



## CUT-BY-CUT INSTRUCTIONS

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/cmc-index](https://nationalbeef.com/cmc-index)



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#### 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.