Rump Steaks (with part tail)
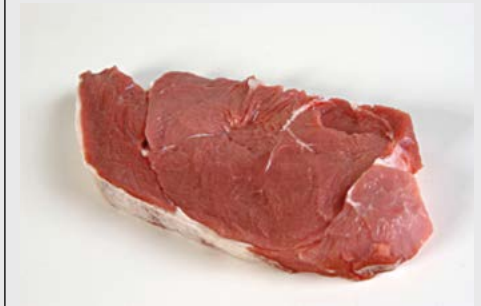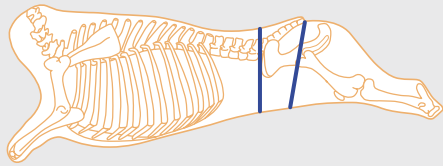
1. Position of the rump.

2. The rump tail is trimmed to a maximum length of 50mm.

3. Excess gristle and blood veins are removed.

4. Slice the rump into steaks of 15mm thickness. External fat thickness not to exceed 10mm at any point.

QUALITY STANDARD veal English

AHDB BEEF & LAMB