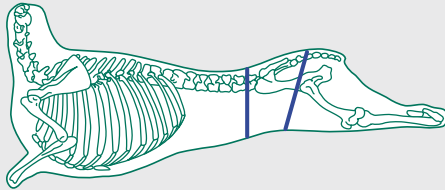


Chump Steaks (boneless)

Code:

Leg L021



1. Position of the chump.

2. Remove the chump by cutting and sawing along the line illustrated.

3. Trim off fat deposits and any loosely attached tissues.

4. Alternatively remove the bone from the chump.



5. Trim off excess fat, gristle and connective tissue.

6. Slice the boneless chump into three to four steaks depending on the thickness required.

7. Boneless steaks prepared and ready for sale.

