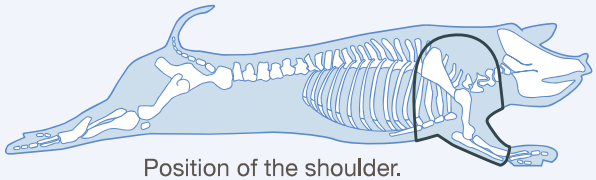
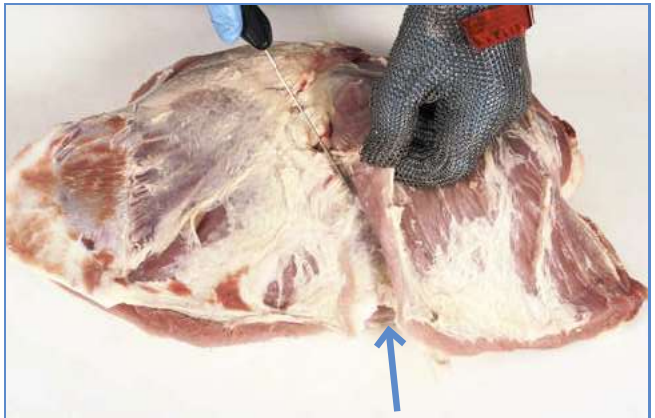
# Shoulder – boneless 95% VL, excluding shank



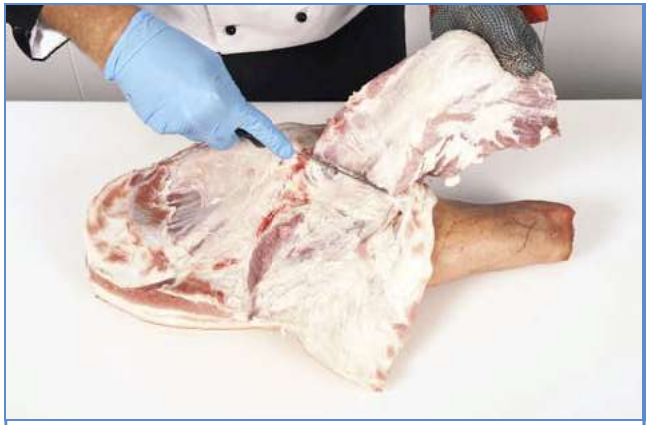
Position of the shoulder.

Code: **1028**

**1** Round shoulder



**2** Start separating the brisket muscle from the shoulder muscles by following the natural seam (see arrow).



**3** Continue to separate the brisket from the LMC muscle …

**4** … to expose the Humerus leaving the small shin-like muscle attached to the brisket.

**5** Follow the contours of the shoulder blade and …

**6** … remove the blade bone.

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# Shoulder – boneless 95% VL, excluding shank (continued)

Code: **1028**

**7** Remove the shank and ….

**8** … the humerus.

**9** Remove rind and excess fat taking care not to cut into underlying muscles.

**10** Boneless rindless shoulder.

**11** Separate the brisket and blade muscles by cutting between the blade and feather muscle.

**12** Trim fat and gristle from brisket, blade …

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# Shoulder – boneless 95% VL, excluding shank
(continued)

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**13** … LMC, feather and remaining muscles – 95%VL.

**14** Shoulder – boneless 95%VL, excluding shank.

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