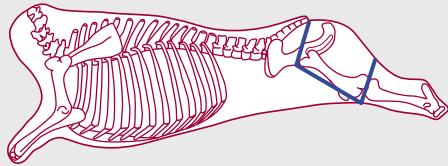


Silverside Side Muscle Steaks (extra lean)

Code:

Silverside B016

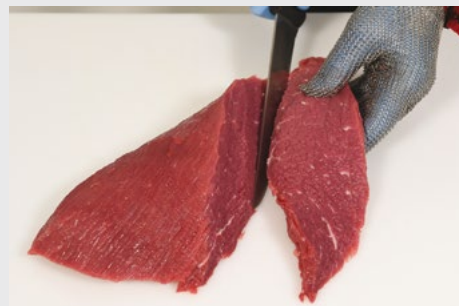


1. Position of the silverside.

2. Remove all gristle and fat from...

3. ...both parts of the silverside.

4. Follow the silver gristle and remove the silverside "side muscle".



5. Silverside side muscle fully trimmed.

6. Cut into steaks as illustrated and of required thickness.

7. Silverside side muscle steaks.

8. Silverside side muscle steak.



For this product the silverside must be matured for a minimum of 14 days.

