

T-Bones, Porterhouse, and Bone-In Strip Steaks “A New, Clean Cut”

The USDA has acted to minimize the likelihood of BSE by requiring new ways of cutting older beef.

The changes are aimed at the bones and nervous tissue of older beef animals. It is now required that bones of the spinal column be cut from steaks and roasts. The new way of cutting means that T-Bone and Porterhouse steaks will look different from now on. Here are the important points:

- T-Bone and Porterhouse steaks will not have the cross bones at the top of the “T”. The top of the steak will look flat and clean.
- The long bone between the tenderloin and strip side will still be in place. The same amount of strip steak and tenderloin will appear on each steak.
- There will be less bone on each steak. Managers may consider buying a smaller steak that will deliver as much edible portion of meat as the old steak did.
 - Consider a 14-ounce steak instead of a 16-ounce steak
 - Consider a 9-ounce steak instead of a 10-ounce.
- The tenderloin (smaller) side should be handled as gently as can be.
- The taste, texture, and cooking procedures will remain the same as ever.
- The new required cuts are made by completely removing the vertebral column from animals that are 30 months or older.
- The age of cows is determined by looking inside their mouths to see if permanent teeth have replaced “baby” teeth. The new teeth break through the gums at around 30 months of age.
- The vertebral column, or backbone, is cut out of the short loin by using band-saws that are dedicated to this use.
- The new regulations are modeled after the successful programs that Europe and Canada have followed to control the spread of BSE.

NEW



OLD



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