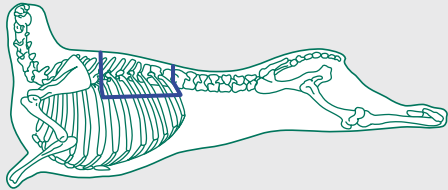


Racks – two x three rib to include one cutlet

Code:

Loin L011



1. Remove best end by cutting between the 6th and 7th ribs and the lumbar section after the 13th rib as illustrated.

2. Remove the breast 45 mm from the tip of the eye muscle.

3. Remove chine and feather bones and separate the loins.

4. Remove any bone dust, blade bone cartilage and yellow gristle (back strap). The external fat thickness is not to exceed 6mm at any point.



5. Trim 20mm of meat/fat away to expose the rib ends.

6. Cut the rack into two x three-bone racks and one chop as illustrated.

7. Vacuum pack.

