

# BEEF MINI JOINTS

## Introduction and cutting specifications



Tough standards. Tender results.



# BEEF MINI JOINTS



## A New Range of Modern Beef Mini Joints

To address the decline in the red meat roast category, EBLEX's New Product Development Team has developed a range of mini roasts for beef.

Extensive consumer and trade research highlights the year on year decline in the roast as a meal solution in the home. The decline in the traditional Sunday roast, eating habits, leisure time, smaller families and culture changes have all had an effect on the roast market. Both in the home and when eating out in traditional carverys and the licensed foodservice sector.

The EBLEX New Product Development team has developed a new, exciting range of roasting products. Smaller roasts aimed at the dining for two market. Value roasts from the forequarter and new cuts for beef.

The new initiatives for roasting cuts has been developed under the theme 'The Carvery' and marketing initiatives are available to help stimulate sales and showcase/launch these cuts to customers. The Carvery range is another example of the EBLEX New Product Development team reacting to changing market dynamics, providing the entire industry supply chain and the consumer with exciting, relevant products for the modern marketplace.

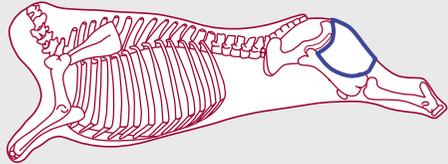


Tough standards. Tender results.

# BEEF MINI JOINTS

## Topside Mini Joints (with added fat)

EBLEX Code:  
**Topside B006**

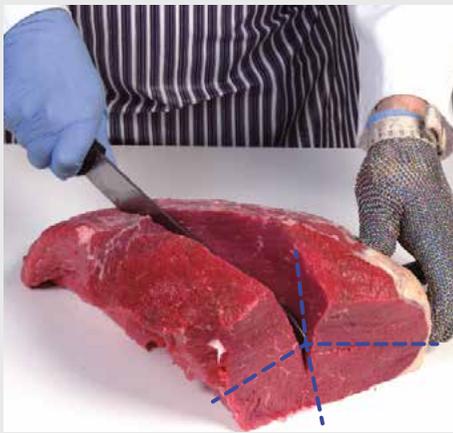


1. Position of the topside.

2. Remove the loosely attached muscle (gracilis) by cutting along the natural seam.

3. Boneless trimmed topside ready for further preparation.

4. Separate the topside into the two main muscles by cutting along the natural seam between them.



5. Take the largest muscle and cut into smaller pieces as illustrated.

6. Add a 5mm layer of fat over one cut surface and hold in place with elasticated roasting bands at regular intervals.

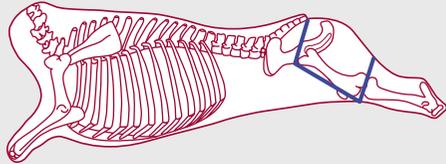
7. Cut mini joint into required size for sale.



# BEEF MINI JOINTS

## Silverside Mini Joints (with added fat)

EBLEX Code:  
**Silverside B003**



1. Position of the silverside.

2. Boneless untrimmed silverside anterior view.

3. Boneless untrimmed silverside posterior view.

4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. Remove silverwall, excess fat and connective tissue.



5. Cut into mini joints.

6. Add a 5mm layer of fat if required.

7. Secure with elasticated roasting bands.



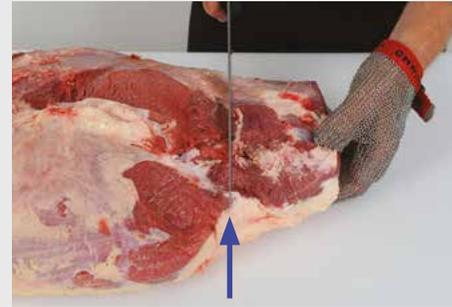
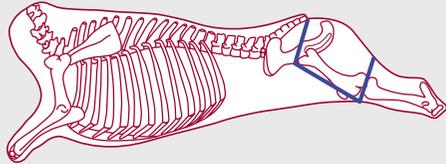
For this product the silverside should be matured for a minimum of 14 days.



