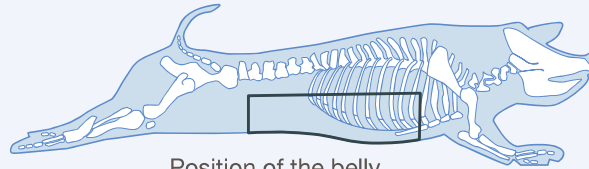


## Belly Roast – boneless and rindless



Position of the belly.

Code: 2009



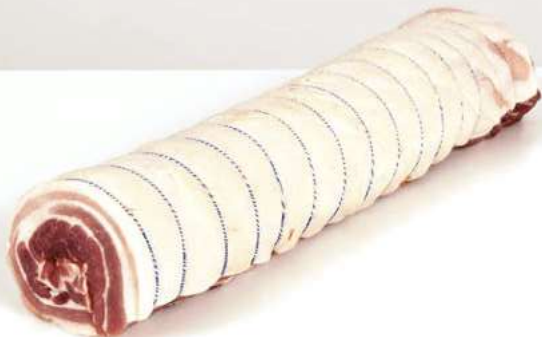
1 Bone-in Belly.



2 Remove rind and excess fat from the belly.  
Maximum fat thickness not to exceed 10 mm.



3 Remove breast bone (Sternum) and expose rib cartilage. Remove ribs and cartilage by sheet boning.



4 Roll belly and secure with string or roasting bands at regular intervals.



5 Belly Roast – boneless and rindless.