



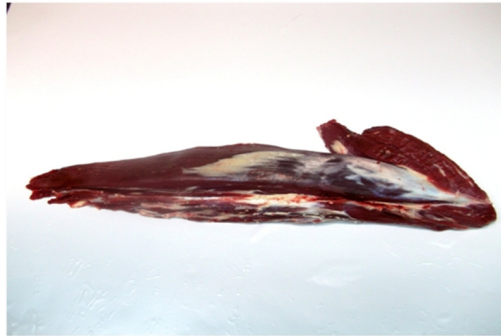
CORP Triton

PS-TDR SM/N 5lb Ov VP CH GRASS FED ANGUS - USA



Halal Status	Non-Specific Halal Status
Specification	B16 TENDERLOIN
Cut From Grades	Non HGP Only PS (Premium Steer/Heifer)
Attribute	Angus
Market	USA
pH	< 5.8
Spinal Cord	Removed
Bone	Boneless

Images



Quality Points

QP 1	Completely free of fat
QP 2	20mm diameter cut surface at butt end
QP 3	Trimmed to silverskin without damaging product

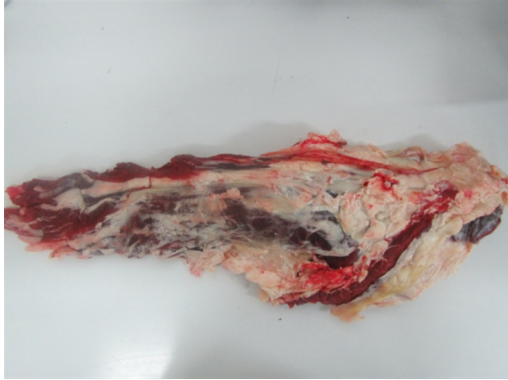
Butchery Specification

Specification	TENDERLOIN
Also Known As	Fillet
AUSMeat Item No	
Sales Description	The full tenderloin is removed in one piece from the full rump and loin and completely trimmed of fat

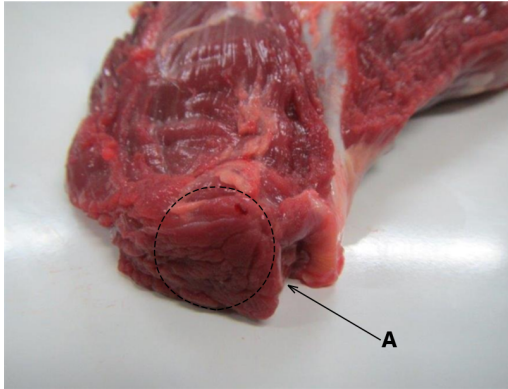


PS-TDR SM/N 5Ib Ov VP CH GRASS FED ANGUS - USA

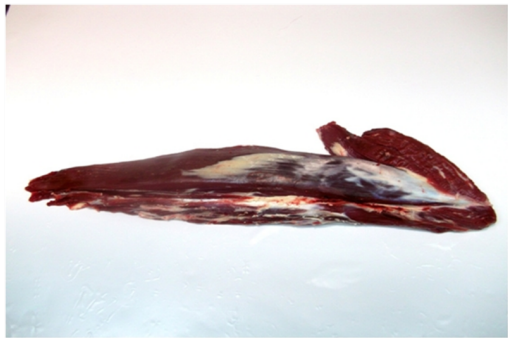
Preparation Items



- The tenderloin is removed by knifing along the seam between the rump and the thick end of the tenderloin, and along the contour of the aitch bone
- Fat to be completely removed
- Trim to silverskin without damaging product



- The butt end of the tenderloin should have a cut surface of no less than 20mm in diameter - refer (A)



- Final product

Weights

	Metric		Imperial	
	Min	Max	Min	Max
 Min/Max Weight		2.3kg		5.07lb