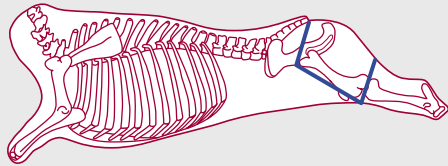


# Salmon Cut Steaks

Code:

**Silverside B005**



1. Position of the silverside.

2. Boneless untrimmed silverside anterior view.

3. Boneless untrimmed silverside posterior view.

4. Remove the salmon cut from the rest of the silverside by cutting along the natural seam. Remove silverwall, excess fat and connective tissue.



5. Slice the salmon cut into steaks of even thickness.

6. Salmon cut steaks prepared to specification and ready for sale.

