



## CUT-BY-CUT INSTRUCTIONS

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

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



**National Beef**

America's Premier Beef Company®



#### 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 and silverside. 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 **tenderloin tips**.



#### STEP 4

Steak the entire tenderloin or reserve the center section and tray as a **roast**. Cut **steaks** 1-1/2" thick and remove any tendon or exposed veins before traying.



Tenderloin Tips



Tenderloin Steaks



Tenderloin Roast



### CONSUMER INSIGHTS

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