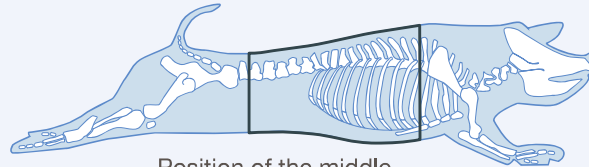


Middle – boneless



Position of the middle.

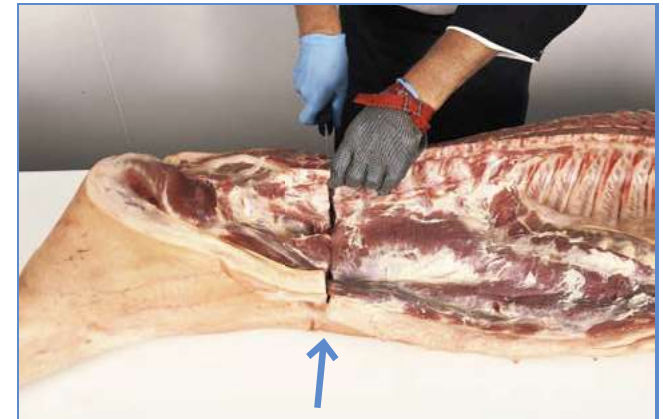
Code: 1035



1 Starting with the head of the fillet, following the contours of the backbone, loosen the fillet ...



2 ... and remove the fillet.



3 To remove the leg and chump from the side of pork, cut between the 5th and 6th (last two) lumbar vertebrae and continue by cutting and sawing in a straight line.



4 To remove the forequarter, make a mark between the 4th and 5th rib in the centre of the ribcage. Followed by a mark in the centre of the 5th thoracic vertebrae. Draw a straight line and remove the fore end by cutting and sawing at a right angle.



5 Middle – excluding fillet. Remove the bones by sheet boning, taking care not to cut into underlying muscles.



6 Middle – boneless.