



TRI TIP - UNTRIMMED

ALT NAMES: CALIFORNIA CUT, SIRLOIN STEAK, TRIANGLE ROAST, RANCHERO STEAK, TRI TIP ROAST
FRENCH: RÔTI TRIANGLE | SPANISH: PUNTA DE PICAÑA BRISKET

This small triangular muscle is known on the West Coast of the U.S. as a grilling roast. This moderately tender cut is becoming popular with chefs worldwide for its flavour, affordability and versatility in both moist and dry heat preparations. Various applications include carving stations, roasts, steaks and stews.

GENERAL SPECS

- Cone fat is to be removed to the fell
- Flake fat is allowable
- Exterior fat is trimmed to 3/8" in depth with no more than 1/2" in depth at any one point

APPLICATIONS

ROAST/STEAK/STEW



SLICED TRI TIP
served with a wedge salad

PACKAGING SPECS

C78621: TRI TIP FAT-ON

VACUUM-PACKED, 5 PIECES PER BAG | 4 BAGS PER BOX

BOX DIMENSIONS	CUBE	PALLET
23.1875" X 15.8125" X 9.3125"	1.976 CUBIC FT.	5 TIE X 7 HIGH (35 BOXES)

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