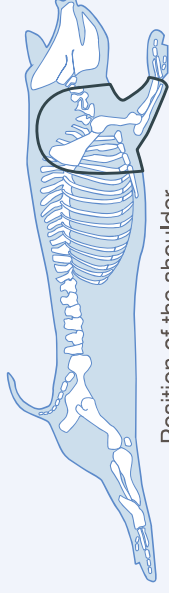


Shoulder Joint – boneless (Feather and LMC muscles)

Code: 2021



Position of the shoulder.



1 Shoulder – Round.



2 Seam cut the brisket muscle and fold it ...



3 ... back to expose the humerus.



4 Follow the contours of the shoulder blade ...



5 ... and remove the blade bone.



6 Remove the shank and ...

Shoulder Joint – boneless (Feather and LMC muscles) (continued)

Code: 2021



7 ... humerus.



8 Remove the rind including excess fat.



9 Boneless, rindless shoulder of pork.



10 Cut between the feather and blade to split the shoulder in two.



11 Blade and Brisket muscle.



12 Trim the remaining Feather and LMC, including additional small muscle groups of excess fat and gristle.

Shoulder Joint – boneless (Feather and LMC muscles) (continued)

Code: 2021



13 Remove the group of small muscles attached to the LMC as illustrated.



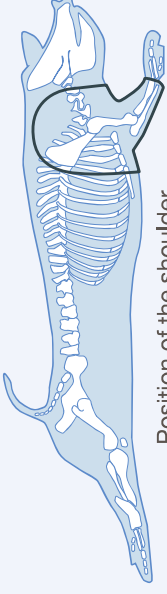
14 Remove the thickest part of the Feather and LMC gristles.



15 Shoulder Joint – boneless (Feather and LMC muscles).

Shoulder Joint – boneless (Brisket and Blade muscles)

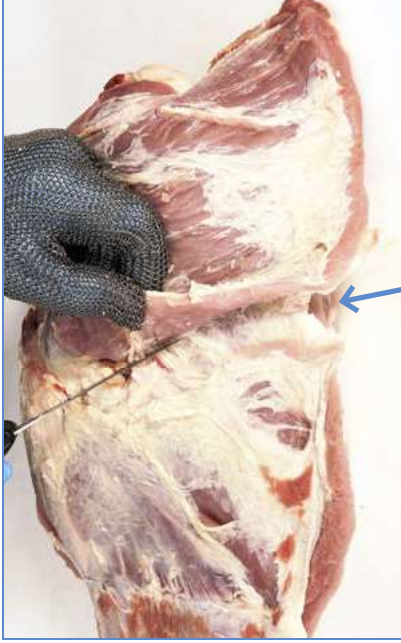
Code: 2022



Position of the shoulder:



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.

Shoulder Joint – boneless (Brisket and Blade muscles) (continued)

Code: 2022



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 Brisket and blade muscles.

Shoulder Joint – boneless (Brisket and Blade muscles) (continued)

Code: 2022



13 Trim excess fat and gristle and ...



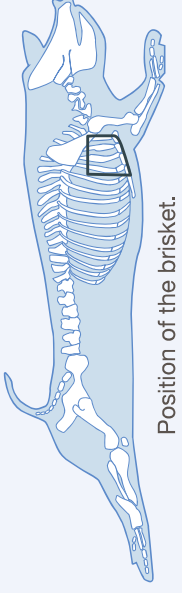
14 ... fold the brisket over the blade muscle and secure with net or roasting bands.



15 Shoulder Joint – boneless (brisket and blade muscles).

Brisket Muscle – fully trimmed

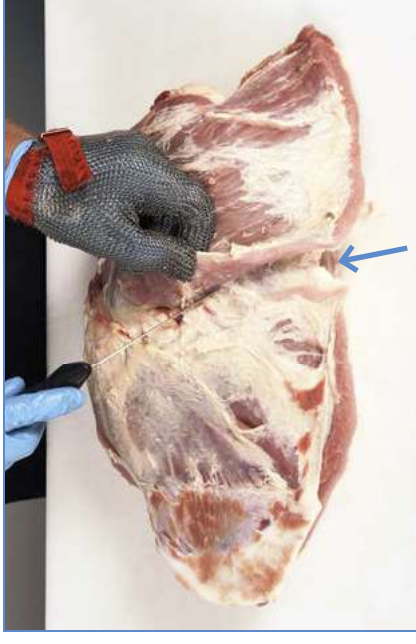
Code: 1031



1 Bone-in shoulder of pork.



2 Remove shank and rind.



3 Separate the brisket muscle from the shoulder muscles by following the natural seam (see arrow),



4 Continue to separate the brisket from the LMC muscle and ...



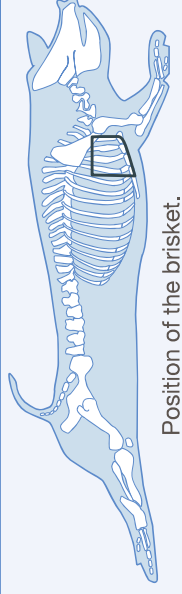
5 ... remove the brisket muscle from the shoulder.



