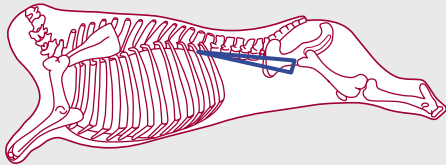


# Fillet Steak Standard

Code:  
**Fillet B006**



1. Position of the fillet.

2. External fat and discoloured tissue from the top of the fillet is removed.

3. Excess fat and bone gristle from the underside of the fillet is removed.

4. Cut the fillet into even-sized steaks.



5. Remove the tail so that remaining steaks have a minimum diameter of 40mm.

