

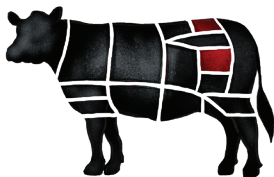


TRI TIP—UNTRIMMED

Tri tip may be one of the most flavorful cuts you've never heard of. This triangular cut of beef has little menu penetration across the U.S., leaving opportunity for a unique special on menus across the country.

SPECIFICATIONS:

- Cone fat is to be removed to the fell
- Flake fat is allowable
- Exterior fat is trimmed to $\frac{3}{8}$ " in depth with no more than $\frac{1}{2}$ " in depth at any one point
- USDA certified tender, aged 21 days



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