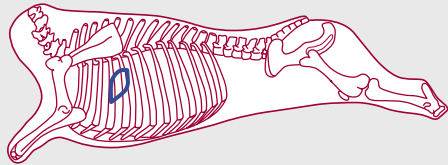


Shoulder Brisket Pavé

Code:
FQ B009



1. Position of the Shoulder Brisket.

2. Boneless beef shoulder. To see the full cutting specification of removal from the carcase 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. Trim the thin ends and cut into Shoulder Brisket Pavés.

8. Shoulder Brisket Pavés.

