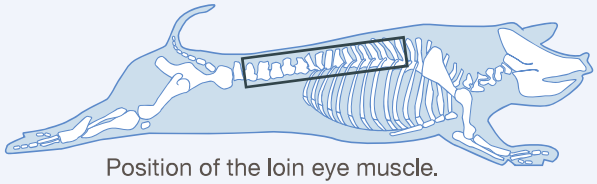
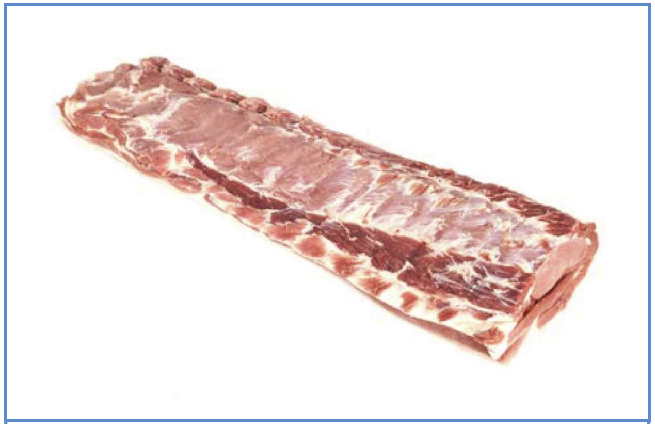
Oyster of Pork – Loin 99%VL



Position of the loin eye muscle.

Code: **3052**

1 Loin of pork – boneless, rindless.

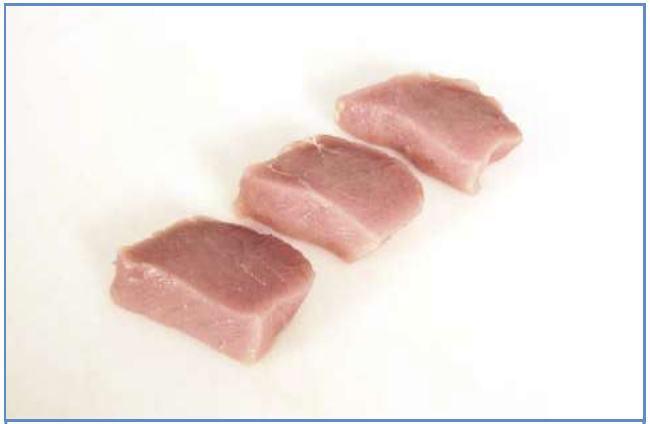


2 Loin of pork – boneless, rindless.

2 Follow the natural seam to remove the eye muscle including chain and spinalis muscle.

4 Trim eye muscle of all fat and gristle.

5 Cut the eye muscle in half lengthways and cut into Loin Oysters 99%VL. Maximum thickness 15 mm.



6 Loin Oysters – Loin 99%VL.

© Agriculture and Horticulture Development Board 2019. All rights reserved.