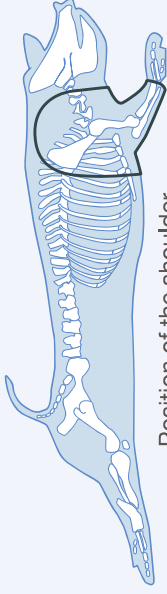


Carvery Shoulder Roast – boneless

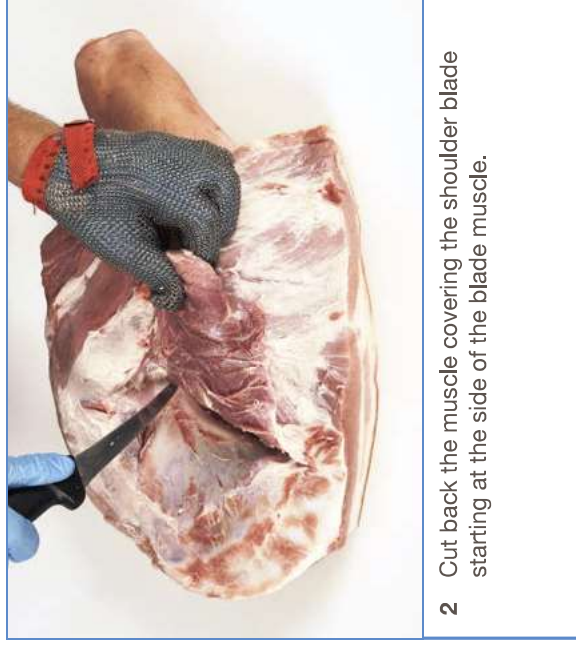
Code: 2002



Position of the shoulder.



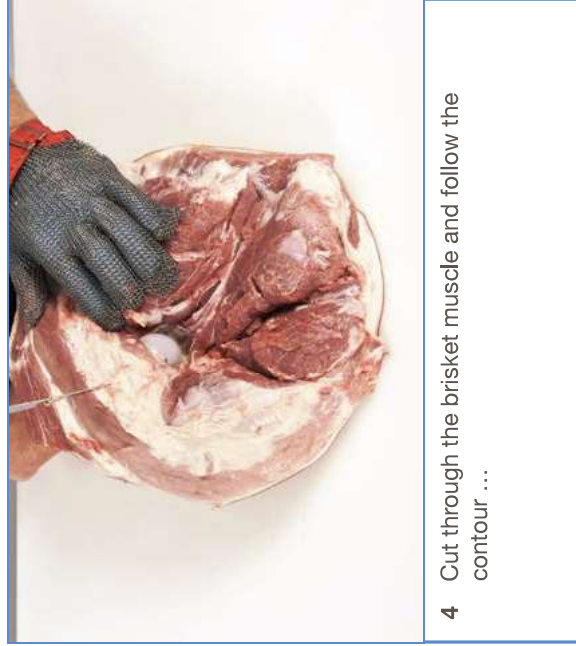
1 Shoulder – Round



2 Cut back the muscle covering the shoulder blade starting at the side of the blade muscle.



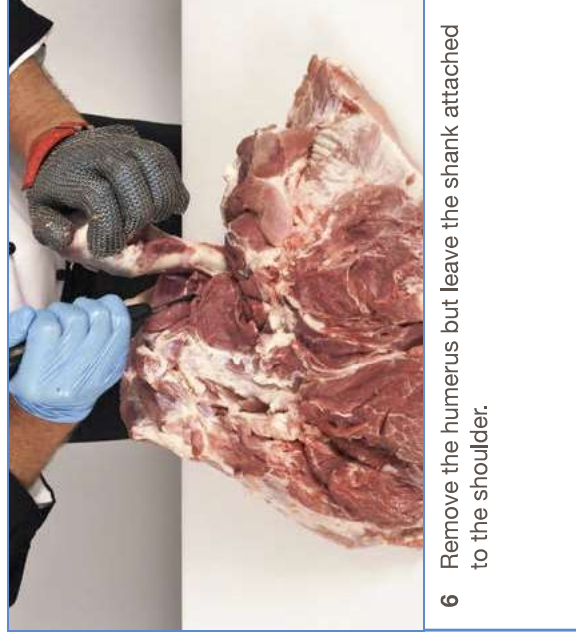
3 Remove the shoulder blade taking care not to cut into underlying muscles.



