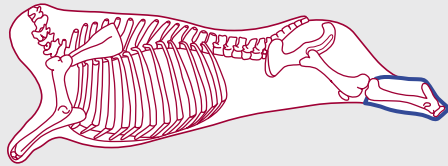


Boneless Beef Shank Portions (Hind Shin)

Code:

Shin B017



1. Position of the hind shin.

2. Boneless hind shin.

3. Separate the two main muscles.

4. Remove the triangle section of the largest section...



5. ...and remove excess fat and tendon ends.

6. Net the two main muscles

7. Cut into required size portions.

