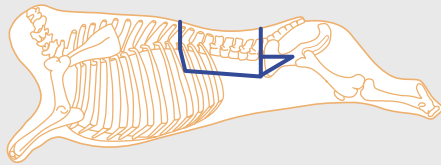


Sirloin and Whole Fillet – 3 bone

Code:

Sirloin V003



1. Position of sirloin and fillet.

2. Internal view.

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

