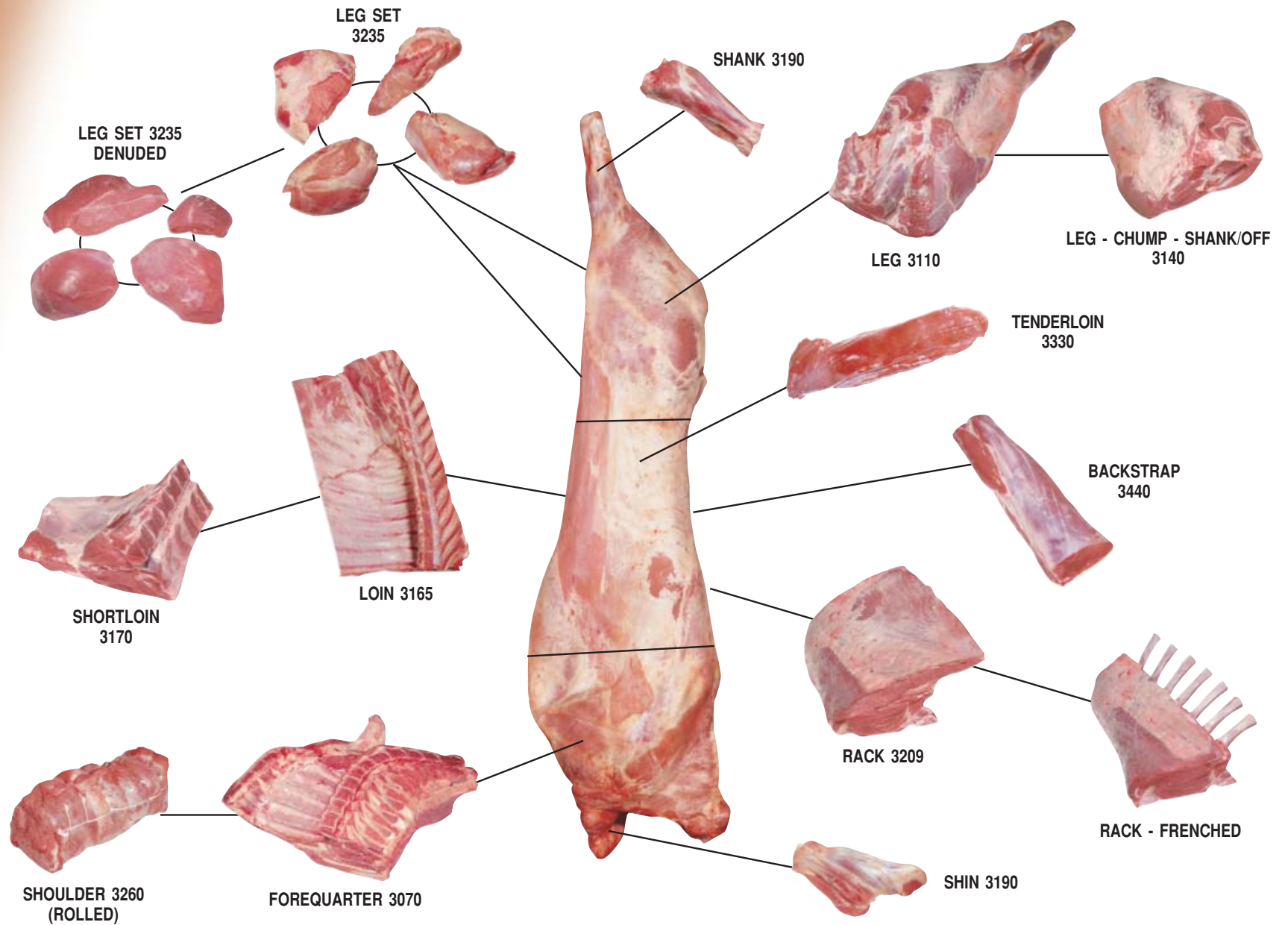


# VEAL

## *Veal Primal Cuts*

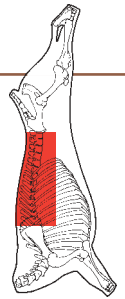


# Loin **H.A.M. Code: 3165**

Loin is prepared from a Carcase side by the removal of the Forequarter along the specified rib and the Leg by a cut at the lumbar sacral junction. The Flank is removed by a straight cut at a specified distance from the eye of meat.

**Specification Tips:**

- Rib number required.
- Flank removal distance from eye of meat.
- Shortloin and Rack preparation.
- Eye of Loin - Eye of Shortloin.
- Preparation of - Loin chop - Shortloin chop - Rack chop.



*SHORTLOIN - H.A.M. Code: 3170 and CHOP*



*RACK - H.A.M. Code: 3209*



*RACK FRENCHED and CHOP*



*TENDERLOIN - H.A.M. Code: 3330*



*BACKSTRAP (EYE OF LOIN) - H.A.M. Code: 3440*



*EYE OF SHORTLOIN STEAK*