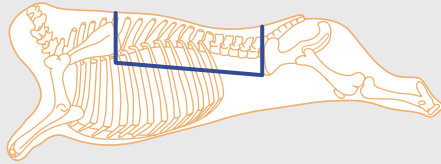


# Sirloin and Whole Fillet – 8 bone

Code:

Sirloin V001



1. Position of sirloin and fillet.

2. External view.

3. Internal view. Flank to be removed by cutting 50mm from the tip of the eye muscle.

