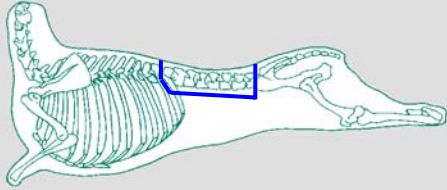


“Premium” Lamb Noisettes

Loin L023



1. Position of noisettes.

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

3. Remove fillet, bones and yellow gristle (backstrap). Maximum fat thickness 6mm.

4. Roll single loins and cut into noisettes.

