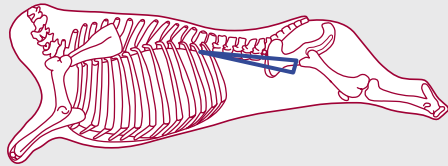


“Premium” Fillet Steaks

Code:

Fillet B003

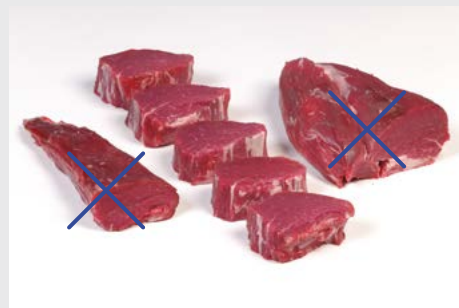


1. Position of the fillet.

2. Boneless untrimmed fillet primal.

3. Remove excess fat, gristle and connective tissue to expose underlying lean cut surface.

4. Remove the chain muscle.



5. Remove the tail and head so that the remaining steaks have a minimum diameter of 60mm.

6. Head and tail not to be used for “Premium” fillet steaks.

7. Cut the remaining part of the fillet across the grain and evenly at the thickness required.