# BEEF MINI JOINTS

## Aitch Bone Joint

EBLEX Code:  
Siverside B014

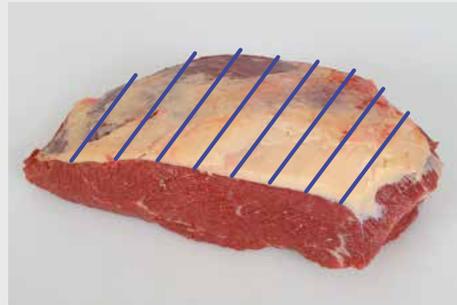
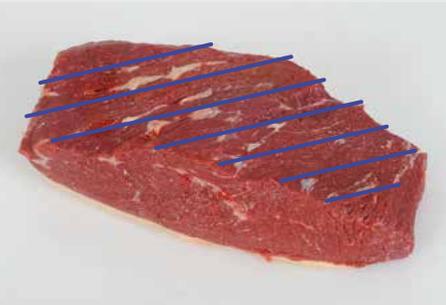


1. Position of the silverside.

2. Silverside with salmon cut.

3. Remove the aitch bone joint in a straight line...

4. ...starting from the tip of the salmon cut.



5. Remove all gristle and connective tissue. Note the direction of the grain.

6. Place strings across the grain. External fat not to exceed 15mm.

7. Aitch Bone Joint.

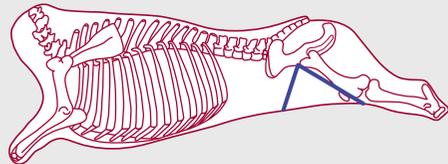
8. Joint can be cut in half to produce Aitch Bone mini joints.



For this product the silverside should be matured for a minimum of 14 days.



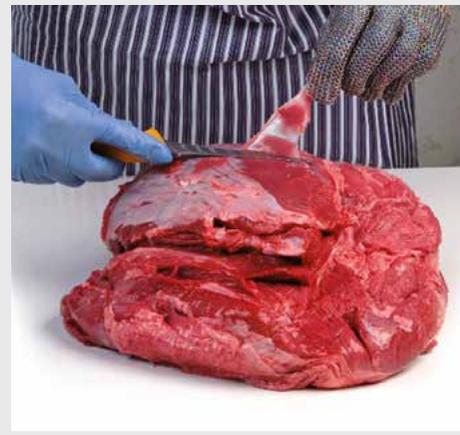
# BEEF MINI JOINTS



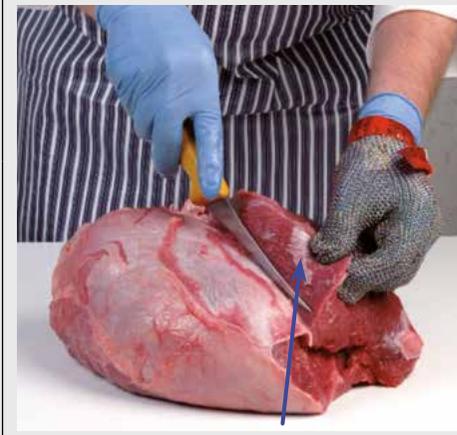
## Thick Flank – seam cut

EBLEX Code:

