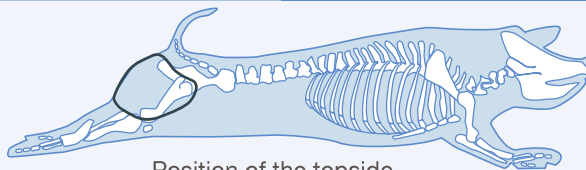


Thin Cut Escallops – Topside, excl. gracilis muscle (5–7 mm thick)



Position of the topside.

Code: 3035



1 Topside of Pork



2 Topside of Pork



3 Remove the gracilis and associated muscles ...



4 ... from the topside by following the natural seams as illustrated.



5 Remove excess fat and gristle.



6 Fully trimmed topside excluding gracilis muscles. Temper the topside to -2°C before slicing into 5–7 mm thick escallops.



7 Thin Cut Escallops – Topside excluding gracilis muscle.