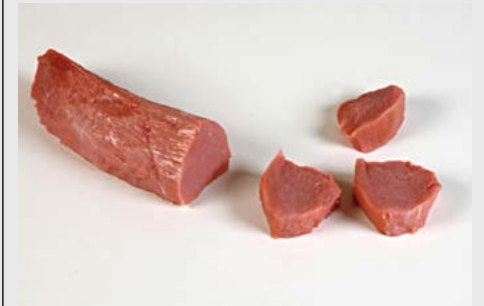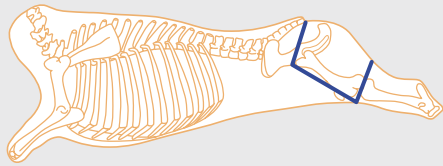# Salmon Cut Steaks

1. Position of the silverside.

2. Salmon cut.

3. Remove all connective tissue and fat.

4. Cut steaks into required weight or thickness.

5. Salmon Cut Steaks.

QUALITY STANDARD veal English

AHDB
BEEF & LAMB