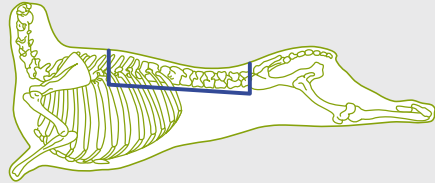


Loin – eye muscle fully trimmed

Code:

Loin M004



1. Position of the loin eye muscle.

2. Bone-in loin.

3. Remove the fillet and the bones taking care not to cut into underlying muscles.

4. Remove the loin eye muscle.



5. Remove all fat and connective tissue...

6. ...to create fully trimmed loin eye muscle.

Mutton

AHDB
BEEF & LAMB