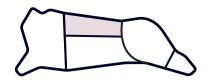
Sirloin



Overview of Raw Meat

The sirloin, similar to the fillet is considered a high-quality cut and is located behind the ribloin. Its meat is finely textured and tender. It holds it shape well and it is possible to obtain identically sized cuts making it ideal for steak.



Culinary Applications

Shabu-shabu

PRIMAL CUT







Make an incision every 5cm along the entire width of the fat



Removing the upper fat followed by the back strap



After removing the back strap

RETAIL CUT



■Photo Trimmed



