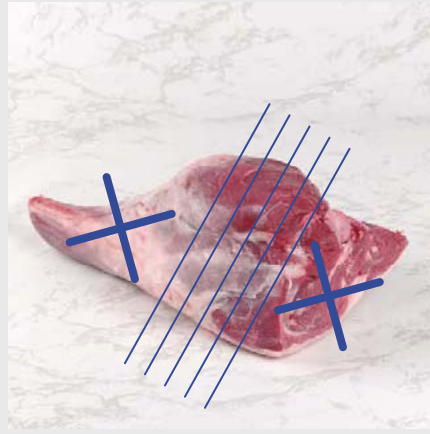
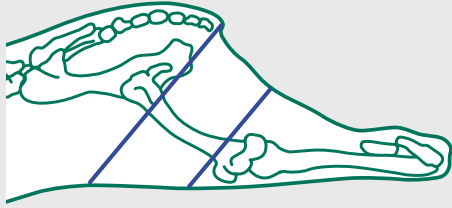


Leg Steaks (bone-in)

Code:

Leg L019



1. The femur section of the leg should be used and should only include the narrow part of the bone.

2. Cut into 20mm thick steaks.

3. Remove any bone dust, fat deposits and blood particles. Internal or external fat thickness should not exceed 10mm.

4. Vacuum pack steaks.