4 Cut through the brisket muscle and follow the contour ...



5 ... of the humerus.



6 Remove the humerus but leave the shank attached to the shoulder.

Carvery Shoulder Roast – boneless (continued)

Code: 2002



7 Trim exposed shoulder muscles of excess fat.
Maximum fat thickness 10 mm.



8 Remove excess gristle especially the thickest part
running through the feather muscle.



9 Remove excess rind taking care not to roll it inside
the joint.



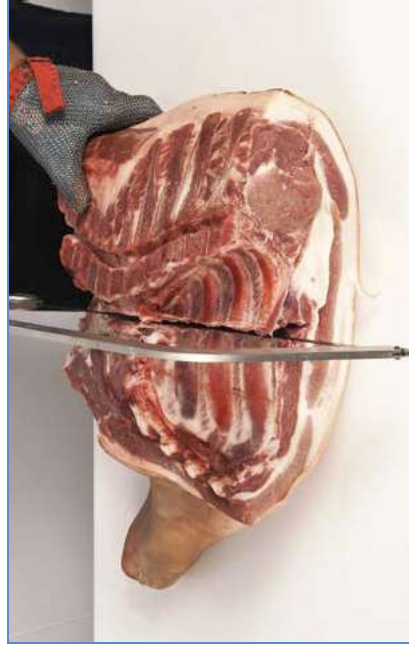
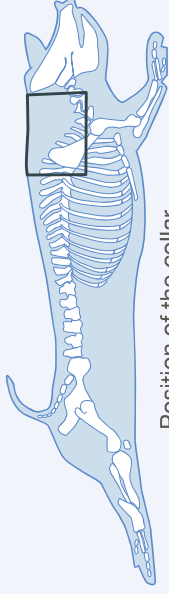
10 Secure with string or roasting bands at regular
intervals.



11 Carvery Shoulder.

Boston Butt Joint (Neck End) – boneless and rindless

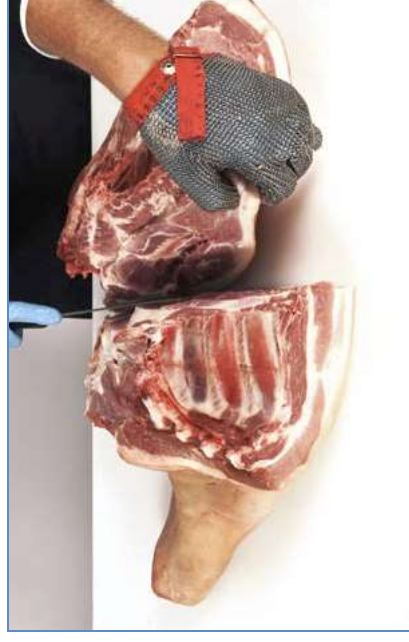
Code: 2024



1 Make a mark on the first rib 10 mm from the edge of the neck bone and parallel with the backbone.



2 Cut and saw through the bones.



3 Separate into Boston Butt (neck end) and remaining hand and spring.



4 Boston Butt (neck end) – bone-in, rind-on



5 Remove rind and back fat.



6 Trim excess fat, maximum fat thickness 10 mm.

Boston Butt Joint (Neck End) – boneless and rindless (continued)

Code: 2024



7 Sheet bone neck and rib bones.



8 Expose the blade bone trying not to cut into surrounding muscles.



9 Remove the blade bone and trim away any bone gristle and cartilage.



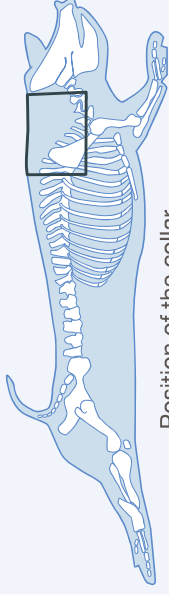
10 Trim excess fat to a thickness of 10 mm maximum. Secure joint with string or roasting bands.



