

# Beef Products

FFG B01  
Topside



FFG B02  
Topside Heart PAD



FFG B03  
Silverside Eye



FFG B04  
Silverside



FFG B05  
Silverside Bed



FFG B01  
Topside (reverse)



FFG B06  
Topside Babytop



FFG B07  
Silverside Eye PAD



FFG B04  
Silverside (reverse)



FFG B05  
Silverside Bed (reverse)



FFG B08  
Thick Flank



FFG B09  
Knuckle



FFG B10  
Rump



FFG B11  
Rump Heart PAD



FFG B12  
Striploin



FFG B13  
Knuckle: Bullit, Oyster,  
Side Muscle, PAD



FFG B09  
Knuckle (reverse)



FFG B14  
Rump Tail PAD



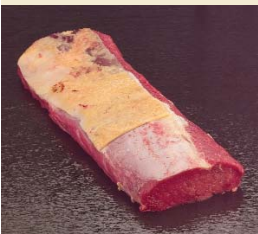
FFG B15  
Rump Cap



FFG B12  
Striploin (reverse)



FFG B16  
Striploin Swiss Cut



FFG B17  
Bone in Loin A



FFG B18  
Bone in Loin B



FFG B19  
Chain Off Fillet



FFG B19  
Chain Off Fillet



FFG B20  
Centre Cut Fillet



FFG B21  
Butt Fillet



FFG B22  
Rib Eye



FFG B23  
Boneless Rib



FFG B24  
Carvery Rib



FFG B25  
LMC



FFG B25  
LMC Side



FFG B26  
Feather Blade



FFG B27  
Chuck Tender Skin On



FFG B28  
Chuck Tender PAD



FFG B25  
LMC (reverse)



FFG B29  
Clod and Sticking



FFG B26  
Feather Blade (reverse)



FFG B27  
Chuck Tender  
Skin On (reverse)



FFG B30  
Rolled and  
Netted Brisket



FFG B31  
Pastrami Brisket PAD



FFG B32  
70vl Flank Rolled



FFG B33  
85vl Flank Rolled



FFG B34  
95vl



FFG B35  
98vl



FFG B36  
Flank Steak



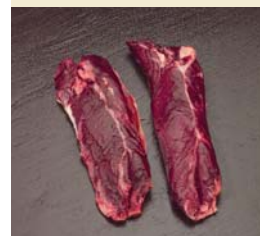
FFG B37  
Bavette Flanchet



FFG B38  
Bavette Aloyau



FFG B39  
Thick Skirt



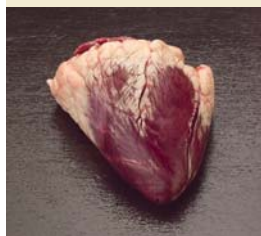
FFG B40  
Thin Skirt



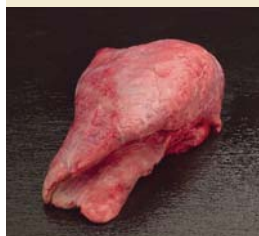
FFG B41  
Ox Tongue



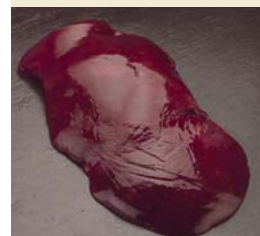
FFG B42  
Ox Heart



FFG B43  
Ox Lung



FFG B44  
Ox Liver



FFG B45  
Ox Kidney

