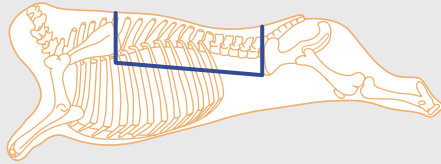


Sirloin and Short Fillet – 8 bone

Code:

Sirloin V002



1. Position of sirloin and fillet.

2. Internal view.

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