11 Boston Butt Joint (neck end) – boneless and rindless.

Mini Joint with Crackling (350–450 g) – Collar

Code: 2020



Position of the collar.



1 Boneless trimmed collar of pork.



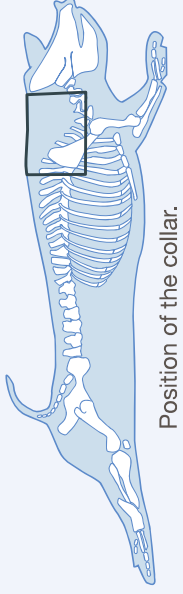
2 Cut the collar into halves, place a layer of rind on the joint and secure with roasting bands at 10 cm intervals. Cut between bands to create mini joints.



3 Mini Joints with crackling – Collar.

Chops – Collar

Code: 3010



1 Collar of pork – bone-in



2 Remove the first chop at the side of the head as this part is tough and should be used for trim.



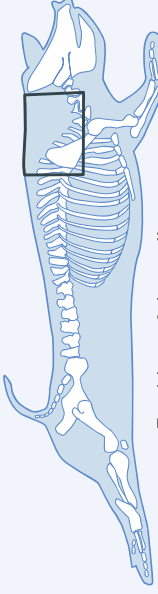
3 Cut the remainder of the collar into chops of 20 mm thickness.



4 Chops – Collar.

Daubes – Collar

Code: 3002



Position of the collar.



1 Boneless trimmed collar of pork.



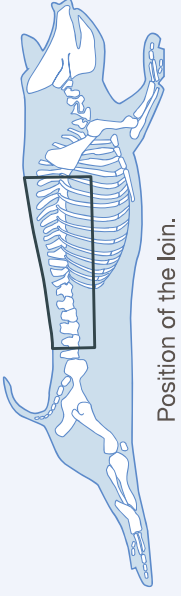
2 Cut the collar into halves and secure both joints with roasting bands at 10 cm intervals. Cut between bands to create daubes.



3 Daubes – Collar.

Loin Joint – boneless and rindless

Code: 2005



1 Loin – boneless, rindless.



2 Loin – boneless, rindless. Maximum fat level 10 mm.



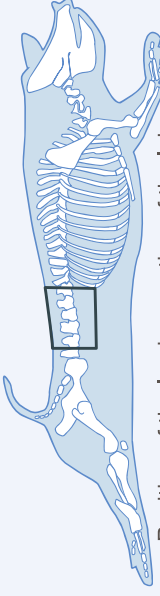
3 Roll the joint and secure at regular intervals with roasting bands or string.



4 Loin Joint – boneless and rindless.

T-Bone Chops

Code: 3007



Position of the lumbar section of the loin.



1 Loin of pork without rind.



2 The rib section (Thoracic) of the loin needs to be removed.



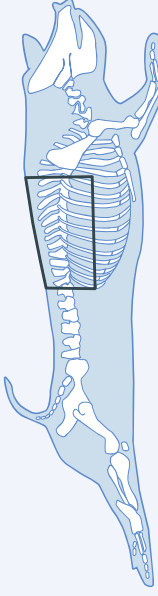
3 Cut the fillet section (Lumbar) between the vertebrae into T-bone chops.



4 T-bone Chops.

Chops – rib section of the loin

Code: 3008



Position of the rib section of the loin.



1 Loin of pork without rind.



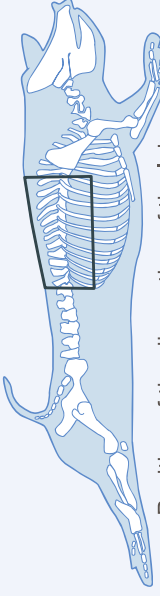
2 The fillet section (Lumbar) of the loin needs to be removed. The rib section (Thoracic) is cut into 20 mm thick chops.



