



Sirloin Spec Training



BBI & SMC Sirloin Spec Training

| *January 2022*



“Tapering Steak/Wedge”



A



A

(A) General shape of the slab 1 tapering steak, lacking a flat cut surface, it should be free of fat and heavy silver skin on the top surface. Utilizing this cut for slicing applications is also preferred for this steak and is **within specification**.

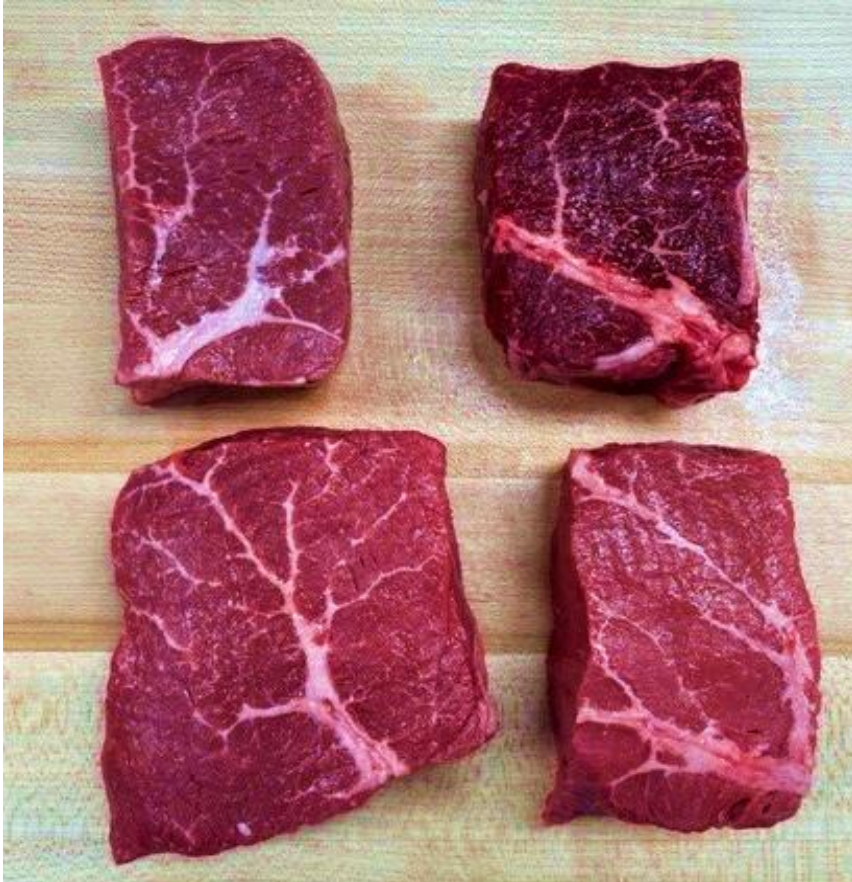


B

(B) These are instances where the heavy connective tissue (silver skin) was not fully removed from the tapering edge of the subprimal at the pre-trim processing step. **Considered to be out of spec and can be trimmed off at store level if weight can be maintained.**

“Lightning Fat” & Edge Fat

Below are examples of **acceptable** heavy streaks of marbling found throughout the sirloin top butt that adds to the quality and flavor. This fat is marbling and is commonly mistaken for sciatic nerve, also known as “Lightning Fat” due to appearance.



Below are examples of **acceptable** edge/exterior fat that are less than $\frac{1}{4}$ " in width when measured out perpendicularly from the edge of the lean. This “soft” fat cooks off on the grill and adds flavor/juiciness to the steak and helps to preserve the steaks shape.



Defects (Holes, Tears, Hanging Pieces)

Shown here are various types of defects that are raw material or processing related.

(A) Holes

- May not exceed .5"

(B) Hanging pieces

- **Loose tissue can be shaped and is acceptable**
- May not exceed .71" in diameter

