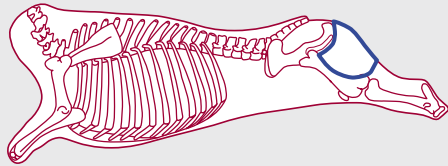


Ranch Steaks (extra lean)

Code:

Topside B010



1. Position of the topside.

2. Trim topside of all visible fat, gristle and connective tissue.

3. Remove gracilis muscle by following the natural seams and trim all connective tissue.

4. Separate the topside into the two main muscles by cutting along the natural seam between them.



5. Cut muscle block into smaller pieces.

6. Cut into 10mm thick portions and score each steak.



For this product the topside should be matured for a minimum of 14 days.

