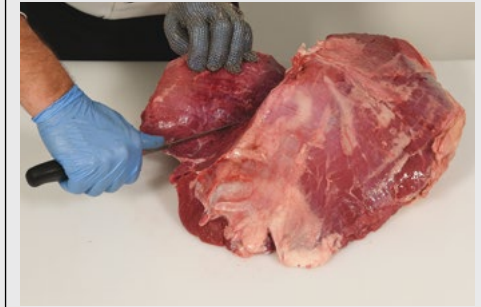
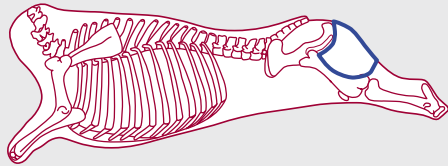


Ranch Steaks (not scored, extra lean)

Code:

Topside B028

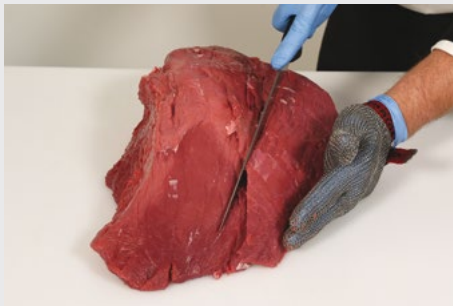


1. Position of the topside

2. Remove gracilis and associated muscles by...

3. ...following the natural seams.

4. Remove the tender top muscle (adductor) by following the natural seams.



5. Remove all fat and connective tissue from the main topside muscle (semimembranosus) and...

6. ...cut the muscle into logs as illustrated.

7. Cut logs into Ranch Steaks of required weight/thickness.

8. Ranch Steak.



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

