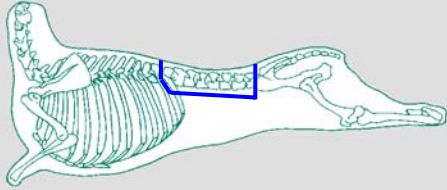


“Premium” T-bone chops

Loin L021



1. Position of the loin.

2. Only the lumbar section to be used.
The length of the breast flanks is the same as the length of the eye muscle maximum.

3. Maximum fat thickness 6mm. Prepare chops by cutting between each lumbar vertebra.

4. “Prepared” T-bone chops, trimmed and prepared to specification.

