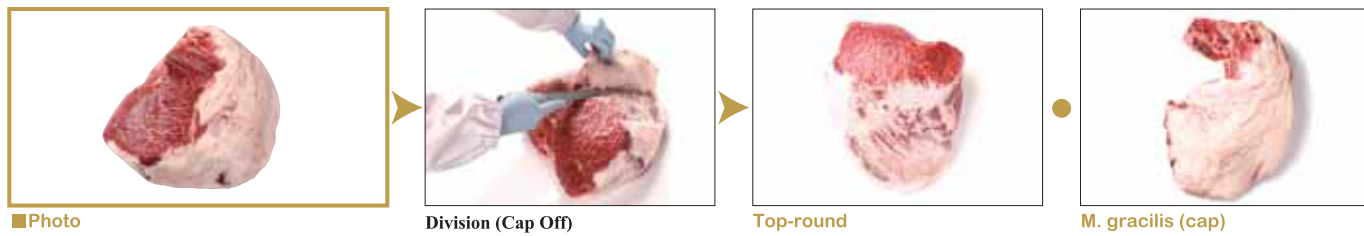


Culinary Applications

Steak	Barbecue	Stewing
Shabu-shabu	Roast beef	



PRIMAL CUT

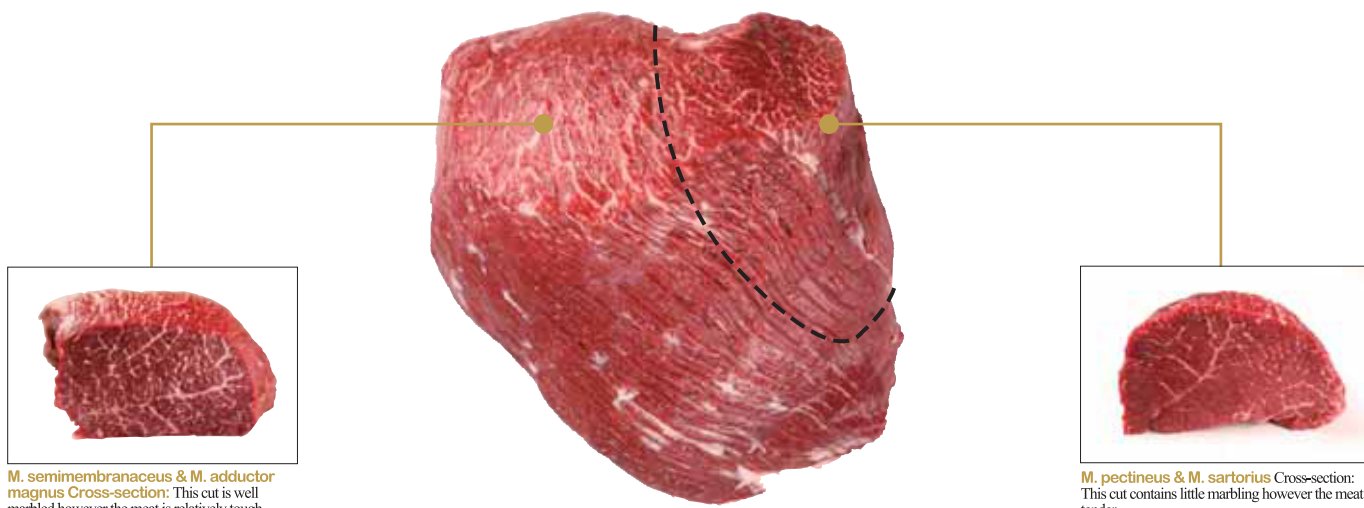


Photo

Division (Cap Off)

