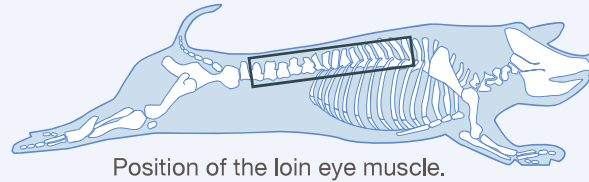


Loin Escallops – 99%VL



Code: 3048



1 Loin of Pork – boneless, rindless.



2 Loin of pork – boneless, rindless.



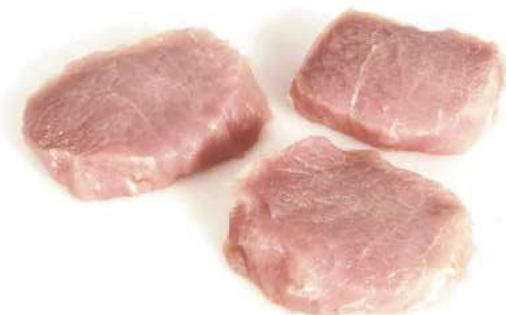
3 Follow the natural seams to remove the eye muscle and back fat from the remaining loin muscles.



4 Remove the loin chain and spinalis muscle by following the natural seams.



5 Trim eye muscle of all remaining fat and gristle (99%VL) and cut into 20 mm steaks.



6 Loin Escallops – 99%VL.