

Peeled Knuckle

PRIMAL
Round

CUTS FROM SUBPRIMAL

- Sirloin Tip Roast
- Sirloin Tip Steaks
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

2D and 8S

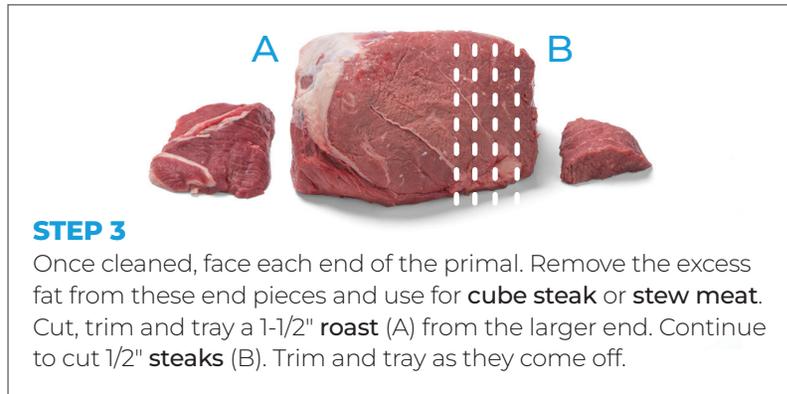
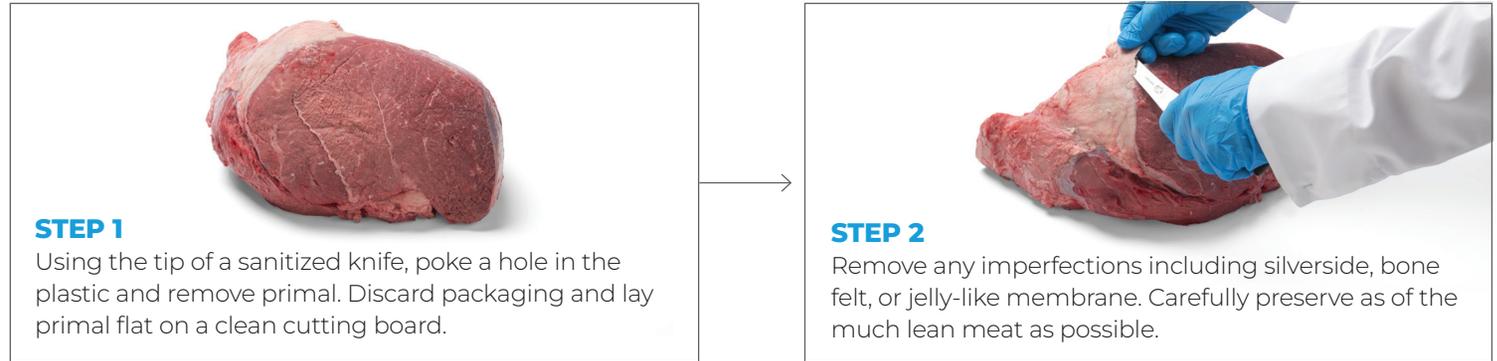
TOOLS NEEDED

- 6" Trim Knife
- 10" Steak 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



CONSUMER INSIGHTS

Made up of 4 major muscles and derived from the round or hip of the animal, the sirloin tip is a long time standard for value-minded customers.