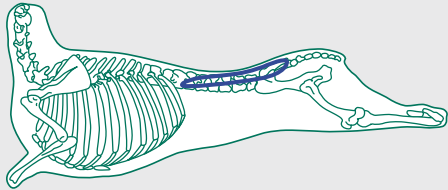


Fillet (whole)

Code:

Loin L047



1. Position of the Fillet.

2. Remove the whole fillet from the Loin – with Chump.

3. Whole Fillet with excess fat removed.

4. Whole Fillet.