**Thick Flank B005**



1. Position of the thick flank, without rump tail.



2. Remove the gristle from the thin top muscle (A).

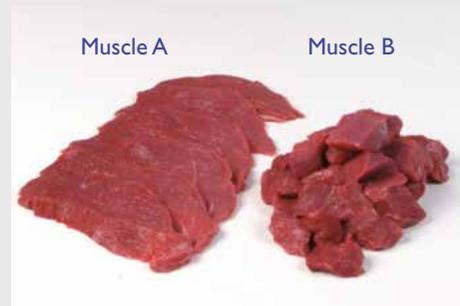


3. Separate the thin top muscle (A) from the main muscle block.

4. Continue by also removing the muscle which runs along the femur, muscle (B).



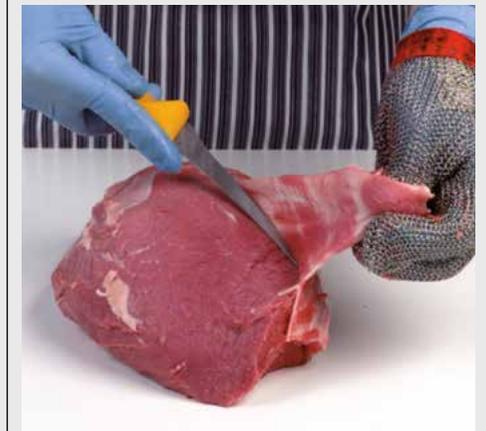
5. Separate muscles A and B and remove all connective tissue.



6. Muscle A can be used for frying steaks. Muscle B can be used for braising.



7. Separate muscle C (Bullet) and muscle D.



8. Remove all gristle and connective tissue from muscle C (Bullet).



For this product the thick flank should be matured for a minimum of 14 days.



# Thick Flank – seam cut – continued

EBLEX Code:

**Thick Flank B005**



9. Muscle C (Bullet): remove a 3cm thick slice from where the muscle is attached to the knee cap and use for braising.

10. Follow the centre gristle and split the muscle into two.

11. Remove all gristle.

12. Hold the joints in shape by placing elasticated roasting bands at regular intervals.



13. Cut joints into half to create “Centre Cut” Mini Joints.



For this product the thick flank should be matured for a minimum of 14 days.



# BEEF MINI JOINTS

## Picanha Roast

EBLEX Code:  
**Rump B007**

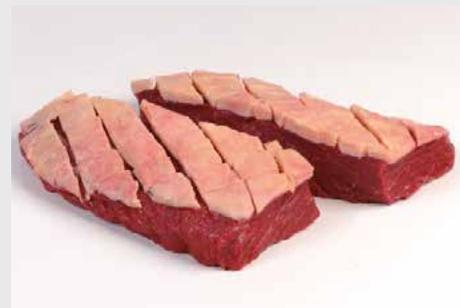
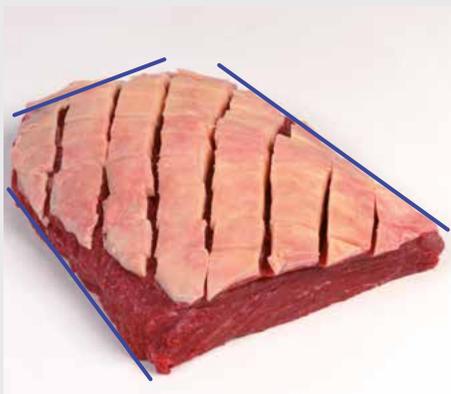


1. Position of the rump.

2. Separate the cap muscle by cutting along the seam between it and the main rump muscle.

3. Carefully remove external sheets of gristle from the cap muscle.

4. Score the fat in a diamond pattern taking care not to cut into the underlying lean.



5. Square ends and sides and sell as a whole roast.

6. Alternatively cut into two equal-sized portions and sell as smaller roasting joints...

7. or cut into individual portions of 150-200 gm.

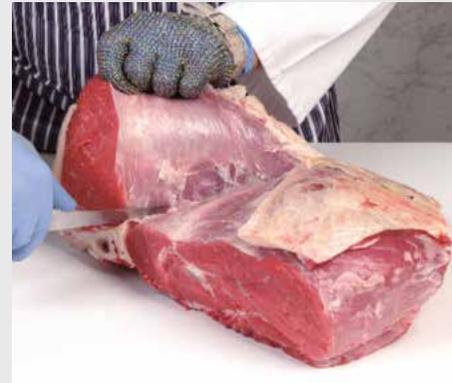
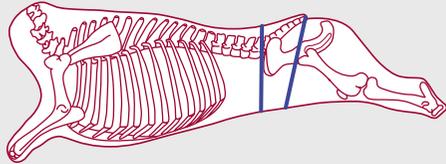
8. Picanha roast prepared to specification.



