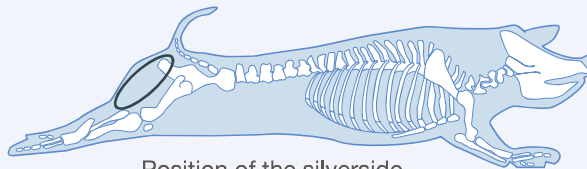


# Silverside – fully trimmed 98%VL



Position of the silverside.

Code: 1051



1 After removing the topside, thick flank and shin muscles from a boneless leg of pork by following the natural seams.



2 The remainder of the leg consists of the heel muscle, silverside and rump muscles.



3 Remove the rump from the silverside as illustrated.



4 Remove the heel muscle by following the natural seams.



5 Remove all visible fat, 98%VL from silverside and salmon cut.



6 Remove the salmon cut by following the natural seam.



7 Silverside – fully trimmed 98%VL.