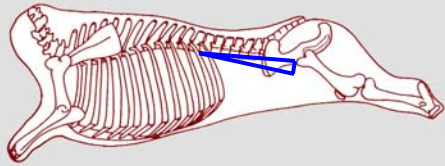


Fillet

Fillet B001



1. Position of the fillet.

2. External fat...

3. and discoloured tissue from the top of the fillet is removed.

4. Excess fat and bone gristle from the underside of the fillet is removed.



5. Top and...

6. underside view of the fillet.

7. Fillet is vacuum packed individually.

