

Whole Tenderloin

PRIMAL

Loin

CUTS FROM SUBPRIMAL

- Tenderloin Roast
- Tenderloin Steaks
- Tenderloin Tips

TRAY RECOMMENDATIONS

2D

TOOLS NEEDED

- 6" Trim Knife
- 10" Steak Knife

BUTCHER'S NOTE

Never pre-trim edible fat from the primal before processing. Always trim after cutting!

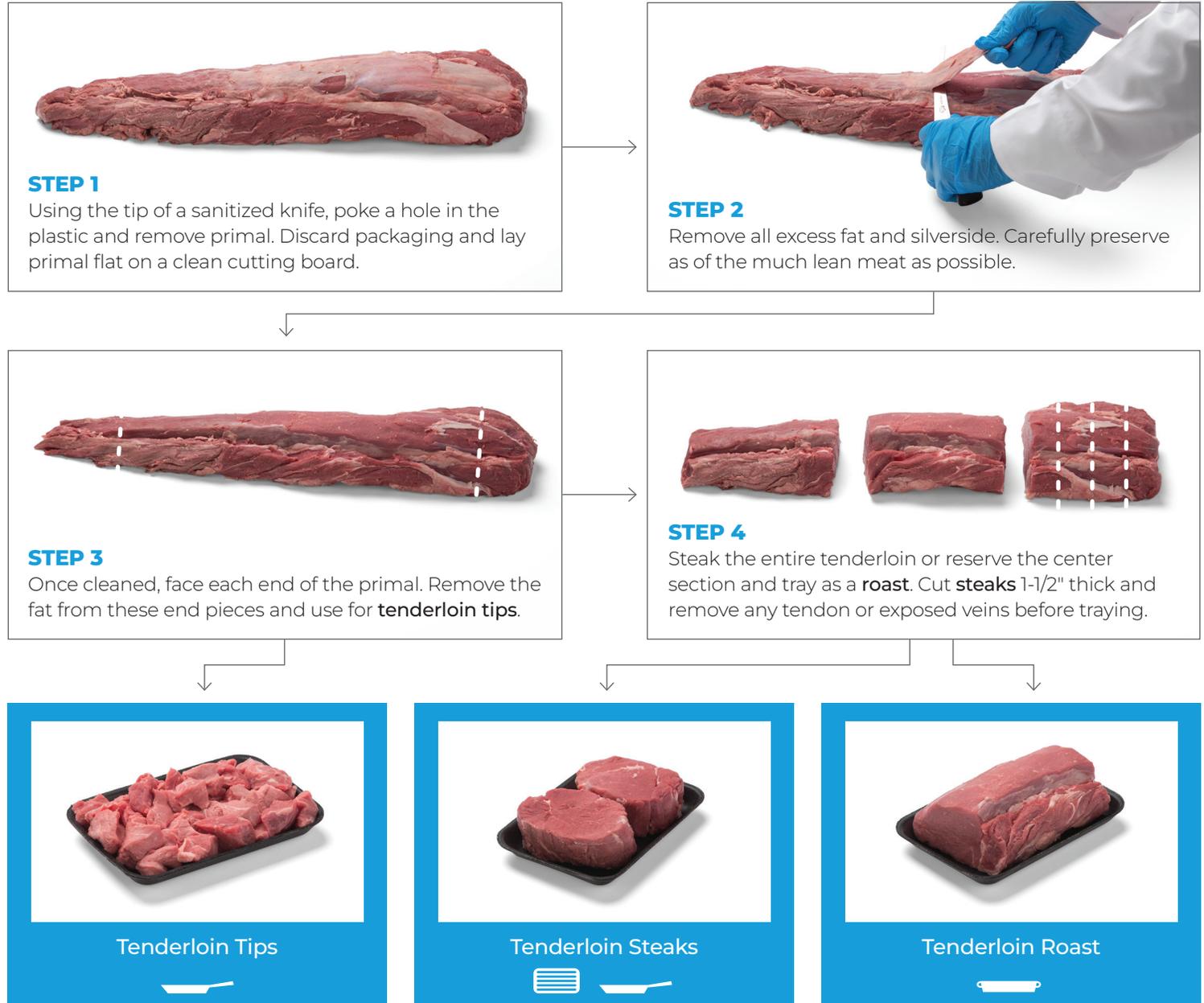


SCAN HERE

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

nationalbeef.com/cmcc-index

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



CONSUMER INSIGHTS

This long, narrow, and lean muscle is the least exercised making it the most tender and most expensive cut of beef.



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