6 Brisket Muscle – fully trimmed.

Brisket Rib Rack

Code: 3069



1 Remove the Collar from the forequarter.



2 To remove the Brisket Rib Rack ...



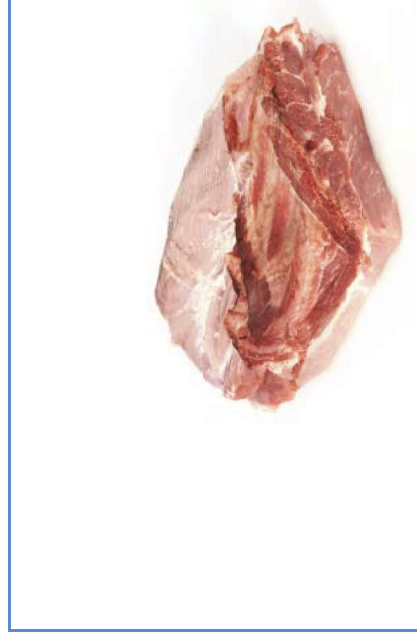
3 ... follow the line of the ribs and cut through ...



4 ... the underlying brisket muscle.



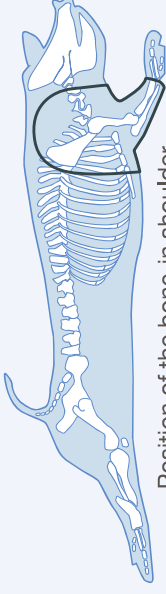
5 Remove the Brisket Rib Rack including the brisket muscle which remains attached to the rib bones to create a very meaty rib.



6 Brisket Rib Rack.

Pork Henry – portions

Code: 2026



Position of the bone-in shoulder:



1 Remove the shoulder blade with all attached muscles ...



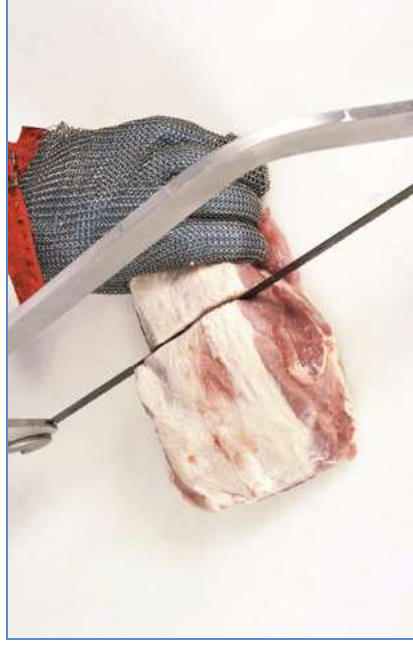
2 ... by following the contours of the bone as illustrated.



3 Trim excess cartilage and fat from the Pork Henry.



4 Pork Henry.



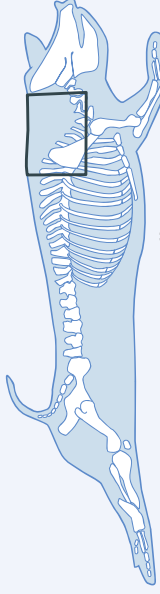
5 Cut and saw Pork Henry into halves.



6 Pork Henry – portions.

Chuck Eye Joint – collar

Code: 2023



Position of the collar:



1 Collar – boneless.



2 Follow the natural seam to separate the two main muscle blocks of the collar as illustrated.



3 The top of the collar (A) and the Presa (Denver Muscle) (B).



4 The top of the collar contains the Chuck Eye which is the continuation of the Rib Eye.



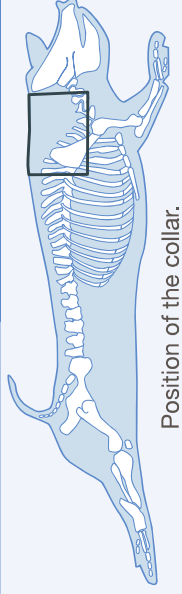
5 The Chuck Eye is removed from the collar.



