

California Beef Council

Facts for your file...

Tri-Tip or Triangle Roast

Cuts from the Bottom Sirloin: Beef Tri-Tip, Ball Tip and Flap Cutting Instructions

Beef Loin, Bottom Sirloin Butt, Boneless (IMPS/NAMP 185)

This item is prepared from the Beef Loin, Sirloin (IMPS/NAMP 181). The Boneless Bottom Sirloin Butt consists of 3 parts. They are the *tensor fasciae latae* or **tri-tip**; the *vastus medialis*, *vastus lateralis* and *rectus femoris* or **ball tip**; and the *obliquus abdominis internus* or **flap**. All bones and cartilages shall be excluded.

Beef Tri-Tip (IMPS/NAMP 185C)

Consists of the *tensor fasciae latae* muscle from the bottom sirloin butt. The boneless tri-tip is separated from the ball tip and the flap through the natural seam. Any cartilage or connective tissue shall be excluded.



Beef Ball Tip (IMPS/NAMP 185B)

This item consists of the *vastus medialis*, *vastus lateralis* and *rectus femoris* muscles from the bottom sirloin butt. The boneless ball tip is separated from the tri-tip and the flap through the natural seam. All bones, the outside skin tissue and any cartilage shall be excluded.



Flap (IMPS/NAMP 185A)

This item consists of the *obliquus abdominis internus* muscle from the bottom sirloin butt. The boneless flap is separated from the ball tip and the tri-tip through the natural seam. The heavy connective tissue and any cartilage shall be excluded.



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