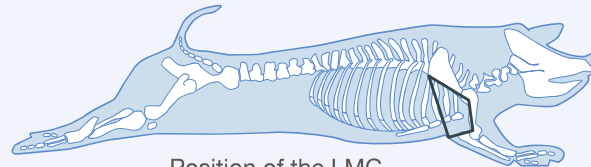


Steaks – LMC



Position of the LMC.

Code: 3064



1 Shoulder – round.



2 Seam cut the brisket muscle and fold it ...



3 ... back towards the humerus.



4 Follow the contours of the shoulder blade...



5 ... and remove.



6 Remove the shank and ...

Steaks – LMC (continued)

Code: 3064



7 ... humerus.



8 Remove the rind including excess fat.



9 Cut between the feather and blade to split the shoulder in two.



10 Blade and brisket muscle.



11 Remaining Feather, LMC including additional small muscle groups. Trim of excess fat and gristle.



12 Remove the group of small muscles attached to the LMC as illustrated ...

Steaks – LMC (continued)

Code: 3064



13 ... including the feather muscle.



14 Remove the thickest part of the gristle running through the LMC muscle and cut muscle into steaks.



15 Steaks (LMC).



16 Steak (LMC).