



Please note, chain mail gloves are always recommended when cutting.

## Pulpa Blanca

### PRIMAL

Round

### CUTS FROM SUBPRIMAL

- Thin Bottom Round Steaks
- Cube Steak / Stew Meat

### TRAY RECOMMENDATIONS

2D and 4S

### TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife
- 12" Carving Knife

### BUTCHER'S NOTE

Increase margin and value for your meat department by trimming off as little lean meat as possible!



### SCAN HERE

to see a step-by-step video and for more cutting guides, visit

[nationalbeef.com/cm-c-index](http://nationalbeef.com/cm-c-index)



**STEP 1**  
Using the tip of a sanitized knife, poke a hole in the plastic and remove primal. Discard packaging and lay primal flat on a clean cutting board.



**STEP 2**  
Remove all excess fat, silverside and cartilage from the top. Then remove the strap and the underlying nerve. Carefully preserve as of the much lean meat as possible.



**STEP 3**  
Once cleaned, face each end of the primal. Remove the fat from these end pieces and use for **cubed steak** or **stew meat**.



**STEP 4**  
Slice and tray 1/4" **steaks** down the entire primal.



Cube Steak / Stew Meat




Thin Bottom Round Steaks



### CONSUMER INSIGHTS

This cut offers an opportunity to provide your customers with a lot of value for every day meals. Because it's lean, it can benefit from tenderization.



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