6 Chuck Eye Joint.

Chuck Spatchcock – collar

Code: 3065



1 Collar – boneless.



2 Follow the natural seam to separate the two main muscle blocks of the collar as illustrated.



3 The top of the collar (A) and the Presa (Denver Muscle) (B).



4 The top of the collar contains the Chuck Eye which is the continuation of the Rib Eye.

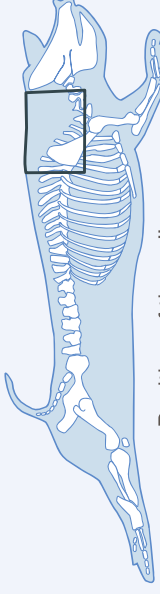


5 The Chuck Eye is removed from the top of the collar leaving the remaining Chuck Joint.



Presa Steak (Denver Steak)

Code: 3072



Position of the collar.



1 Pork Collar – bone-in.



2 Remove the bones by sheet boning taking care not to cut into underlying muscles.



3 Boneless collar of pork.



4 Starting with the remaining piece of the loin eye muscle, follow the natural seam to remove ...



5 ... the muscle which lies on top of the Presa (Denver Muscle) ...



6 ... continue and separate the two muscles.

Presa Steak (Denver Steak) (continued)

Code: 3072



7 Presa - Denver Muscle (A).



8 Remove the chain muscle ...



9 ... and thin muscle by following the natural seam as illustrated by dotted line.



10 Fully trimmed Presa (Denver Muscle)



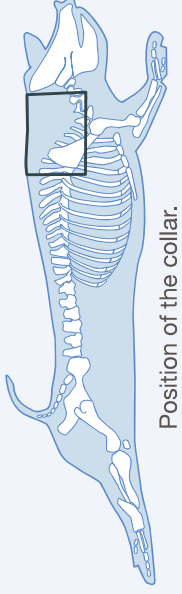
11 Cut muscle across the grain to create Presa Steak (Denver Steak).



12 Presa Steak (Denver Steak).

Derby Ribs – collar

Code: 3066



1 Collar of pork – bone-in.



2 Collar of pork – bone-in.



3 Remove the bones by sheet boning leaving a minimum of ...



4 ... 20 mm of meat on the bones.



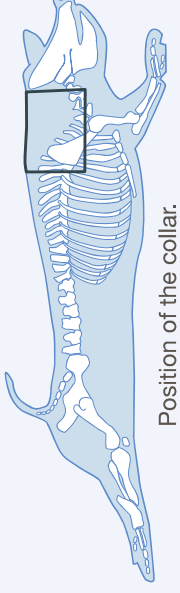
5 Cut/saw the bones into 30 mm wide portions.



6 Derby Ribs.

Derby Ribs – collar, boneless

Code: 3067



1 Collar of pork – bone-in.



2 Remove the bones by sheet boning.



3 Butterfly cut the joint ...



4 ... to create two equal pieces.



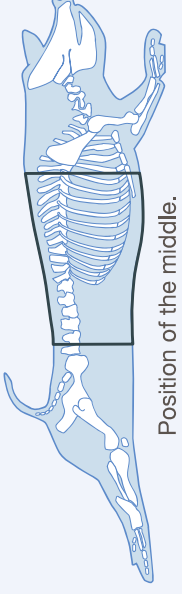
5 Cut the pieces into 30 mm thick portions.



6 Derby Ribs – boneless.

Loin and Belly Joint – boneless

Code: 2004



1 Bone-in middle of pork.



2 Remove bones by sheet boning, taking care not to cut into underlying muscles.



3 Remove all rind and the thickest part (50 mm wide) ...



4 ... of the loin gristle. Remove excess fat.
Maximum fat level 10 mm.



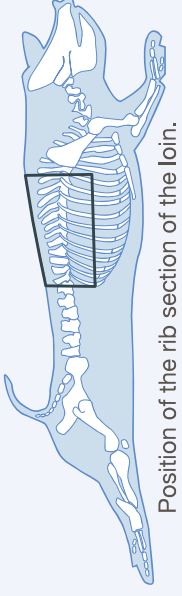
5 Roll joint and secure with string at regular intervals.



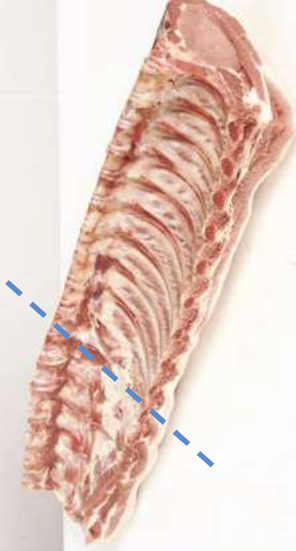
6 Loin and Belly joint – boneless.