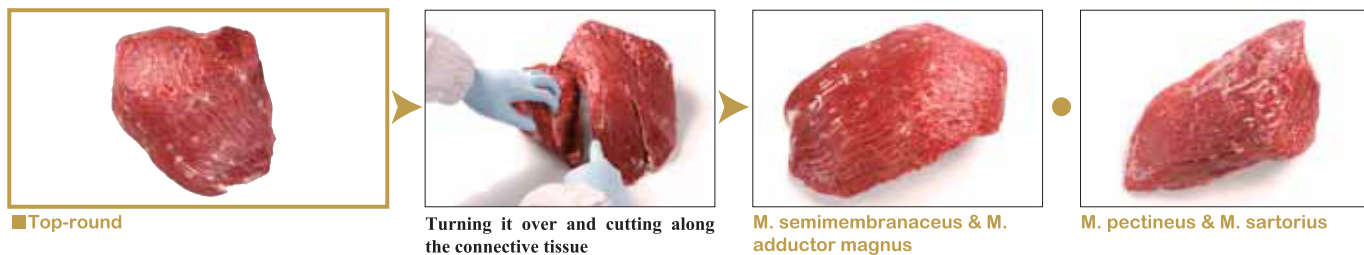
Top-round

M. gracilis (cap)



M. semimembranaceus & M. adductor magnus Cross-section: This cut is well marbled however the meat is relatively tough

M. pectineus & M. sartorius Cross-section: This cut contains little marbling however the meat tender



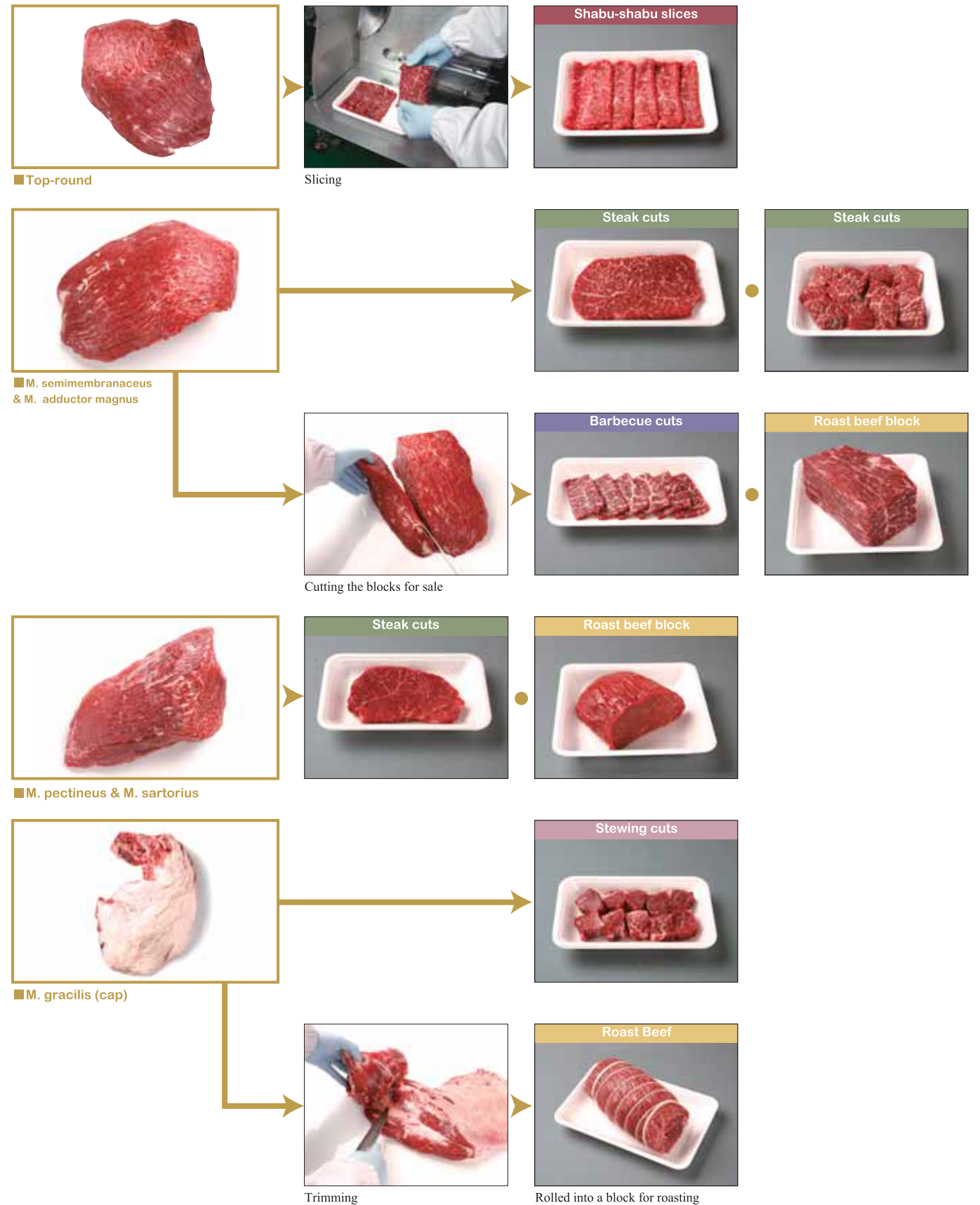
Top-round

Turning it over and cutting along the connective tissue

M. semimembranaceus & M. adductor magnus

M. pectineus & M. sartorius

RETAIL CUT



Top-round

Slicing

Shabu-shabu slices

M. semimembranaceus & M. adductor magnus

Steak cuts

Steak cuts

Cutting the blocks for sale

Barbecue cuts

Roast beef block

M. pectineus & M. sartorius

Steak cuts

Roast beef block

M. gracilis (cap)

Stewing cuts

Trimming

Roast Beef

Rolled into a block for roasting