# BEEF MINI JOINTS

## Rump Bistro Muscle

EBLEX Code:  
**Rump B019**

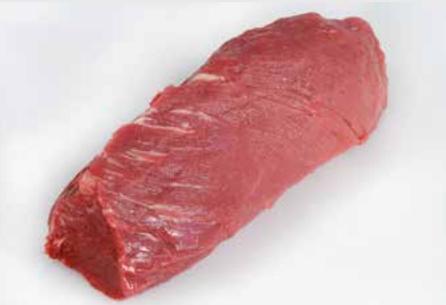


1. Position of the rump.

2. Boneless untrimmed rump with the tail muscle (TFL) removed.

3. Remove the cap muscle/picanha by cutting along the seam between it and the rest of the rump.

4. Separate the prime rump and the bistro rump muscles by cutting along the seam between them.



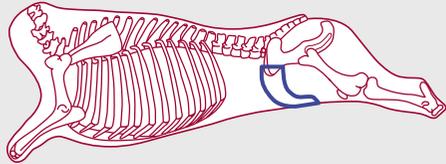
5. Rump Bistro Muscle.



# BEEF MINI JOINTS

## Rump Tail/Tri-tip Mini Joint

EBLEX Code:  
**Rump B020**

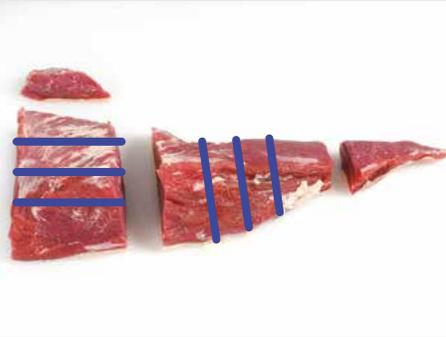


1. Position of the Rump Tail.

2. Max. fat thickness on the outside of the muscle not to exceed 10mm.

3. Remove excess fat and gristle.

4. The lines indicate the direction of the muscle grain.



5. Cut rump tail into 2 and remove thin ends as illustrated. Tie muscle across the grain as the lines illustrate.

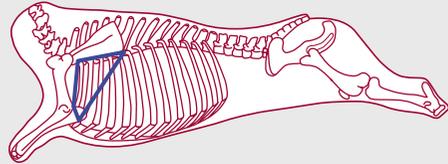
6. Tri-tip Mini Joints.



For this product, the rump tail should be matured for a minimum of 14 days.

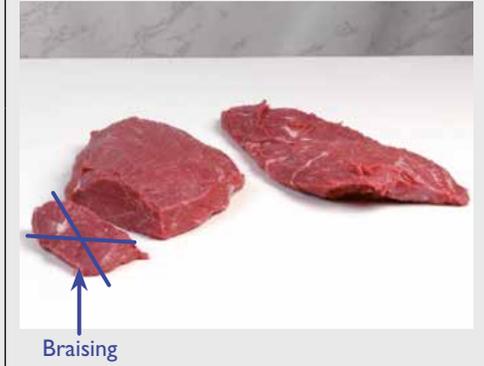
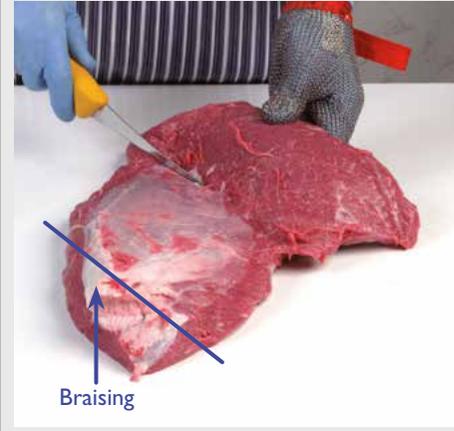


