



CUT-BY-CUT INSTRUCTIONS

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

Strip Loin

PRIMAL

Loin

CUTS FROM SUBPRIMAL

• Strip Steaks

TRAY RECOMMENDATIONS

2D, 4S and 8S

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

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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 pin bones or excess cartilage. Without changing the angle, very slightly face each side of the primal.



STEP 3

From the larger loin side, cut 1" **steaks** down the entire primal. Adjust angle slightly as you cut down the length to avoid ending with a "wedge".



STEP 4

Trim steaks to a 1/4" while carefully working out the wedge and back strap. Tray **steaks** individually or head to tail in multiples.



Strip Steaks



CONSUMER INSIGHTS

This well-marbled boneless cut produces one of the two top selling steaks. Because it's lean and flavorful, it is great for grilling.