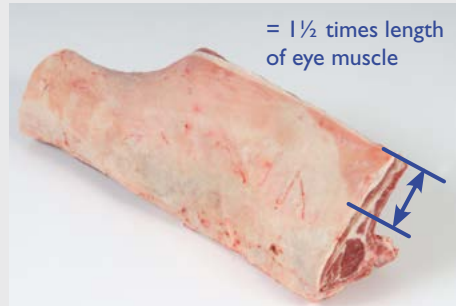
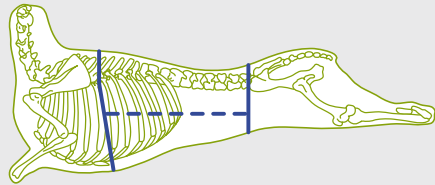


Loin – without Chump

Code:

Loin M002



1. Position of the loin.

2. The loin is prepared by removing the breast flank at a distance equal to 1 1/2 times the length of the eye muscle.

3. Internal view.

Mutton

AHDB
BEEF & LAMB