

## Overview of Raw Meat

The D Rump can be divided into the sirloin butt that runs into the sirloin and the top sirloin cap that runs into the gooseneck round. The D Rump has a very attractive color, is lean, finely-textured and is characterized by the proportionate fat and tender quality. The top sirloin cap has a deep color and a strong flavor however it is important to pay attention to the direction of muscle fiber when cutting it for retail.

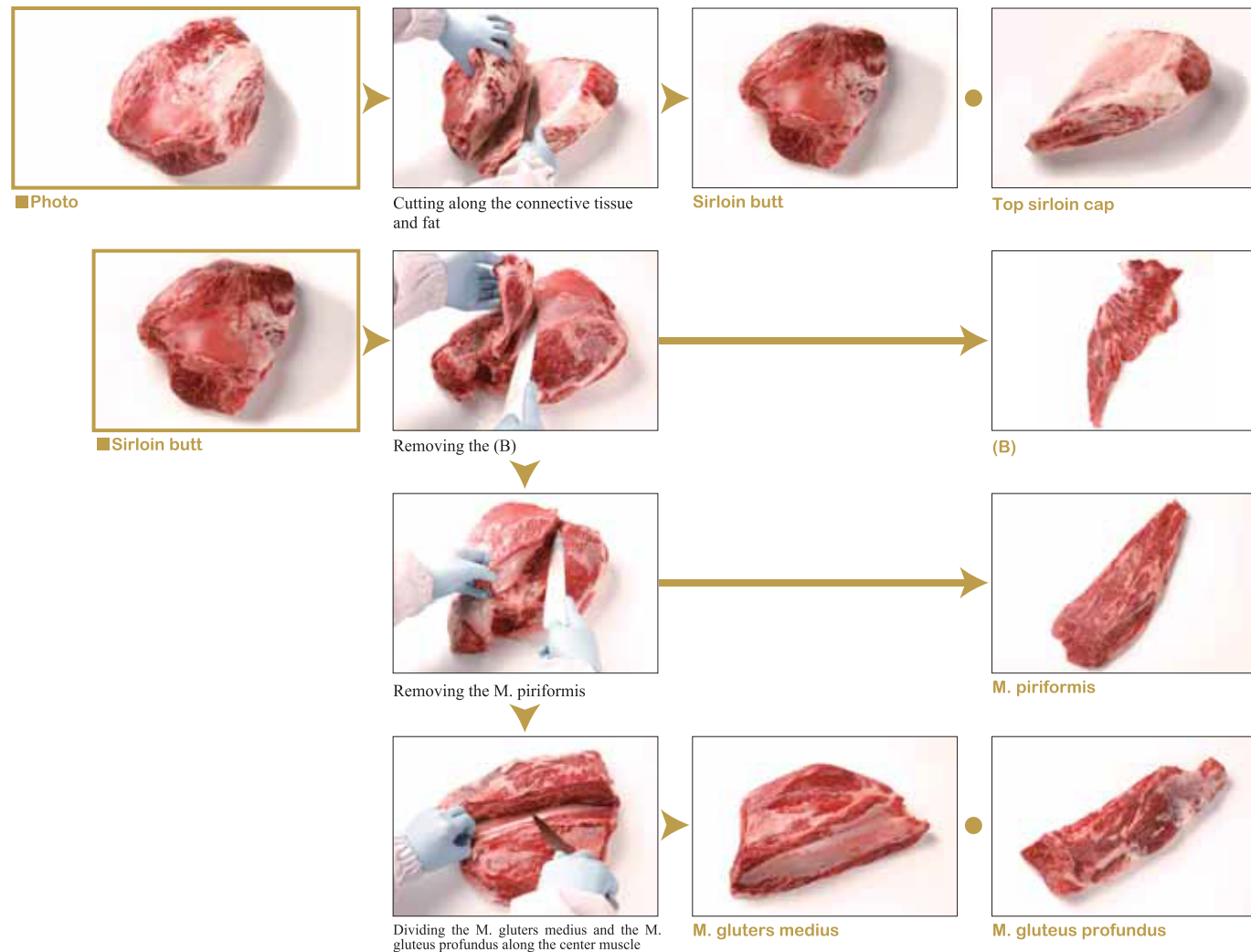


## Culinary Applications

Steak	Barbecue	Sukiyaki
Shabu-shabu	Roast beef	



## PRIMAL CUT



## RETAIL CUT

