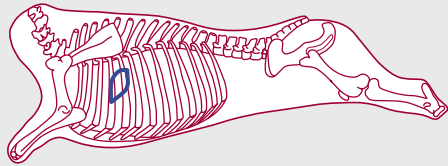


# Shoulder Brisket Muscle (Latissimus dorsi)

Code:

**FQ B008**



1. Position of the Shoulder Brisket Muscle.

2. Boneless beef shoulder. To see the full cutting specification of removal from the carcass refer to specifications FQ B001, FQ B002 and FQ B003.

3. Remove the underblade muscles by following the seams on top of the LMC...

4. ...including the shoulder brisket muscle.



5. Separate the shoulder brisket muscle by following the natural seams.

6. Remove excess fat and gristle.

7. Shoulder Brisket Muscle (latissimus dorsi).

