



FOOD ID FROM CIA

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 | |

Bachelor's and Associate Degree Programs for the Food and Hospitality Industry

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