

# BEEF WHOLESALE LOINS

## 1. TERMINOLOGY

### Quality

#### Marbling:

- a greater amount (or a higher degree) of marbling in the loin eye and sirloin face
- more finely dispersed marbling in the loin eye and sirloin face
- a more uniform distribution of marbling or more evenly-dispersed marbling in the loin eye and the sirloin face

#### Color:

- a brighter more cherry-red color of lean or a more youthful color of lean in the loin eye and sirloin face

#### Firmness:

- a firmer lean in the loin eye and sirloin face

#### Texture:

- a finer texture of lean in the loin eye and sirloin face

### Muscling

#### Loin eye and sirloin face (top sirloin face and bottom sirloin face):

- a larger loin eye
- a larger sirloin face
- a greater area of exposed lean in the sirloin face
- a deeper, wider sirloin face
- a larger top sirloin face
- a larger bottom sirloin face

#### Sirloin section:

- a plumper, more muscular sirloin section

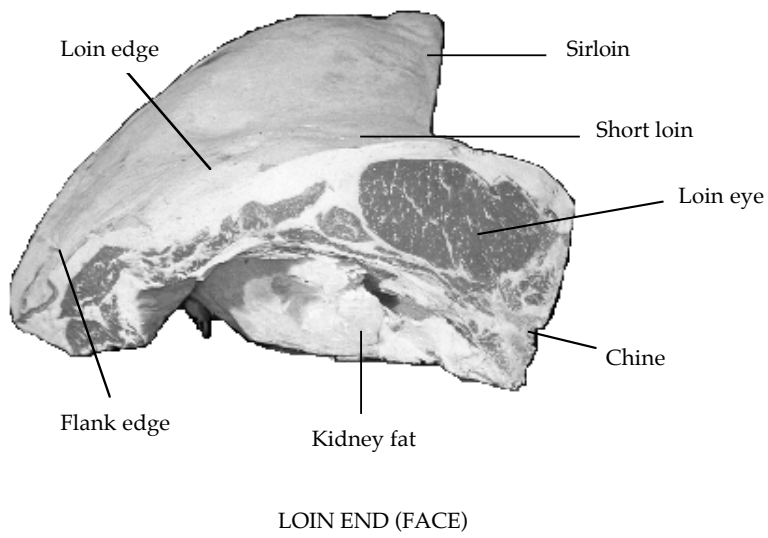
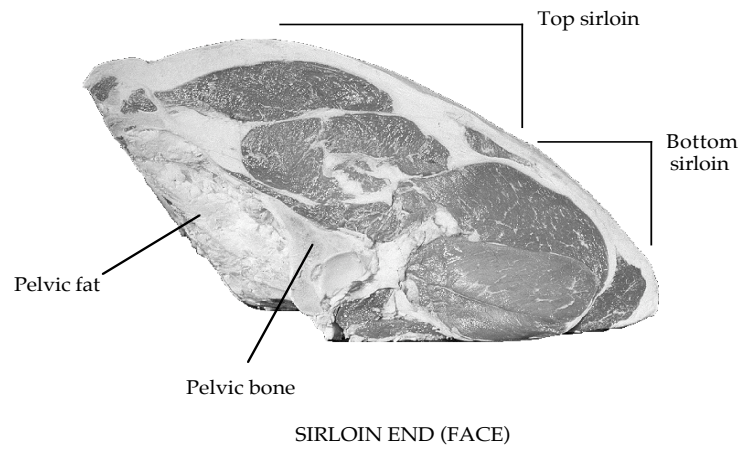
### Trimness

#### Less fat over the:

- loin eye
- sirloin face
- sirloin
- short loin
- loin edge
- flank edge

#### Less seam fat in the sirloin face

## BEEF WHOLESALE LOIN



## **2. HINTS FOR JUDGING BEEF WHOLESALE LOINS**

The most expensive as well as some of the most tender cuts from the entire beef carcass originate from the loin, which is comprised of the sirloin and short loin. Therefore, quality is an important consideration when placing whole and short loin classes. The loin eye present in the loin end is from the 12th/13th rib cross-section made to quality grade carcasses. It is the exposed surface opposite the ribeye in the beef rib. This allows the student to quality grade the loin as well as estimate a rough yield grade by determining the preliminary yield grade (PYG) and ribeye area, and making any adjustments needed.

### **QUALITY**

- Amount, fineness, and distribution of marbling, in addition to color, firmness, and texture of lean in the loin eye and sirloin face must be evaluated.

### **MUSCLING**

- Size of loin eye and sirloin face, and width and depth of back should be noted. Muscling should carry throughout the short loin, from the loin end, down the back, and into the sirloin section.
- In the whole loin, the sirloin face may be separated into the top sirloin face and bottom sirloin face. In the sirloin face of the short loin, the tenderloin and the top loin may be discussed separately if there are noticeable size differences.

### **TRIMNESS**

- As with carcass and other wholesale cut classes, observe how uniform the fat cover is over the loin eye, short loin, sirloin, and over the sirloin face, as well as how it carries over the loin edge and flank edge.
- Also important are seam fat in the sirloin face on both whole and short loins, as well as kidney fat on the short loin.

3.

## EXAMPLE REASONS

### BEEF WHOLESALE LOINS

Placing: 4-1-3-2

I placed this class of beef loins 4-1-3-2.

(4/1) Due to cutability, I placed 4 over 1 because 4 was a more muscular, trimmer loin. 4's muscling was evidenced by a much larger loin eye, a larger sirloin face and a more muscular sirloin section. 4's trimness was indicated by less fat over the loin edge, sirloin face and short loin, less fat over the sirloin section and less fat over the flank edge. I realize that 1 had a greater amount of marbling in the loin eye and a firmer lean in the sirloin face.

(1/3) I placed 1 over 3 because 1 was a higher quality, trimmer loin. 1 had a higher degree of marbling in a brighter colored, finer textured lean in the loin eye and sirloin face. 1 also had less fat over the loin eye, over the sirloin face, and less fat over the sirloin section. I grant that 3 had a larger loin eye and a larger top sirloin face.

(3/2) I placed 3 over 2 because 3 displayed greater muscling as indicated by a larger loin eye, a larger sirloin face, and a more muscular sirloin section. Additionally, 3 had less fat over the loin eye, sirloin section, and less seam fat in the sirloin face. I admit that 2 had a brighter colored lean in both cut surfaces.

(2 last) I placed 2 last because 2 was the least muscular, fattest loin in the class. This was seen by the smallest loin eye and sirloin face and the least muscular sirloin section, coupled with the most fat over the loin eye and sirloin section. Therefore, 2 would yield the lowest percentage of boneless, closely trimmed retail cuts, and thus placed last.

I placed this class of beef loins 4-1-3-2.