

Start with Whole Bone In Loin, 1/8" Trim. Remove Tenderloin from the loin. Separate hip end from the loin at the joint. Cut out blade bone at the rib end. Bone out by separating the boneless loin from the chine bone & baby back rib. Remove belly strap by following the natural seam along the outer edge of the loin. Cut off the rib end. Cut loin in half across the middle short ways. Then cut each piece in half again but this long ways. Length of each filet should be between 7.75-8.5". Scores should be no greater than 3 inches in length x 3 inches in width x 1/2 inch in depth. Boneless loins not meeting spec will be made into 22009. Trim: 1/8"; Injection 15% Water and sea salt, rub chimichurri spice, individual vac pack.