

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

## Pulpa Bola

### PRIMAL

Round

### CUTS FROM SUBPRIMAL

- Thin Sirloin Tip Steaks
- Cube Steak / Stew Meat

### TRAY RECOMMENDATIONS

2D, 4S and 10S

### TOOLS NEEDED

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

### BUTCHER'S NOTE

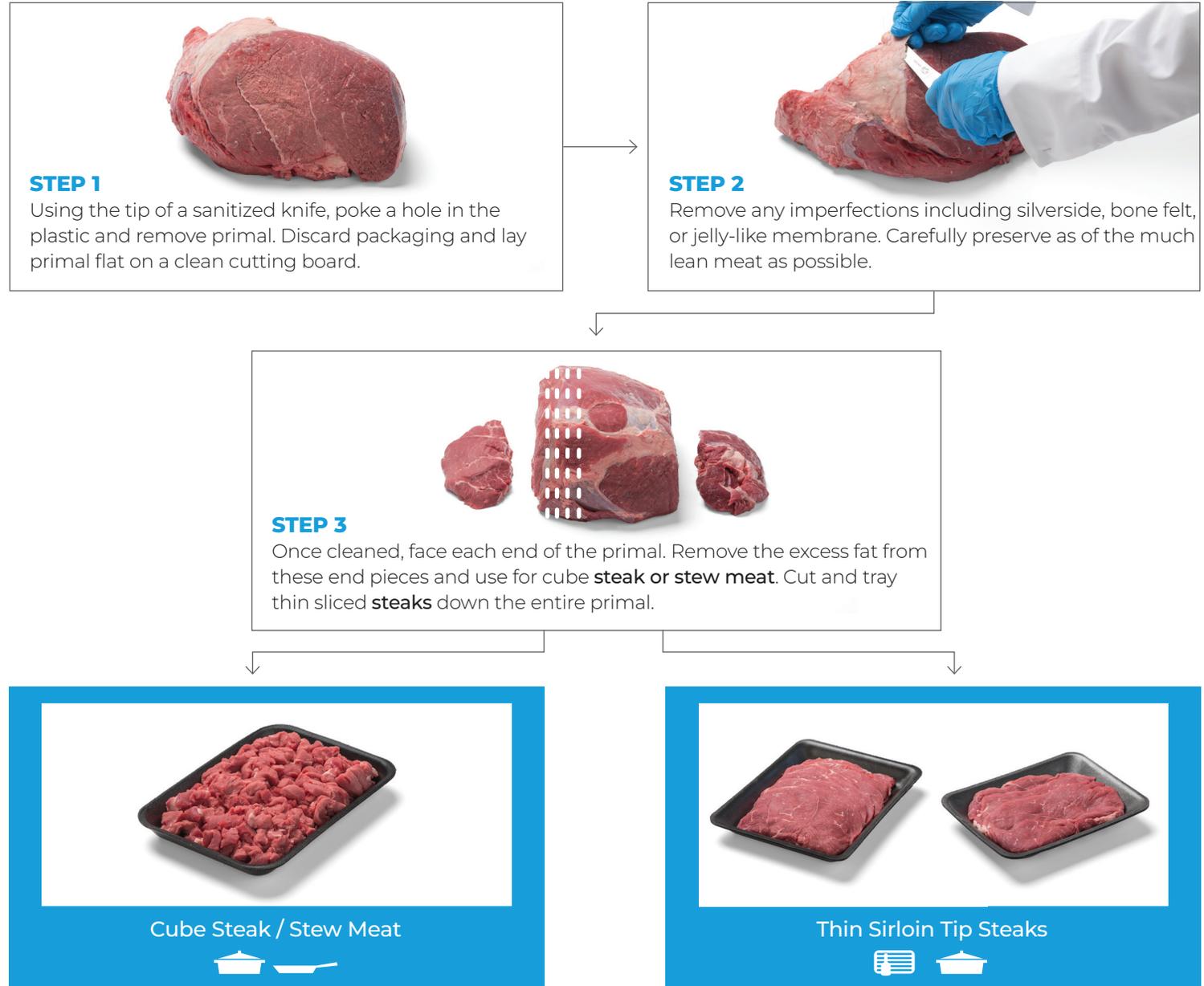
Increase margin and value for your meat department by trimming off as little lean meat as possible!



### 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)



### 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.



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