

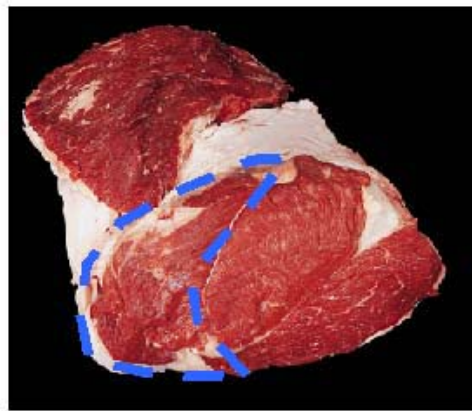
Cuts From the Bottom Sirloin

Beef Tri-Tip, Ball Tip and Flap

Beef Tri-Tip *(IMPS/NAMP 185C)*

The photo to the right outlines the beef Tri-Tip cut in white. It is a view from the Round end. Notice its triangular shape.

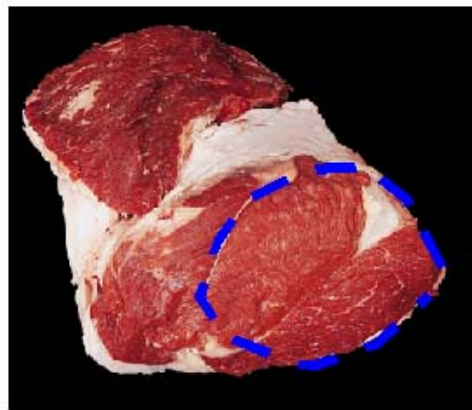
The boneless Tri-Tip cut is separated from the ball tip and the flap through the natural seam.



Beef Ball Tip *(IMPS/NAMP 185B)*

From the same Round end view, the photo to the right outlines the beef ball tip in white. Notice its round ball shape.

The boneless ball tip cut is separated from the Tri-Tip and the flap through the natural seam.



Beef Flap *(IMPS/NAMP 185A)*

The flap meat cut is shown in white in the photo to the right. It is again from the same Round end view.

The boneless flap cut is separated from

the Tri-Tip and the ball tip through the natural seam.



The heavy connective tissue and any cartilage from all three cuts shall be removed and discarded. The Tri-Tip can be defatted even more by trimming it practically free of fat.

** If you are a meat cutter and still looking for additional information regarding the Tri-Tip cutting process, consult the Meat Buyers Guide available from the North American Meat Processors Association at www.namp.com.*

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