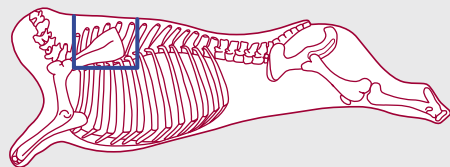


Denver Steaks – Thin Cut (cut across the grain)

Code:

Chuck B035

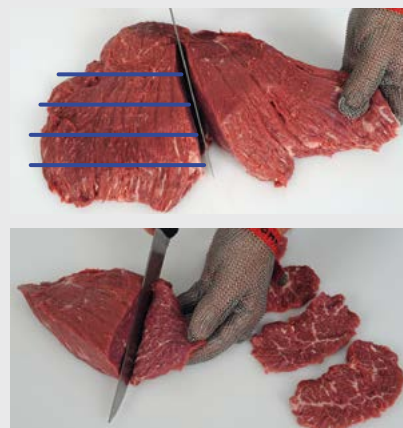


1. Position of the chuck roll.

2. Remove yellow gristle (backstrap).

3. Follow the natural seam of the top muscles of the chuck roll starting with the chuck eye and...

4. ...remove the crest muscle (Rhomboides).



5. Discoloured tissue, gristle and excess fat is to be removed from the Denver muscle (Serratus ventralis).

6. Remove the thin part of the muscle.

7. Cut the remainder of the muscle in half and cut across the grain into thin cut Denver Steaks. Maximum thickness 5-7mm.

8. Denver Steaks – Thin Cut (cut across the grain).



For this product the Denver muscle (Serratus ventralis) must be matured for a minimum of 14 days.

