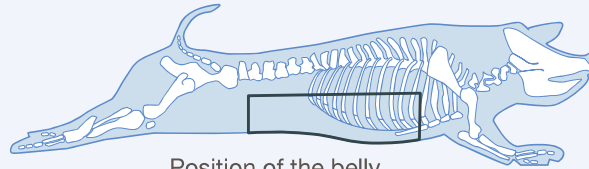


King Rib – belly, portions



Code: 3054



- 1 Belly – rindless. Fat thickness of outer layer not to exceed 5mm.



- 2 Remove the section of the belly by following the outer contours of the last rib and the outer edge of the soft bones.



- 3 Cut the King Rib into two lengthways and then into individual portions containing two ribs as illustrated.



- 4 King Rib – belly, portions.