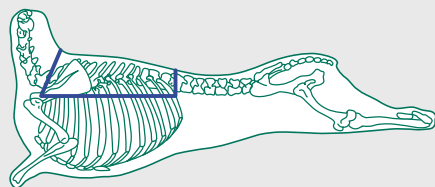


Cutlets – single fully trimmed

Code:

Loin L04I



1. Position of the loin. The neck is removed in line with the first rib.

2. The breast is removed by

3. sawing 40mm from the tip of the loin eye muscle.

4. Remove the back strap



5. and excess fat.

6. Fully trimmed double loin.

7. The double loin is sawn into two to create single loins.

8. Cut between the ribs to create fully trimmed cutlets.

