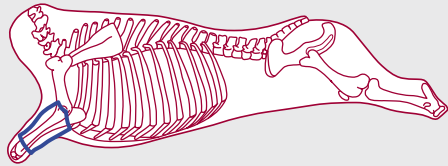


Boneless Beef Shank Portions (Fore Shin)

Code:

Shin B015



1. Position of the boneless fore shin.

2. Boneless fore shin.

3. Boneless fore shin.

4. Remove the smaller side muscle.



5. Remove excess fat...

6. ...and tendon ends.

7. Net the muscle.

8. Cut into required weight portions.

