

## PPG CHEAT SHEET RAW MATERIAL AUDIT – BEEF TENDERLOIN



*Use this handy checklist as a guide for conducting raw material audits.*



Include as many production dates as possible in your sample



Cover all shifts – big differences can occur between mornings and afternoons



Target Check Points

Fat on the Head

Ear Separation (should be 1")

Wedge Fat

Chain Separation

Strip Meat

Loose Flaps

Ribbon Meat

Fat Knobs

Blood Shot

Scoring (watch for "hook tears")

**PRO TIP** The biggest yield losses are most commonly found on loose flaps – they should be no longer than 3/10".



Record findings by each tenderloin, or cut of meat examined



Weigh trim back and record results when audit is complete