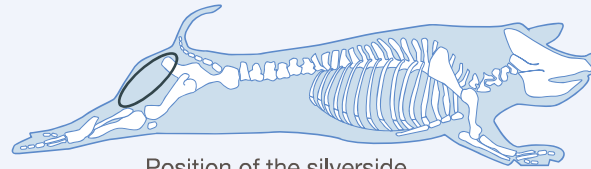


Silverside with Salmon Cut – fully trimmed 98%VL



Code: 1055



1 After removing the topside, thick flank and shin muscles from a boneless leg of pork by following the natural seams.



2 The remainder of the leg consists of the heel muscle, silverside and rump muscles.



3 Remove the rump from the silverside as illustrated.



4 Silverside with salmon cut and heel muscle.



5 Remove the heel muscle by following the natural seams.



6 Silverside with salmon cut. Remove all visible fat, 98% VL



7 Silverside with Salmon cut – fully trimmed 98% VL.