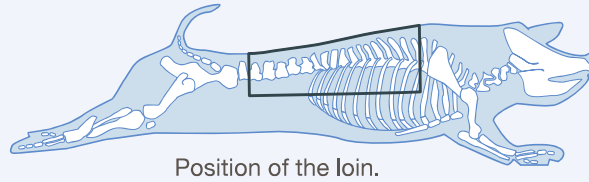


Loin Joints – 99%VL



Code: 2018



1 Loin of Pork – boneless, rindless.



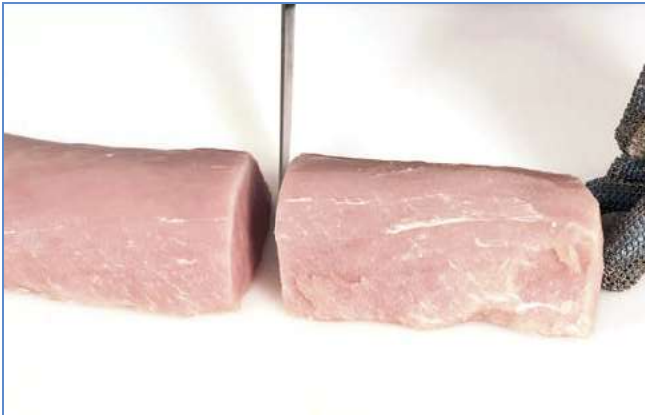
2 Loin of pork – boneless, rindless.



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



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



5 Trim eye muscle of all remaining fat and gristle (99%VL) and cut into required weight joints.



6 Loin Joint – 99%VL