# BEEF MINI JOINTS



## Mini Joints (LMC)

EBLEX Code:  
**LMC B005**

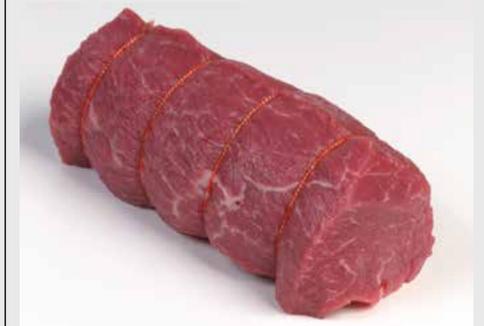
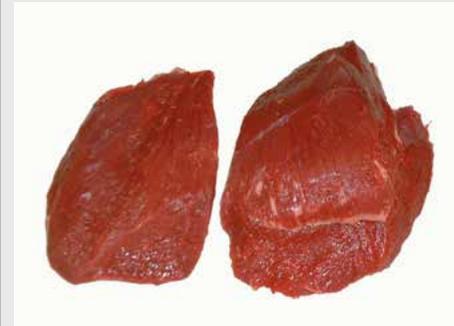
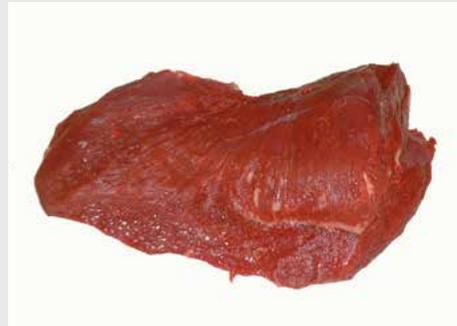


1. Position of the LMC.

2. Remove external fat gristle and connective tissue.

3. Follow the central gristle sheath and separate the muscle. Remove gristle.

4. Remove part of the muscle for braising meat as illustrated.



5. Trim muscle as illustrated and cut into mini joints of the required weight.

6. Top part of the LMC.

7. Cut into half along the grain and cut into mini joints of the required weight.

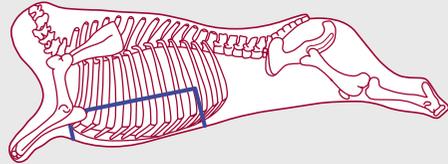
8. Use elasticated roasting bands to secure joint.



For this product the LMC should be matured for a minimum of 14 days.



# BEEF MINI JOINTS



## Brisket Mini Joints

EBLEX Code:  
**Brisket B003**



1. Position of the brisket.

2. Remove all bones, cartilage and fat deposits.

3. Trim external fat to a maximum thickness of 5mm and remove all discoloured tissue.

4. Cut the prepared brisket into three pieces as illustrated.

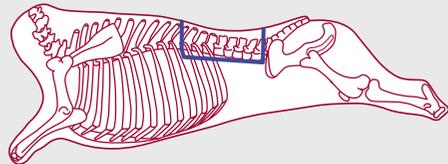


5. Hold in shape with elasticated roasting bands at regular intervals and cut into smaller mini joints.

6. Brisket mini joints prepared to specification and ready for sale.



# BEEF MINI JOINTS



## Sirloin Cannon

EBLEX Code:  
Sirloin B009



1. Position of two-rib bone sirloin.

2. Remove the bones by sheet boning technique. Remove the tail by cutting 25mm from the tip of the eye muscle

3. Trim all gristle, connective tissue...

4. and fat from the internal side.



5. Remove the D muscle from the rump end of the loin as illustrated.

6. Remove chain and external fat.

7. Cut the eye muscle of the sirloin...

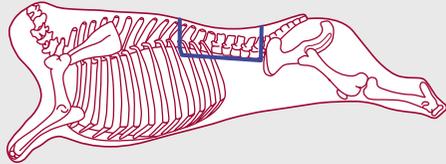
8. into two, lengthways.



# BEEF MINI JOINTS

## Sirloin Banqueting Roast – Cannon Steaks

EBLEX Code:  
**Sirloin B012**



1. Position of the sirloin.

2. Remove the chain, all gristle and connective tissue.

3. Lift up the layer of fat to expose gristle sheet. Remove gristle.

4. Remove part of the sirloin (8cm diameter) as illustrated.



5. Fold back the layer of fat and secure at regular intervals with roasting bands.

6. Sirloin Banqueting Roast

7. Cut cannon into required weight portions.

8. Sirloin cannon steaks.

