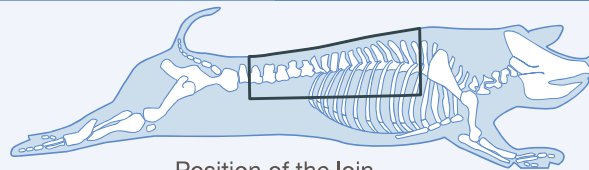


Thin Cut Loin Escallops – 99%VL (5–7 mm thick)



Code: 3006



1 Loin of pork – boneless, rindless.



2 Follow the natural seams to remove the eye muscle and back fat from the remaining loin muscles.



3 Follow the natural seam and ...



4 ... remove the loin chain and spinalis muscle.



5 Trim eye muscle of all remaining fat and gristle (99%VL). Temper the eye muscle to -2°C before slicing into 5–7 mm thick escallops.



6 Thin Cut Loin Escallops – 99%VL.