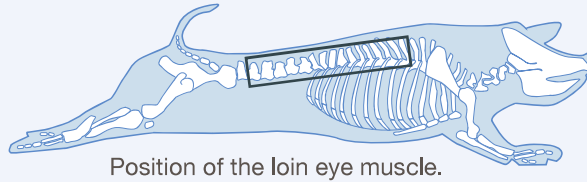


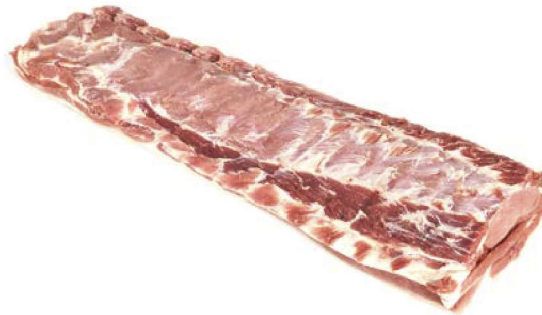
# Loin Cannon Steaks



Code: 3051



1 Loin of Pork – boneless, rindless.



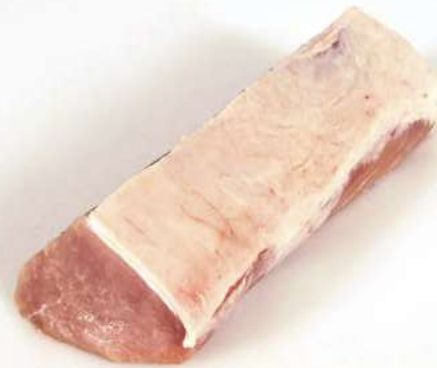
2 Loin of pork – boneless, rindless.



3 Follow the natural seam to remove the eye muscle. Trim eye muscle of excess fat, maximum fat thickness 7 mm.



4 Cut eye muscle into required weight and cut eye muscle lengthways to create loin cannons.



5 Loin Cannon. Cut the cannons into required weight steaks.



6 Loin Cannon Steaks.