**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.
- Blade bone/cartilage removed.
- Specify the ventral cutting line.
- Diaphragm retained.

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**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 carcass size (head off) weight 45-55kg.

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**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.

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**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.

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**Loin Cutlets - Frenched**

Cutlets are prepared from the rib portion of the Loin.

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**Loin Chops**

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