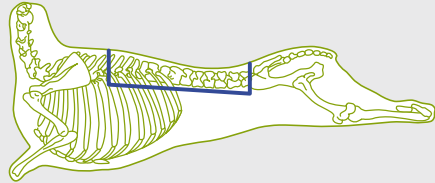


Loin – eye muscle (with silver skin)

Code:

Loin M005



1. Position of the loin.

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.

Mutton

AHDB
BEEF & LAMB