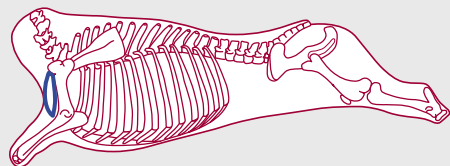


Beef Shank – boneless and netted (Clod Shin)

Code:

Shin B012



1. Position of the Clod Shin.

2. To see the full cutting specification of removal from the carcass refer to specifications FQ B001, FQ B002 and FQ B003.

3. Remove the clod shin muscle by following the natural seams.

4. Remove excess fat and tendon ends.



5. Clod Shin (Biceps Brachii).

6. Net the Clod Shin.

