



CORP Triton

## PS-PE BRISKET VP CH GRASS FED ANGUS



Halal Status	Non-Specific Halal Status
Specification	B84 BRISKET POINT END
Cut From Grades	Non HGP Only PS (Premium Steer/Heifer)
Attribute	Angus
Market	EU/USA
Fat Depth	<10 mm
pH	< 5.8
Spinal Cord	Removed
Bone	Boneless

### Images



### Quality Points

QP 1	Straight cut lines
QP 2	Any residual 'red bark' on lateral surface to be removed
QP 3	Deckle and septum fat removed

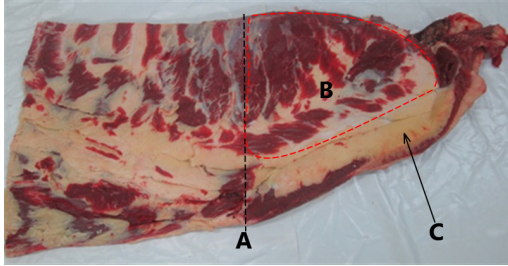
### Butchery Specification

Specification	BRISKET POINT END
Also Known As	PEB
AUSMeat Item No	
Sales Description	The Point End Brisket is the anterior (neck end) portion of the full brisket



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## Preparation Items



- Start with a Brisket Whole
- Remove the navel end by a straight cut line from the xiphoid cartilage position parallel with the rib bones - refer cut line A
- The deckle (B) is to be removed along natural seam
- Septum fat (C) is to be removed
- Lateral surface bark to be fully removed



- Final product - medial view



- Final product - lateral view

## Weights

	Metric		Imperial	
	Min	Max	Min	Max
 Catch Weight (Kg)	0kg	0kg	0lb	0lb
Packs Per Carton	4			