| Loin Fillet with silver gristle | | | Code: Fillet B010 |
|--|---|---|---|
| Contraction of the second seco | | | |
| I. Position of the fillet. | 2. Start with a whole fillet with the chain muscle removed. | Separate the loin fillet by cutting at right angles to the ventral tip of the lean fillet muscle indicated. | 4. Loin fillet prepared to specification. |
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| QUALITY STANDARD beef English 🎛 | | | AHDB BEEF & LAMB |