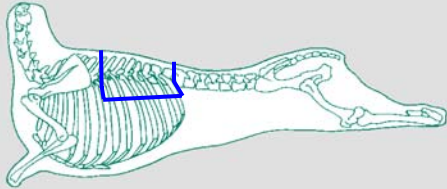


“Premium” French-trimmed cutlets

Loin L019



1. Remove the best end by cutting between the 6th and 7th ribs and lumbar section after the 13th rib as illustrated.

2. Remove the breast 45 mm from the tip of the eye muscle.

3. Remove chine and feather bones and separate the loins.

4. Remove any bone dust, blade bone cartilage and yellow gristle (backstrap).



5. Trim 20mm of meat/fat away to expose the ribs.

6. Cut in between the ribs to produce “Premium” French-trimmed lamb cutlets.

