

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/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 any imperfections including silverside, bone felt, or jelly-like membrane. Carefully preserve as of the much lean meat as possible.



### STEP 3

Once cleaned, face each end of the primal. Remove the 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 Sirloin Tip Steaks



### 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.