3 Chops – rib section of the loin.

Spare Rib – loin

Code: 3019



Position of the rib section of the loin.



1 Loin of pork.



2 The ribs are sawn through at a point where they join the vertebrae.



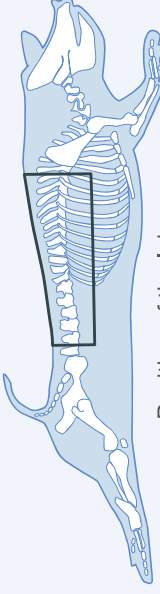
3 The ribs are removed from the loin by sheet boning.



4 Loin Ribs.

Valentine Steaks

Code: 3012



Position of the loin.



1 Boneless, rindless loin of pork. Maximum fat thickness 8 mm. Tail of the loin not to exceed 25 mm.



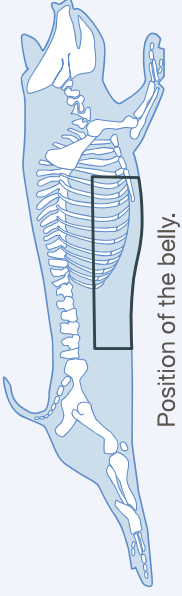
2 Butterfly cut the loin into Valentine Steaks maximum thickness 20 mm.




3 Valentine Steaks.

Belly Roast – boneless and rindless


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.



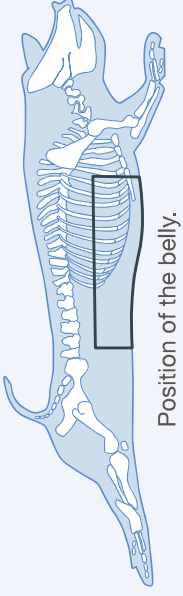
4 Roll belly and secure with string or roasting bands at regular intervals.



5 Belly Roast – boneless and rindless.

King Rib Rack – belly

Code: 3053



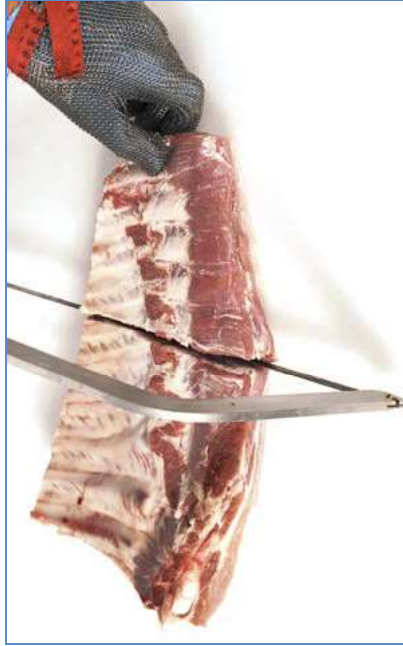
1 Belly – rindless. Fat thickness of outer layer not to exceed 5 mm.



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 rack into required ...



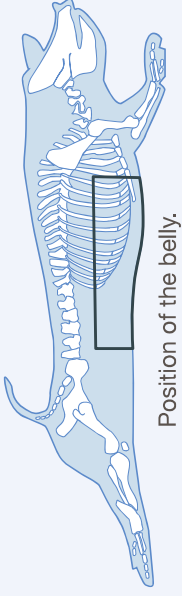
4 ... portions as illustrated.



5 King Rib Rack.

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.



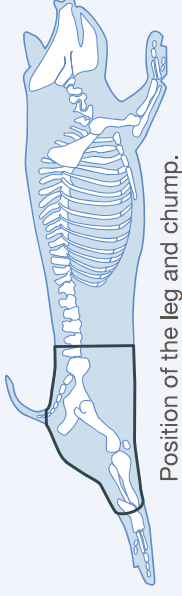
3 Cut the King Rib into two lengthways and then into individual portions containing two ribs as illustrated.



