

# BEEF WHOLESALE SHORT LOINS

## 1. TERMINOLOGY

### **Quality**

Marbling:

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

Color:

- a brighter more cherry-red color of lean or a more youthful color of lean in

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 loin and tenderloin):

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

Back:

- a deeper, wider back

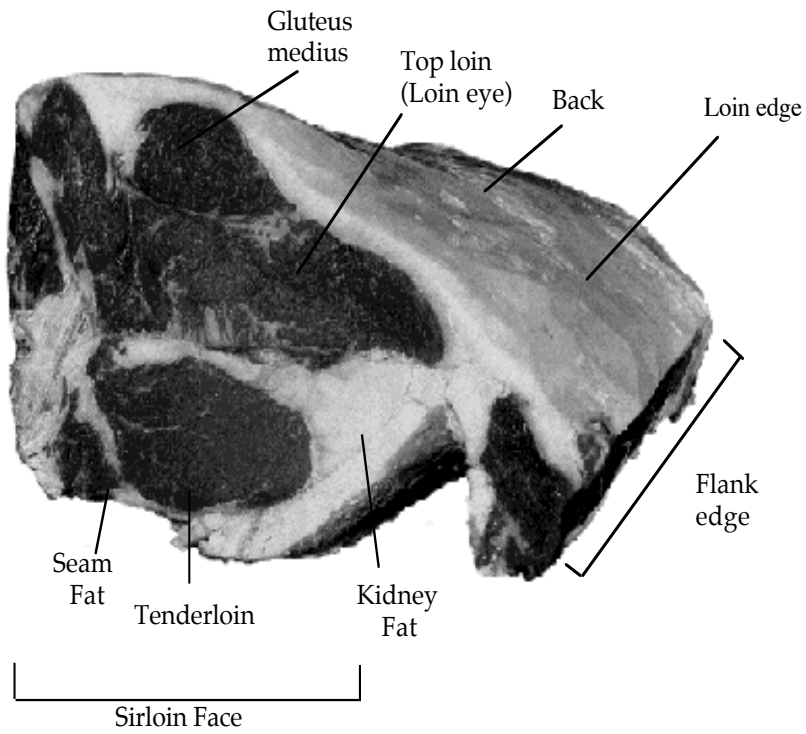
### **Trimness**

Less fat over the:

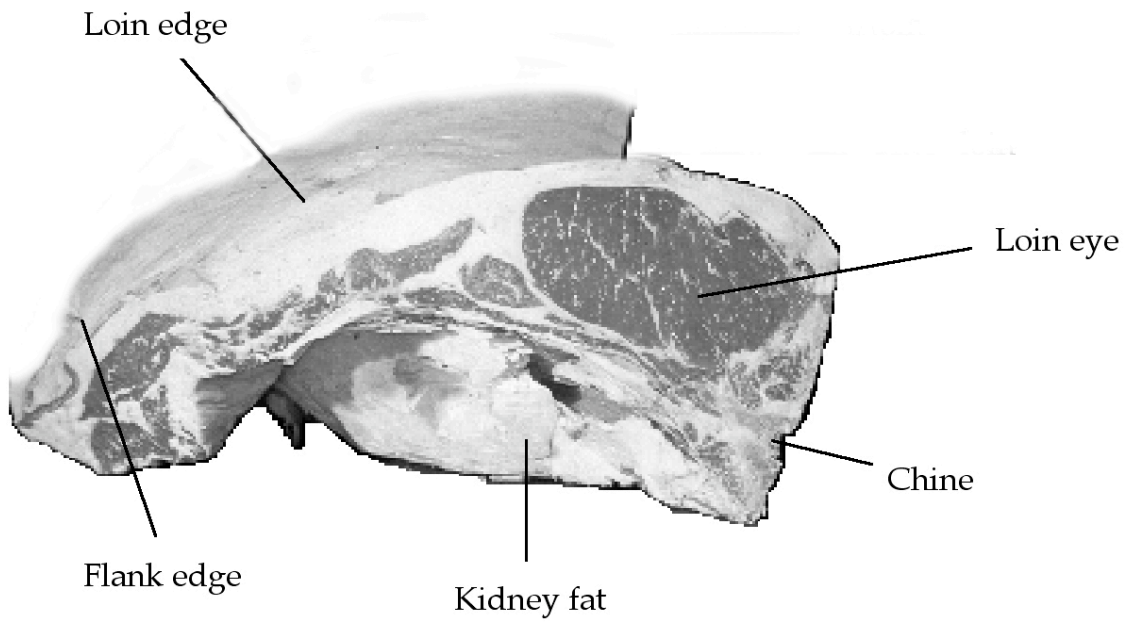
- loin eye
- sirloin face
- loin edge
- flank edge

Less seam fat in the sirloin face

Less kidney fat



**SIRLOIN END (FACE)**



**LOIN END (FACE)**

## 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 SHORT LOINS

Placing: 1-2-3-4

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

(1/2) I placed 1 over 2 because 1 displayed an advantage in trimness as revealed by less fat over the loin eye, back and sirloin face. Furthermore, 1 had a greater amount of marbling in the loin eye and a brighter, more cherry-red color of lean in the loin eye and sirloin face, coupled with a larger loin eye. I realize that 2 had a larger top loin and a wider back combined with less fat over the sirloin face and less kidney fat.

(2/3) I placed 2 over 3 because 2 exhibited greater muscling as seen by a much larger loin eye, a larger sirloin face and a deeper, wider back. In addition, 2 had a firmer lean in the loin eye and sirloin face. I grant that 3 had a more even distribution of marbling in the loin eye, along with less fat over the back and less fat over the flank edge.

(3/4) I placed 3 over 4 because 3 was a higher grading short loin as indicated by a higher degree of marbling in both the loin eye and sirloin face. Furthermore, 3 had a larger tenderloin. I admit that 4 had a larger loin eye and a larger top loin combined with less fat over the loin eye, sirloin face, loin edge, and back.

(4 last) Acknowledging that 4 was the highest cutability short loin in the class with the least fat over the loin eye and sirloin face and the largest loin eye, I nevertheless placed 4 last because 4 was the lowest grading short loin in the class. This was evidenced by the least amount of marbling in the loin eye and sirloin face. Therefore, 4 would yield retail cuts with the lowest merchandising value and thus placed last.

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