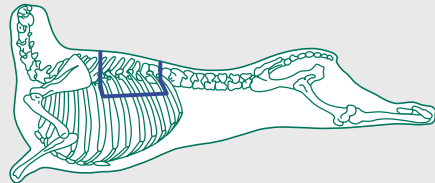


Rack – seven-rib (cap and fat removed)

Code:

Loin L044



1. Position of rack.

2. Remove the rib section of the loin. Loin tail to be 1 times the length of the eye muscle.

3. Carefully saw through the rib bones and remove the backbones.

4. Remove the thick yellow gristle.



5. French trim the ribs up to the eye muscle...

6. ...and remove the cap and all backfat.

7. Internal view.

