



CUT-BY-CUT INSTRUCTIONS

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

Pulpa Negra

PRIMAL

Round

CUTS FROM SUBPRIMAL

- Thin Top Round Steaks
- Cube Steak / Stew Meat

TRAY RECOMMENDATIONS

10S and 8S

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!



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

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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.



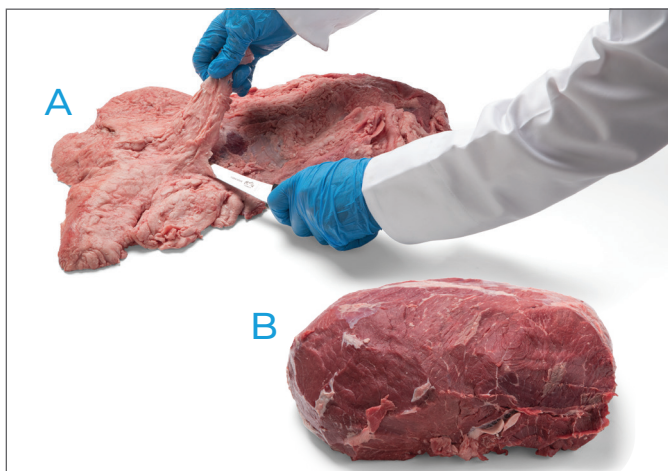
STEP 2

Visually inspect and remove any imperfections such as excess cartilage or large veins. From the top of the primal, locate the seam of the cap.



STEP 3

Remove the entire cap by following the seam with the tip of the knife.



STEP 4

From the cap (A), remove all excess fat and imperfections including silverside or jelly-like membrane. Carefully preserve as of the much lean meat as possible.

See next page to continue processing the remaining inside round (B) piece.



STEP 5

Once cleaned, cut the entire cap piece for **cube steak** or **stew meat**.



Cube Steak / Stew Meat



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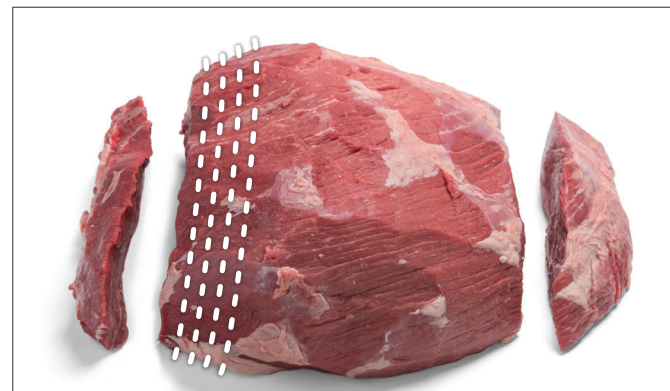
CUT-BY-CUT INSTRUCTIONS

(CONTINUED)



STEP 6

Clean the remaining inside round piece down to the lean meat. Ensure all cartilage, excess fat and bone felt is removed while preserving as of the much red meat as possible.



STEP 7

Face each end. Remove the nerves and excess fat from these end pieces and use for **cube steak** or **stew meat**. Cut and tray thin sliced **steaks** down the entire primal.



Cube Steak / Stew Meat



Thin Top Round Steaks



CONSUMER INSIGHTS

One of the 29 beef cuts that qualify as lean. Ideal with a tenderizing marinade.
Best cooked to medium rare and sliced thin.