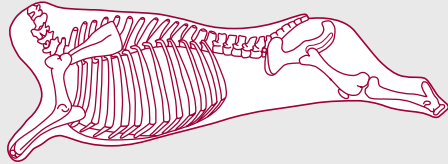


# Mince 90%VL

Code:

Mince B004



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

2. Mince the 90% visual lean cuts twice through a 5mm plate.

