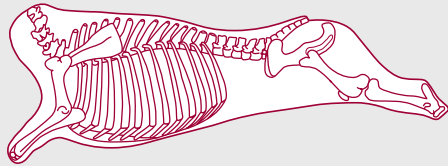


Mince 98% VL

Code:

Mince B002



1. Mince to be prepared from fresh fore and hindquarter cuts and trimmings, excluding head meat and offal. Meat should be free of all bone, discoloured tissue, gristle, blood vessels and glands.

2. Mince the 98% visual lean cuts twice through a 5mm plate.

