

# BEEF LOIN



These cuts of meat are from the primal cut known as the loin:

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|----------------------------------|--|
| 1. Short loin                    | 6. Porterhouse steak cut from the short loin |
| 2. Top sirloin butt              | 7. Tenderloin steaks                         |
| 3. Boneless strip loin           | 8. Trimmed tenderloin                        |
| 4. Flank steak                   | 9. Tenderloin PSMO                           |
| 5. Portion-cut strip loin steaks |  |



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