Salmon Cut (Silverside Round)
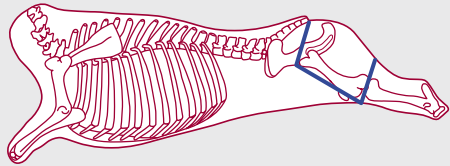
1. Position of the silverside.

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.

5. Salmon Cut. Maximum fat level 15mm.

QUALITY STANDARD beef English

AHDB BEEF & LAMB