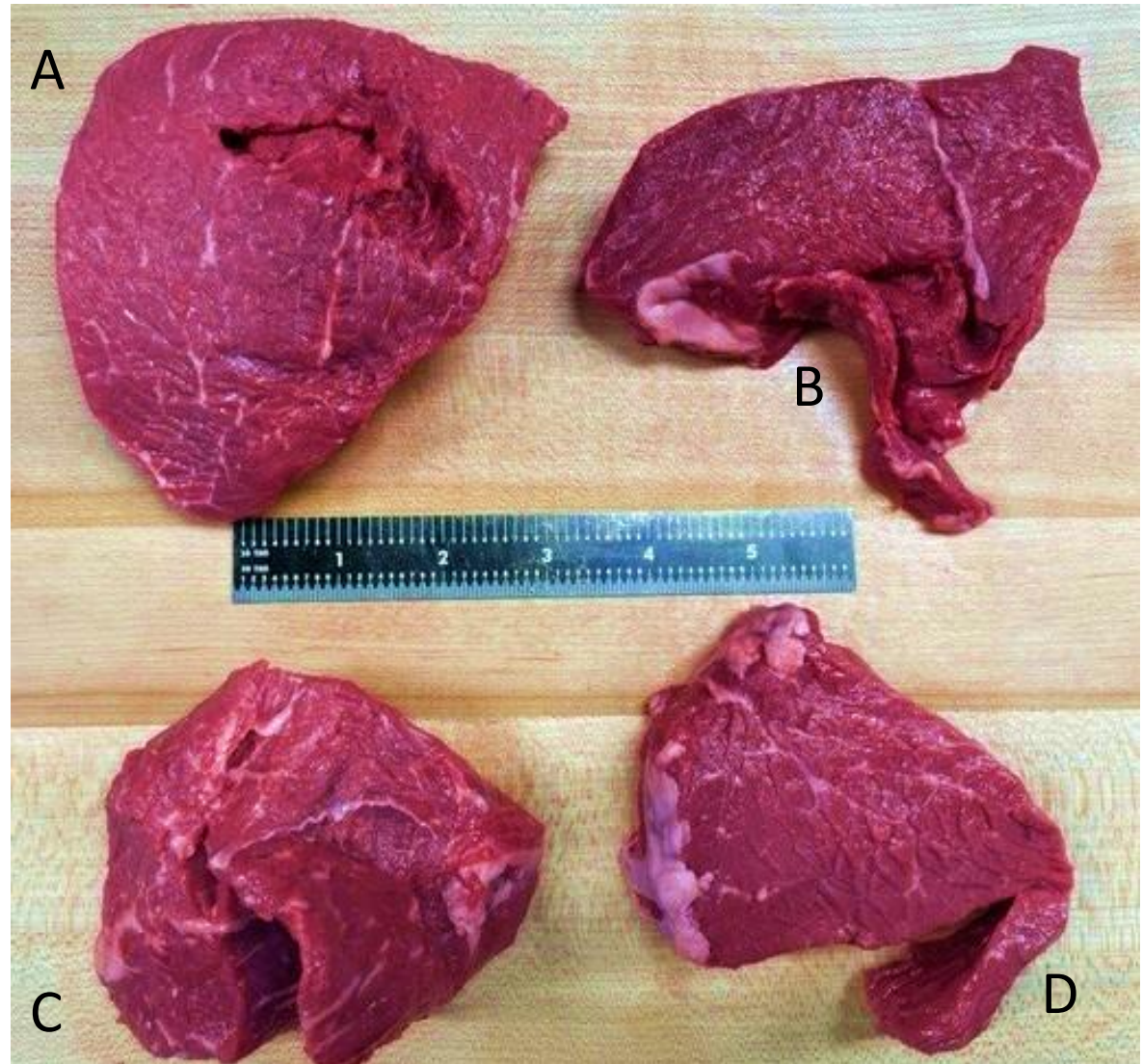
(C) Tears

- May not exceed .5"

