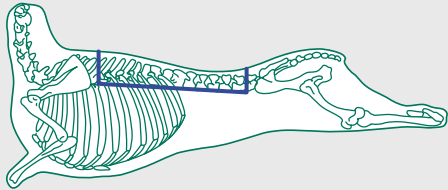


Loin – Eye muscle (whole)

Code:

Loin L046



1. Position of the Loin eye muscle (whole).

2. Loin without chump.

3. Remove the fillet.

4. Remove all bones by sheet boning taking care not to cut into the eye muscle.



5. Boneless loin.

6. Remove the eye muscle by following the natural seams. Remove excess fat but silver gristle remains.

7. Loin eye muscle (whole).

