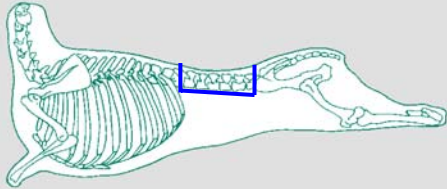


“Premium” Lamb Sirloin

Loin L015



1. Position of sirloin.

2. Separate the lumbar section from the saddle.

3. Then split the lumbar section down the centre of the backbone.

4. Remove the fillet muscle and the bones taking care not to cut into the underlying muscles.



5. Remove the tail by cutting along the edge of the eye muscle.

6. Remove the backstrap gristle.

7. Remove bark, maximum fat thickness 5mm.

8. “Premium” lamb sirloin, prepared and ready for use.

