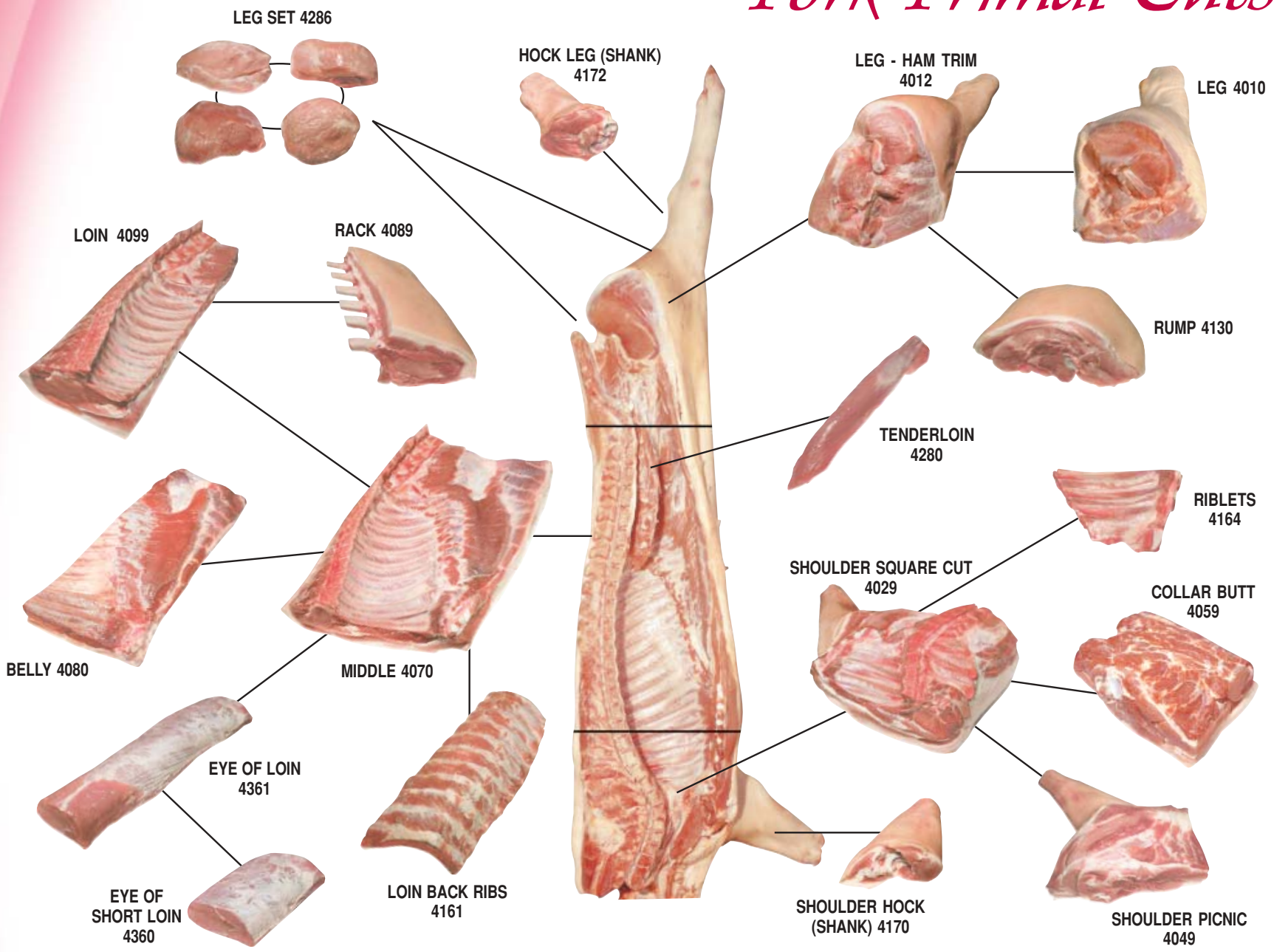
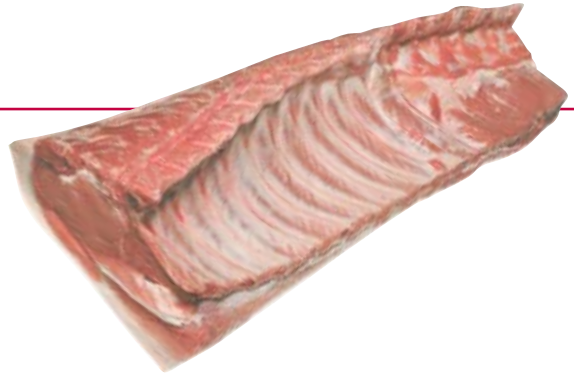
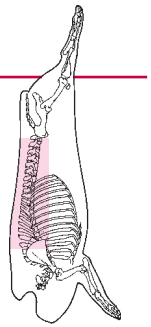
# Pork Primal Cuts



