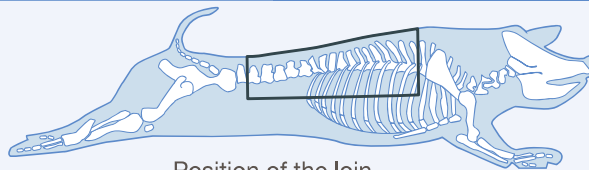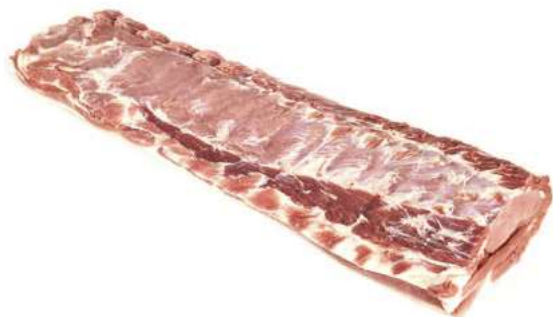# Thin Cut Loin Steak (5–7 mm thick)

Position of the loin.

1    Loin of pork – boneless, rindless. Maximum fat thickness 5 mm.



2    Tail of the loin not to exceed 25 mm. Temper the loin to -2°C. Cut into thin cut steaks maximum thickness 5–7 mm.



3    Thin Cut Loin Steak.