



CORP Triton

PS-CUBE ROLL (7R) VP CH GRASS FED ANGUS - USA



Halal Status	Non-Specific Halal Status
Specification	B32 CUBE ROLL LIP OFF
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	Cut square no longer than 3cm from the "fat seam"
QP 2	Ends to be square
QP 3	Bone chips and cartilage removed
QP 4	Featherbone silverskin removed
Presentation Notes	HOT BONING ONLY : Wrapped tightly in film to maintain cylindrical shape before bagging

Butchery Specification

Specification	CUBE ROLL LIP OFF
Also Known As	RIB EYE ROLL LIP OFF
AUSMeat Item No	2244
Sales Description	The cube roll, or rib eye roll, is the muscle or eye of meat adjacent to the chine bone - from the 4th or 5th to the 12th rib. All bone, cartilage, sinew, lip and associated fat are removed



Preparation Items



- Remove both the cap and the lip by following the natural seam
- Ensure cube roll is not cut into when removing
- All featherbone silverskin and heavy fat is removed(A)



- Ends to be square
- Measure 3cm from the start of the "fat seam". Cut square
- Bone chips and cartilage to be removed. No loose pieces



- Final product - lateral view



- Final product - medial view