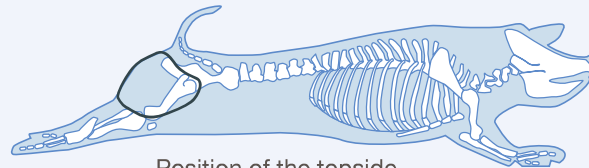


Oysters of pork – Topside, excl. gracilis muscle



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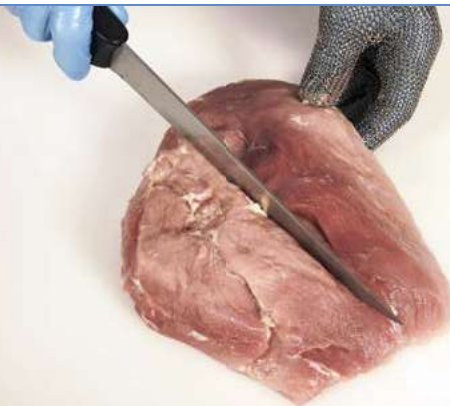
1 Topside of Pork.



2 The Gracilis Muscle is removed from the topside.



3 The remainder is trimmed of visible fat and ...



4 ... cut lengthways into 50 mm wide portions.



5 Cut the portions into 15 mm thick steaks. Oysters of Pork.



6 Oyster of Pork – Topside.