# *Loin* H.A.M. Code: 4099

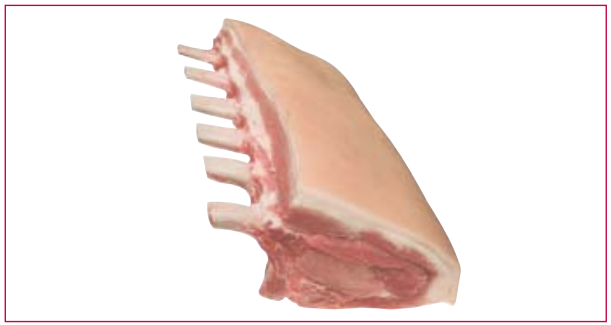




Loin is prepared from A Middle (Item 4070) by the removal of the Belly at a specified distance from the eye muscle and parallel to the dorsal edge.

Specification Tips:

- Number of ribs required.
- Specify the ventral cutting line.
- Blade bone/cartilage removed.
- Diaphragm retained.

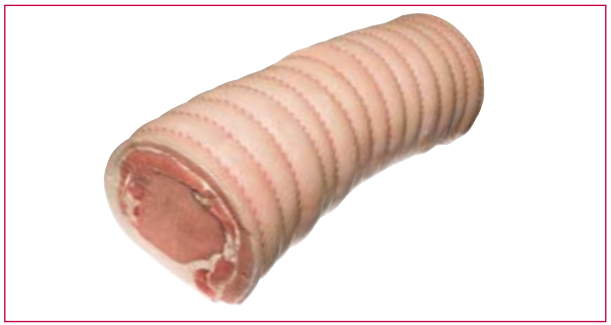


*RACK - H.A.M. Code: 4089*

*Rack is prepared from a Loin (item 4099) and is the portion remaining after the removal of the Shortloin at the specified rib. Chine and feather bones are removed. A portion of rib cover on the Rack is removed at a specified distance from the eye of meat and cut parallel. The exposed ribs are frenched.*

*Specification Tips:*

- *Retain rib cover / ribs not frenched.*
- *Fat trim level.*
- *For best result, order Racks from carcase size (head off) weight 45-55kg.*



*LOIN - ROLLED - H.A.M. Code: 4343*

*Loin Rolled is prepared from a Loin (item 4099) with all bones and cartilage removed. The boneless Loin is rolled and tied.*

*Specification Tips:*

- *Number of ribs required.*
- *Tenderloin retained or removed.*
- *Belly removal distance from eye of meat.*

*LOIN BACK RIBS - H.A.M. Code: 4161*

*Loin Back Ribs are prepared from a Loin (item 4099) by the removal of the ribs in one piece. The vertebrae (chine and feather bones) are removed.*

*Specification Tips:*

- *Diaphragm retained.*
- *Number of ribs required.*
- *Specify width of Loin Back Ribs.*

*LOIN CUTLETS - FRENCHED*

*Cutlets are prepared from the rib portion of the Loin.*

*LOIN - CHOPS*

*Chops are prepared from the Shortloin (lumbar) end of the Loin (Tenderloin removed).*