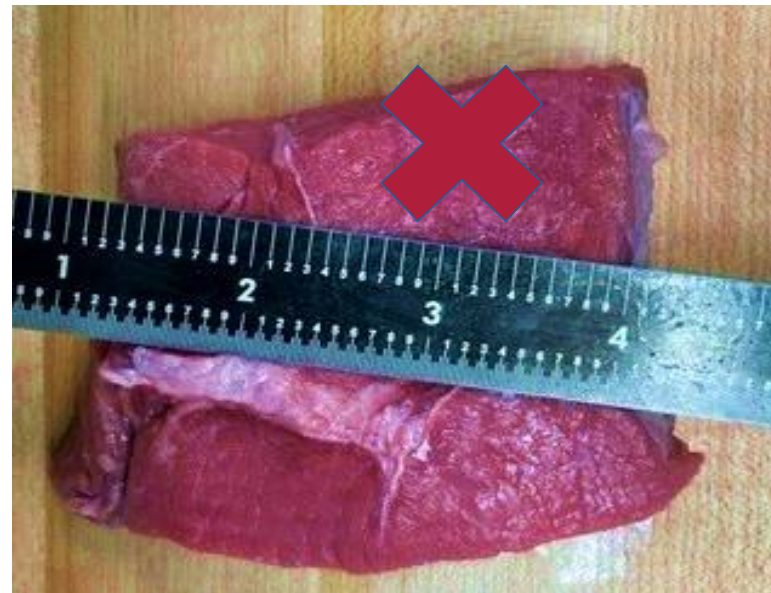
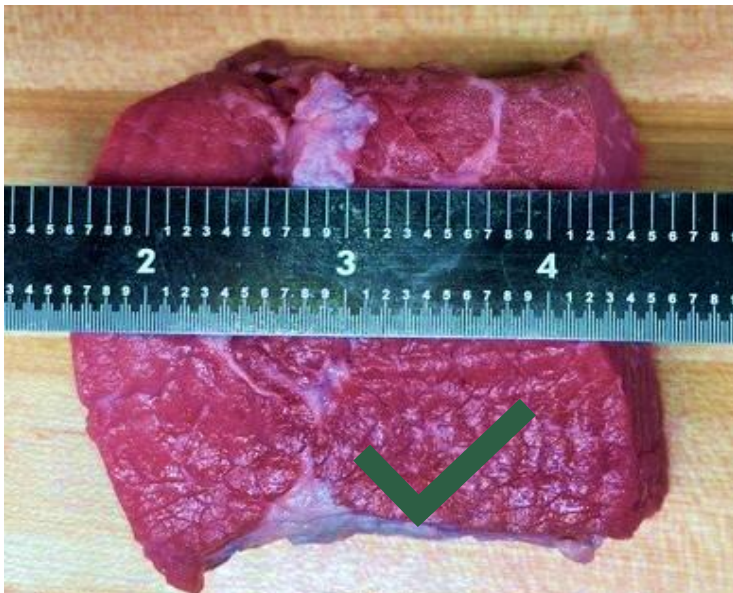
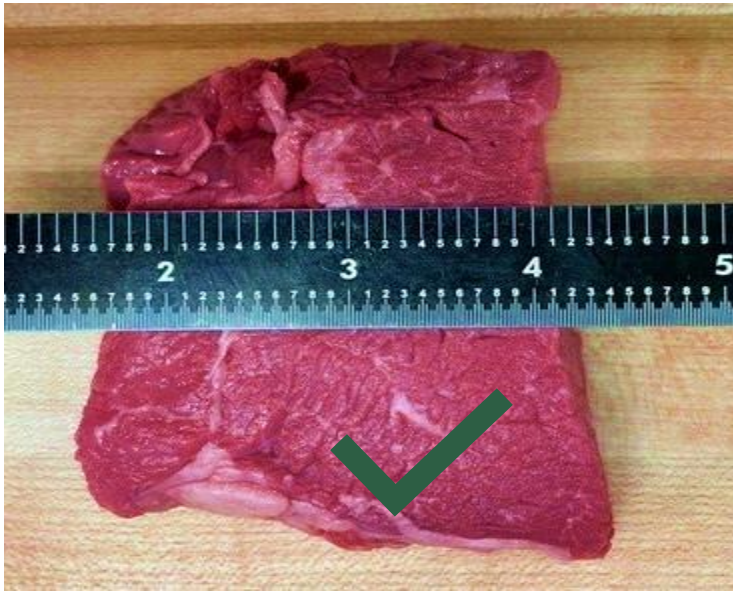
(D) Cuts

- May not exceed .5"

These types of defects can be created in manner of ways within the entirety of the process.



