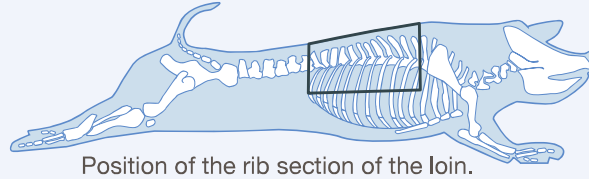


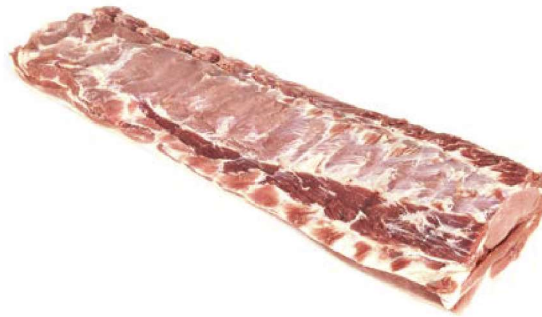
# Rib Eye Steaks



Code: 3014



1 Loin of Pork – boneless, rindless.



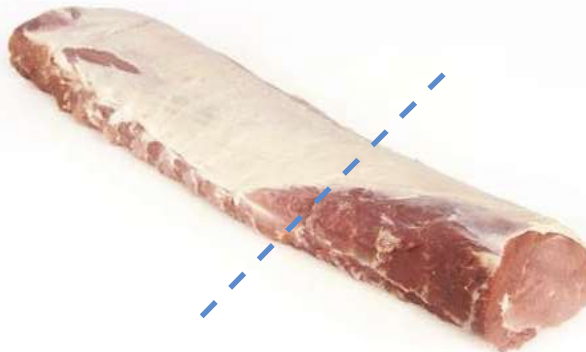
2 Loin of pork – boneless, rindless.



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



4 Taking care to leave the chain and spinalis muscle on the eye muscle.



5 Eye muscle including Loin Chain and Spinalis muscle. The part with the spinalis muscle can be used for Rib Eye Steaks.



6 Rib Eye Steaks.