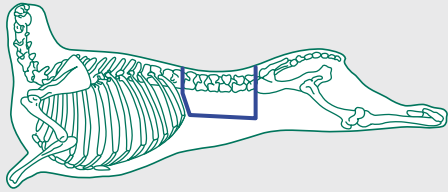


Barnsley Chops

Code:
Loin L018



1. Position of the lumbar section.

2. Remove remaining parts of the ribs from the lumbar section. Trim excess gristle and kidney fat. External fat cover not to exceed 6mm.

3. The flanks should not overlap each other when folded around the product. The loin to be cut between each vertebra into Barnsley Chops.

