



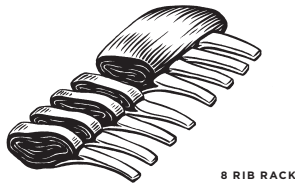
CERVENA CUTTING TIPS REFERENCE CARD

Examples of common Cervena cuts are shown below. Note individual company specifications may vary. For further information visit: www.cervena.com.

THE SADDLE CUTS

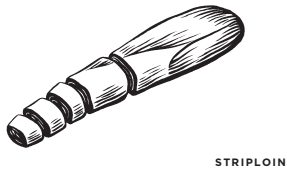
8 RIB RACK

Use: Roasts, chops or cutlets



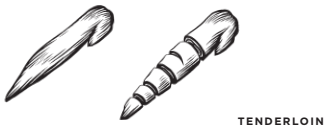
STRIPLOIN/SHORTLOIN

Use: Steaks, medallions, noisettes, roasts, stir fries



TENDERLOIN

Use: Steaks, medallions, noisettes, roasts, stir fries



THE LEG CUTS

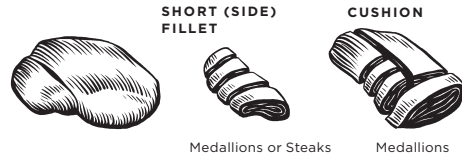
RUMP (SIRLOIN BUTT)

Use: Medallions, noisettes, butterfly steaks, mini roasts



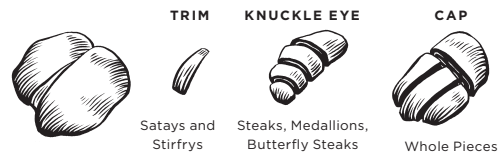
TOP ROUND (TOPSIDE)

Use: Medallions, noisettes, steaks, roasts



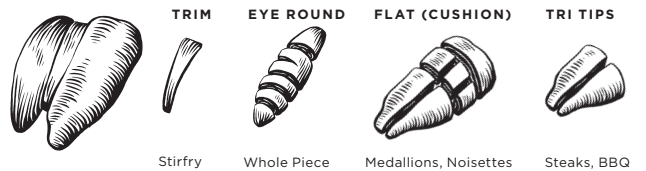
KNUCKLE

Use: Medallions, butterfly steaks, steaks, roasts



BOTTOM ROUND (SILVERSIDE)

Use: Medallions, noisettes, butterfly steaks, long steaks, roasts



OSSO BUCCO

Use: Slow cooking and braising



FLANK STEAK

Use: Quick grills, fajitas, stir fries



THE SHOULDER & NECK CUTS

BONE IN SHOULDER

Use: Steaks, roasts



BOLAR



BLADE CROSSCUT



PETIT FILLET (TROUT)



BRISKET



Slow BBQ

FORESHANK



Braising

4 RIB RACK



Braising, slow cooking

NECK FILLET



Braising, slow cooking

SHORT RIBS



Braising, slow BBQ