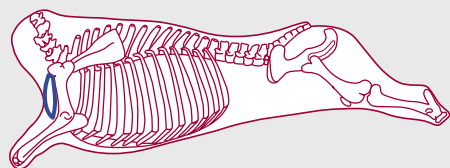


# Boneless Beef Shank Portions (Clod Shin)

Code:

Shin B013



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 and cut into required weight portions.

7. Beef shank portions.

