



STRIPLOIN 0x1

The striploin is a customer favourite for its great taste and tenderness. It comes from the loin which is where the most tender cuts are located. The most tender cuts are located in the loin primal. Cuts from the loin require little work to taste great. Indeed, steak lovers consider it almost a sacrilege to marinate them, or to cook them beyond medium rare.

ALIASES: Entrecote; New York; Kansas City Steak; Club Steak

Carmen Creek bison are raised by highly skilled ranchers carefully selected for their commitment to human animal care and environmental stewardship.

PREPARATION:

A variety of portioning options available: end to end steaks; center cut steaks; tissue steaks.

BEST COOKING METHODS: Grilling, roasting.

MENU APPLICATIONS:

Striploin steaks are a favourite for the broiler or the grill. Roasting is another way to prepare the striploins and is often used when presenting a high end buffet or reception.

SPECIFICATIONS:

Product Name: Striploin 0x1

Product Code: 72150

NAMP: 180

Average Piece Weight: 3.25kg/7.16lb

Pieces/Case: 4

Average Case Weight: 13kg/28.65lb

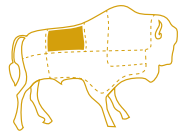
Dimensions: L 20.4375" x W 12.375" x H 6.25"

Ti/Hi: 6 x 8 = 48



LOCATION:

Comes from the shortloin, tenderloin and chine bone removed.



Fat coverage 1/4" (6mm). Back Strap on. Portion items available: centre cut Strip steak (New York) 8oz and 10oz.

To ensure that you are buying genuine Carmen Creek Gourmet Bison check for the Carmen Creek label.
All vacuum-packed bags are identified with a Carmen Creek Gourmet Bison brand insert.

We value your interest in Carmen Creek Gourmet Bison. If you have a question about our products, or our company as a consumer or a potential retail or foodservice partner, please contact us.

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