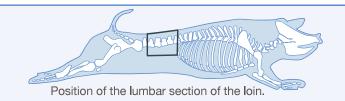
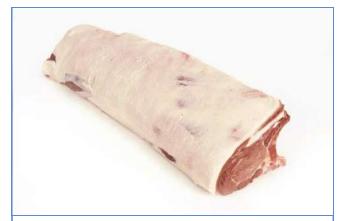
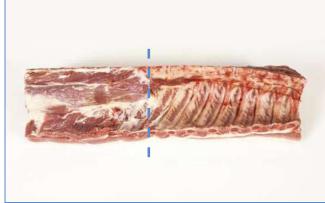
## **T-Bone Chops**



Code: **3007** 



1 Loin of pork without rind.



2 The rib section (Thoracic) of the loin needs to be removed.



3 Cut the fillet section (Lumbar) between the vertebrae into T-bone chops.



4 T-bone Chops.