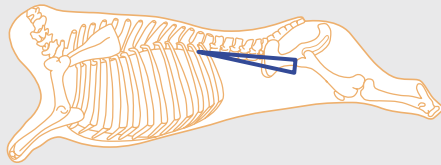


# Fillet “Fully Trimmed”

Code:

Fillet V002



1. Position of the fillet.

2. Boneless untrimmed fillet primal. Remove excess fat, gristle and...

3. ...connective tissue to expose underlying lean cut surface. Remove the chain muscle.

