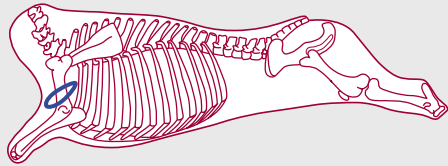


Clod Flat Muscle Steaks

Code:

FQ B007

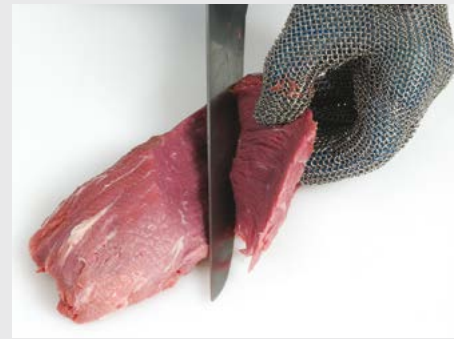


1. Position of the Clod Flat Muscle. To see the full cutting specification of removal from the carcass refer to specifications FQ B001, FQ B002 and FQ B003.

2. Follow the seam between the LMC and the baby LMC muscle taking care not to cut into any of the muscles...

3. ...continuing towards the natural seams of the feather muscle and remove the whole section of 4 clod muscles.

4. Once these muscles are removed take off the small thin muscle from the top of the baby LMC.



5. Remove the clod flat muscle.

6. Clod Flat Muscle (Brachialis).

7. Remove excess fat and gristle and cut into steaks.

8. Cold Flat Muscle steaks.

