CUT-BY-CUT INSTRUCTIONS

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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



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.



Remove all excess fat and silverside. Carefully preserve as of the much lean meat as possible.



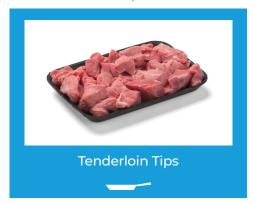
STEP 3

Once cleaned, face each end of the primal. Remove the fat from these end pieces and use for **tenderloin tips**.

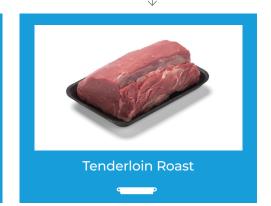


STEP 4

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.







CONSUMER INSIGHTS

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