Measuring Width of Sciatic Nerve

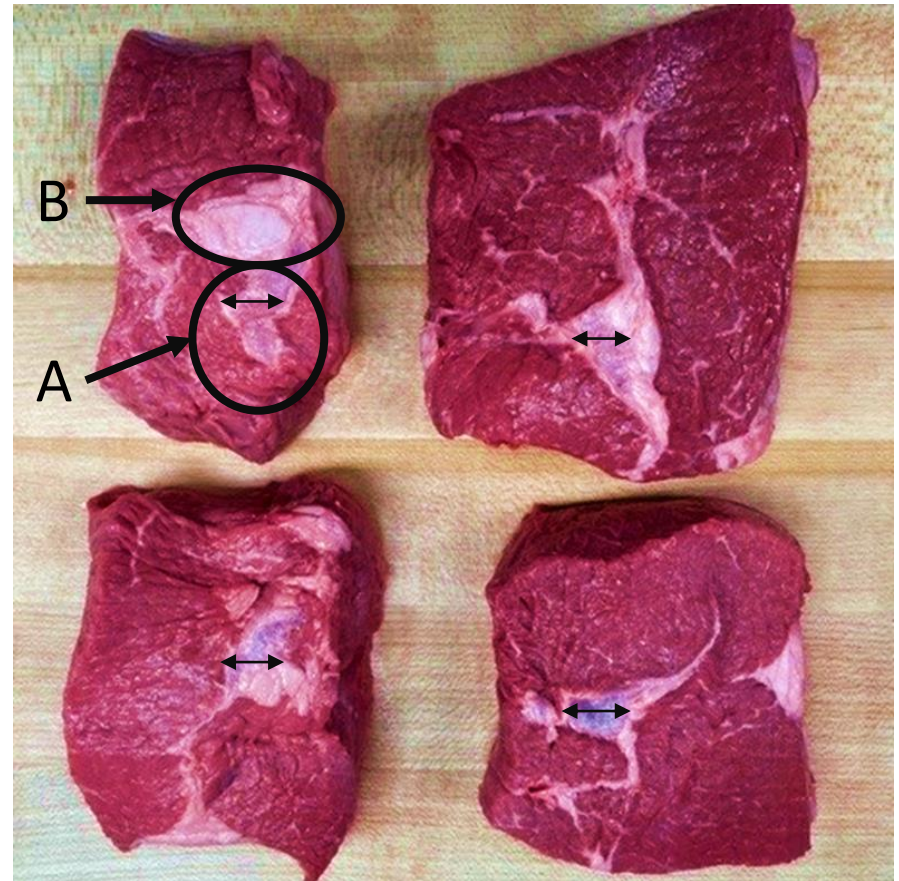


Sciatic Nerve

Shown here are steaks that contain sciatic nerve that is less than $\frac{1}{4}$ " in width. These steaks are within the specification for the presence of sciatic nerve.



The steaks below contain sciatic nerve measuring greater than $\frac{1}{4}$ " in width, out of spec. The sciatic nerve (A) within these steaks are typically accompanied by a "fat pocket" (B), but not always.

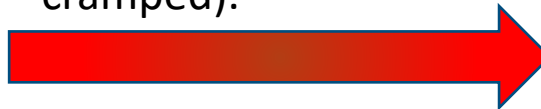


Sirloin Shaping

Unshaped

Shaped

- Sort by tight or loose muscle then by temperature types for each muscle.
 - Tight: R/MR
 - Loose: M/MW/W
- Use the C-Grip to shape steaks.
- Why do you think we shape our steaks?
 - Proper doneness
 - Shift efficiency
 - Select right steak for right temp
- Steak organization on tray (by temperature, not cramped).



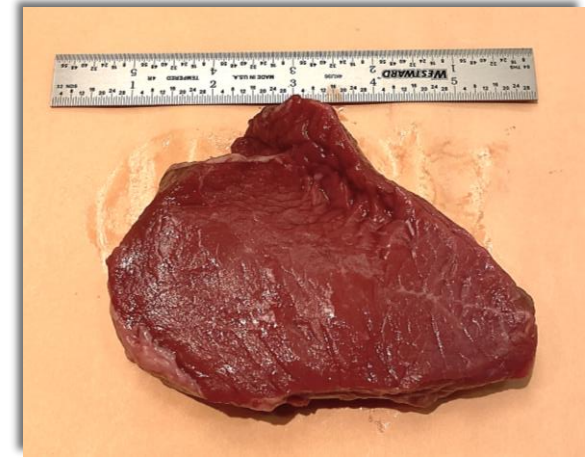
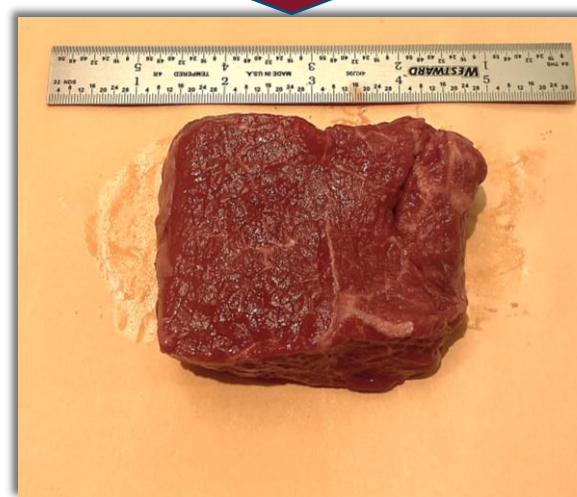
Sirloin Shaping



Wedge



Loose/Tight
side



Loose tissue

