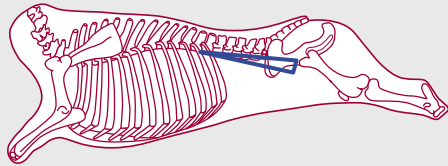


# Loin Fillet with silver gristle

Code:

Fillet B010



1. Position of the fillet.

2. Start with a whole fillet with the chain muscle removed.

3. 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.