

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 into 4 equal size roasts (between 5-6" long). 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 honey balsamic spice, individual vac pack.