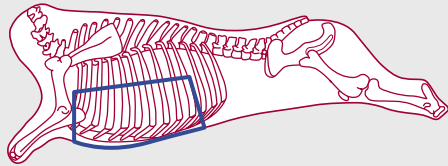


Brisket Muscle PAT (prepared and trimmed)

Code:

Brisket B012



1. Position of the brisket muscle.

2. Flat Brisket.

3. Follow the natural seam to remove the brisket cap muscle.

4. Trim all excess fat and gristle.



5. Brisket muscle prepared and trimmed.

