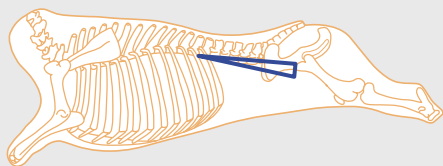


Fillet Steaks “Fully Trimmed”

Code:

Fillet V003



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.

4. Cut the fillet into steaks of required weight or thickness.

