

BEEF SIRLOIN STEAKS

1. TERMINOLOGY

Muscling

- larger top sirloin
- larger tenderloin
- larger bottom sirloin (if present)
- greater area of exposed lean in the cut surface

Trimness

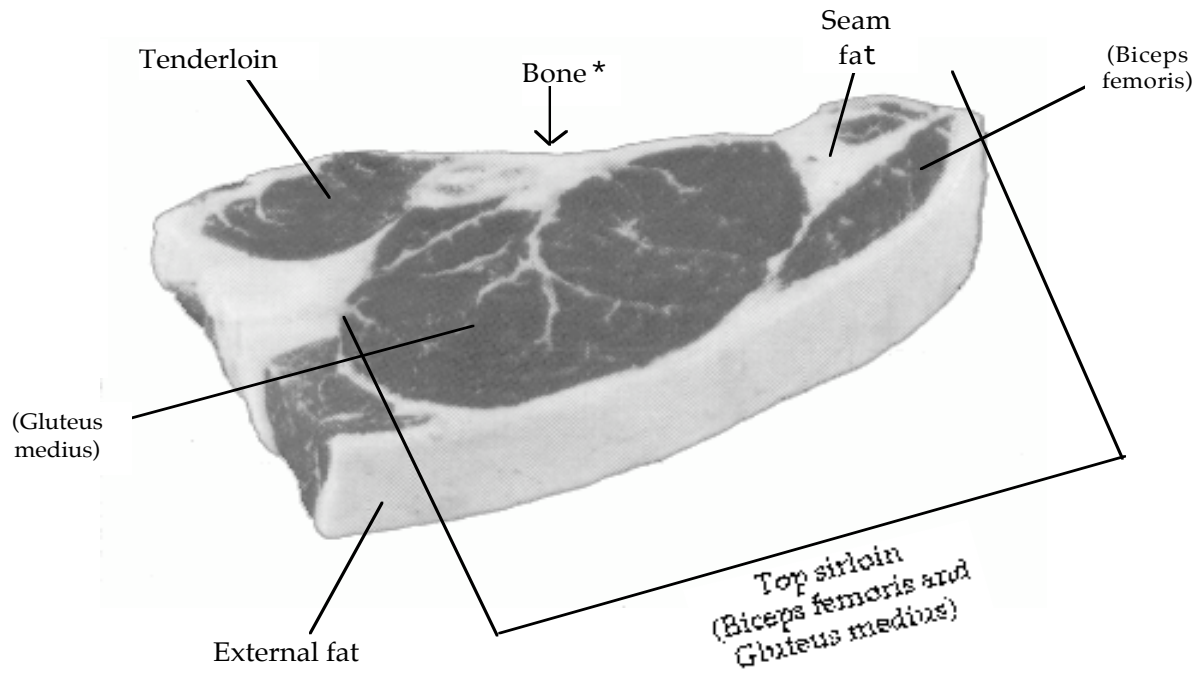
- less external fat
- less internal fat
- less seam fat

Bone

- smaller percentage of bone
- less pelvic or hip bone
- smaller percentage of sacral vertebra bone (if present)
- *hip bone structure varies depending on location in sirloin of steak removal
(e.g., shape of hip bone may be wedge, round, flat, and pin shaped)

Quality

- greater amount or higher degree of marbling
- brighter, more cherry-red color of lean
- more youthful or more uniform color of lean
- firmer lean
- finer texture of lean



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2. EXAMPLE REASONS

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Placing: 4-3-2-1

I placed this class of beef sirloin steaks 4-3-2-1.

(4/3) I placed 4 over 3 because 4 revealed greater trimness as evidenced by less external fat as well as less internal fat. Additionally, 4 had a smaller percentage of bone. I admit 3 exhibited a larger tenderloin, coupled with a more uniform colored, firmer, finer-textured lean.

(3/2) In a close pair, I placed 3 over 2 because 3 displayed greater muscling as indicated by a much larger tenderloin and a slightly larger top sirloin. Moreover, 3 exhibited a brighter, more cherry-red colored lean. I realize 2 revealed less seam fat and less external fat over the top sirloin.

(2/1) I easily placed 2 over 1, as 2 was a trimmer, higher quality sirloin steak. 2 exhibited less external fat, seam fat, and internal fat, combined with a greater amount of marbling in a firmer, brighter, cherry-red color of lean. I concede 1 had a greater area of exposed lean in the cut surface.

(1 last) I placed 1 last as 1 was the fattest, lowest quality steak in the class. This was revealed by the most fat over the top sirloin and tenderloin, and the most seam fat, coupled with the least amount of marbling in the softest lean, especially in the bottom sirloin. Therefore, 1 would have the lowest lean to fat ratio, and the lowest consumer appeal.

For these reasons, I placed this class of beef sirloin steaks 4-3-2-1.