

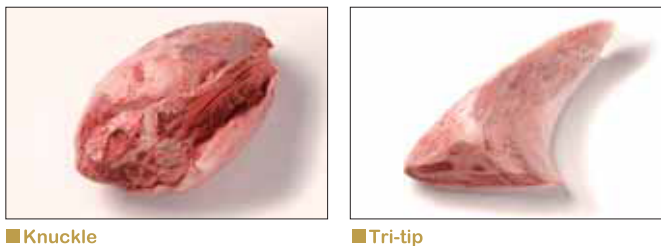
Overview of Raw Meat

The knuckle is spherically-shaped and consists primarily of lean meat. It consists of four parts: the inside knuckle muscle, slightly deep in color and tender; the knuckle main muscle that has muscle running into the center, is fine textured and tasty; the outside knuckle that is deep in color and slightly tough; and the tri-tip that has some marbling but is not as tender as would be expected from the appearance.

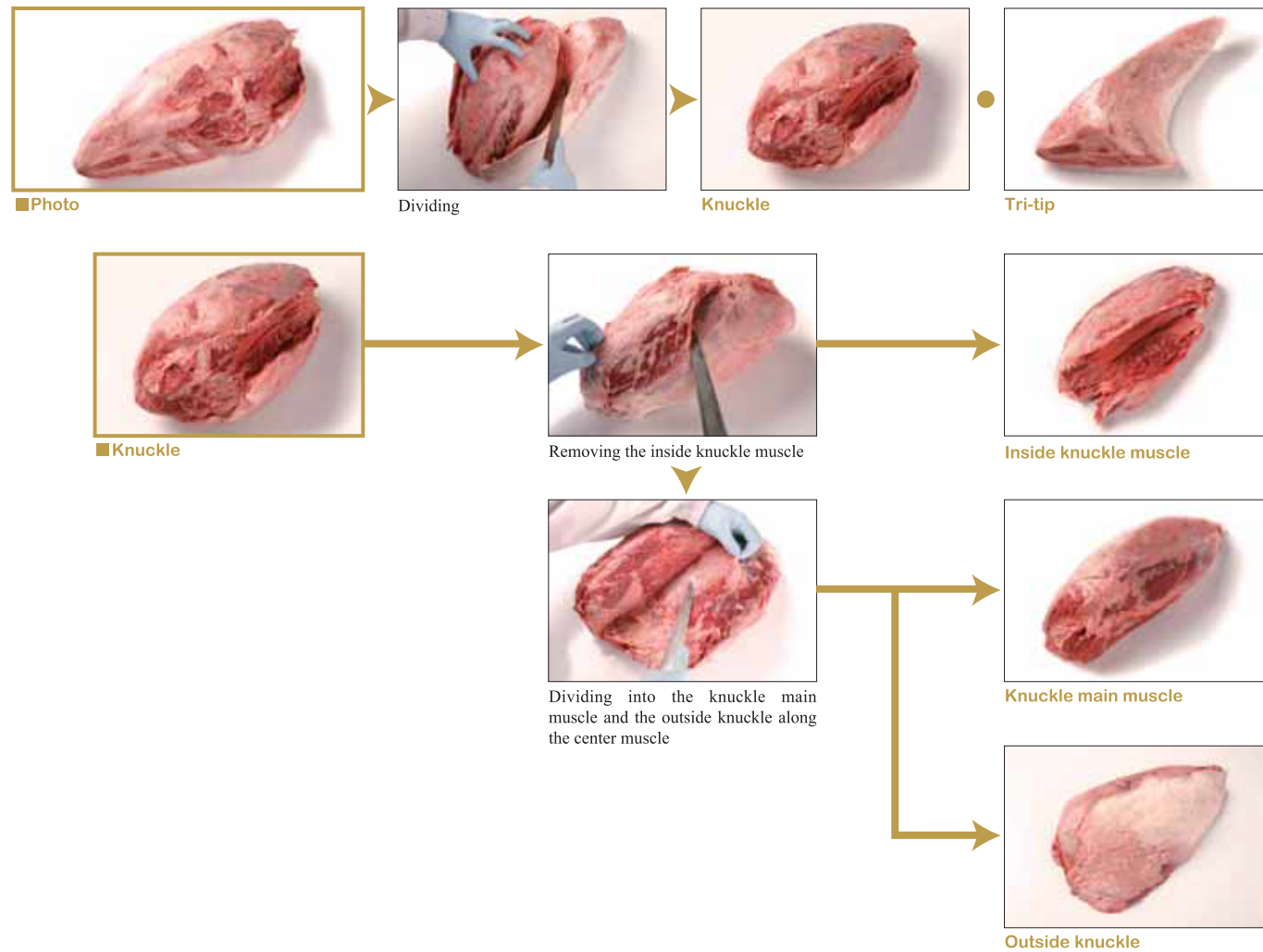


Culinary Applications

Steak	Barbecue	Sukiyaki
Shabu-shabu	Roast beef	



PRIMAL CUT



RETAIL CUT

