Loin – without Chump (boneless)

= 1½ times length of eye muscle
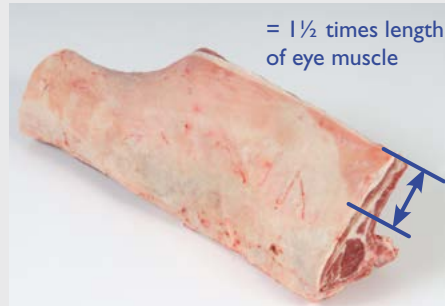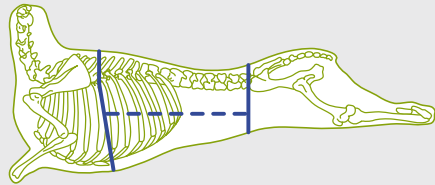
1. Position of the loin.

2. The loin is prepared by removing the breast flanks a distance equal to 1½ times the length of the eye muscle.

3. Internal view.

4. Bones and fillet removed.

Mutton

AHDB
BEEF & LAMB