4 King Rib – belly, portions.

Carvery Leg Roast – boneless

Code: 2003



Position of the leg and chump.



1 Leg and Chump of pork.



2 Remove the lumbar vertebrae, hip and tail bones.



3 Remove the topside by following the natural seams between the topside and thick flank.



4 Remove remaining bones (Femur, Patella Tibia and Fibula).



5 Boneless leg of pork with Topside removed.



6 Remove the shin muscles and ...



7 ... the head of the fillet.

Carvery Leg Roast – boneless (continued)

Code: 2003



8 Remove the Thick Flank...



9 ... by following the natural seams.



10 Remove excess rind and ...



11 ... trim remainder of excess fat and gristle.



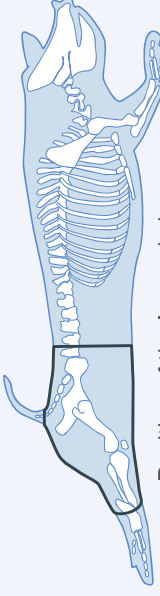
12 Roll joint and secure with string at regular intervals.



13 Carvery Leg Roast.

Leg Joint – boneless

Code: 2032



Position of the leg and chump.



1 Leg and chump of pork.



2 Remove the thin muscle situated on top of the hip bone.



3 Remove the lumbar vertebrae, hip and tail bones.



4 Peel back the layer of rind and fat from the topside.



5 Remove the topside by following the natural seams.



6 Remove the shank.

Leg Joint – boneless (continued)

Code: 2032



7 Shank – hindquarter.



8 Remove the femur.



9 Remove the patella.



10 Trim and remove ...



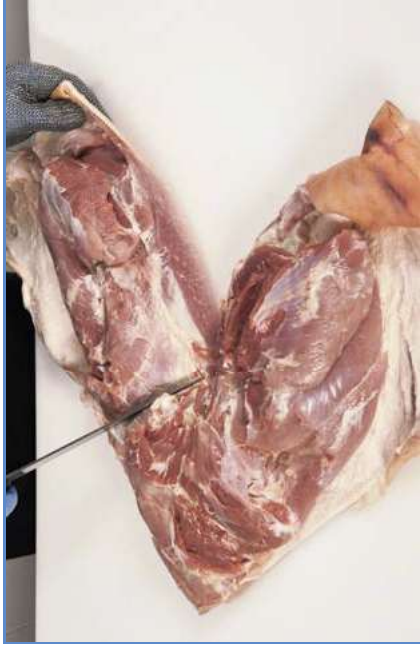
11 ... excess gristle and fat.



12 Follow the silverside gristle and ...

Leg Joint – boneless (continued)

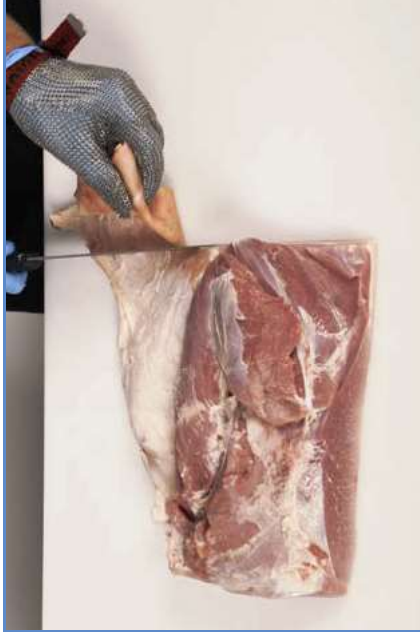
Code: 2032



13 ... separate the silverside, salmon cut and heel muscle ...



14 ... from the rump and thick flank.



15 Remove excess rind from ...



16both muscle blocks.



17 Fold rind around both joints.



18 Score rind and secure with string at regular intervals.



19 Leg Joint – boneless.