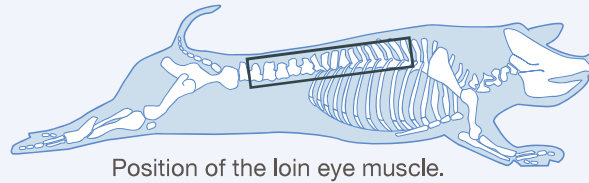


**Loin Eye Muscle 98%VL,
excl. silverskin, incl. chain
and spinalis muscle**



Code: **1043**



1 Loin of pork – boneless, rindless.



2 Loin of pork – boneless, rindless.



3 Follow the natural seams to remove the eye muscle from the remaining loin muscles including all back fat.



4 Taking care to leave the chain and spinalis muscle on the eye muscle.



5 Eye muscle inc loin chain and spinalis muscle.



6 Trim eye muscle of all remaining fat and gristle (98%VL). Loin Eye Muscle 98%VL, including chain and spinalis muscle.