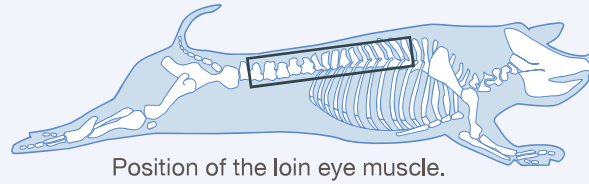


Loin Eye Muscle – 99%VL



Code: 1044



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 Remove the chain and spinalis muscle by following the natural seams.



5 Chain and spinalis muscle. Trim eye muscle of all remaining fat and gristle (99%VL).



6 Loin Eye Muscle – 99%VL.