

Confidential and Proprietary Information
HAM MUSCLE SPECIFICATIONS
SIRLOIN (KNUCKLE)

Specifications

Defect Criteria

Refer to the general specification guide for specific defect criteria.

Muscle Criteria

1. The sirloin must be slashed down the center “butterflied”, to allow the muscle to lay relatively flat.
2. Cartilage, bone, and tendons located on the upper end of the muscle must be removed from the muscle tissue.
3. Particular attention should be given to edges where fat is sometimes left on.