Rack of Pork

Code: 2008



1 Loin of Pork – bone-in, rindless.



2 The Lumbar section is removed from the loin.



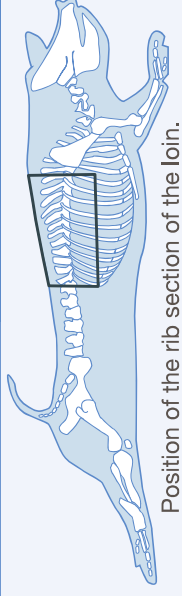
3 The top of the ribs joined to the vertebrae are sawn through and the vertebrae's and feather bones are removed.



4 French-trim the ribs to leave 50 mm of bone exposed. Cut into required weight racks. Rack of Pork.

Cote De Porc

Code: 3081



1 Remove the lumbar section from a rindless loin of pork as illustrated.



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



3 Remove the vertebrae by sheet boning.



4 Remove the tail muscle and French trim the ribs.



5 Remove every other rib as illustrated.



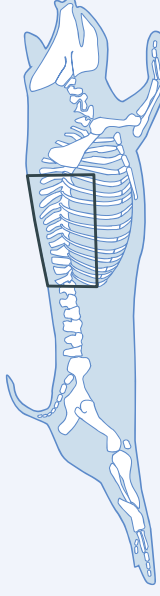
6 Cut in between the ribs to create Cote De Porc.



7 Cote De Porc.

Tomahawk Steaks

Code: 3059



Position of the rib section of the loin.



1 Middle of pork. Make a mark on the first loin rib 20 cm from the tip of the loin eye muscle and remove the belly in a straight line from the loin.



2 Remove the lumbar section from the loin as illustrated.



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



4 The vertebrae and the feather bones are then removed.



5 Make a mark 25 mm from the tip of the eye muscle and ...



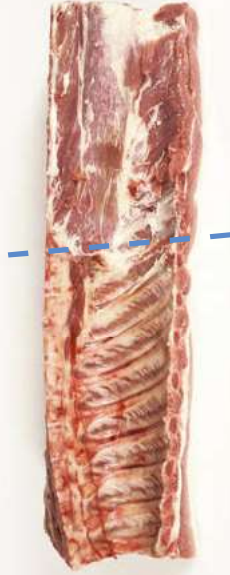
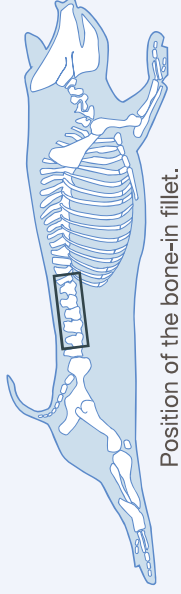
6 ... trim meat to expose the ribs. Cut in between the ribs to create Tomahawk Steaks.



7 Tomahawk Steak.

Fillet Steak on the bone

Code: 3060



1 Loin of pork.



2 The lumbar section of the loin is used for this cut.



3 Saw through the feather bones as illustrated taking care not to damage the loin muscles.



4 Remove the feather bones as illustrated.



5 Remove the fillet with bones attached from the loin.



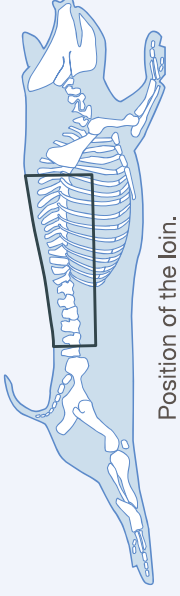
6 Fillet on the bone. Cut between the vertebrae to create fillet steaks on the bone.



7 Fillet Steaks on the bone.

Gloucester Ribs Rack – loin

Code: 3055



1 After removing the London ribs ...



2 ... (vertebrae) section of the loin leaving a minimum of 20 mm meat on the bone.



3 Remove the rib section starting at the top of the eye muscle. Follow the seam of the eye muscle leaving all remaining muscles and loin tail on the rib section.



4 Make a straight cut to separate the eye muscle from the rib section.



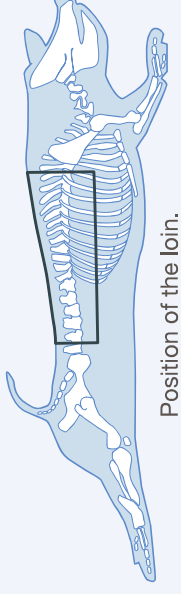
5 Gloucester Ribs Rack – loin.



6 Gloucester Ribs Rack – loin.

London Ribs

Code: 3058



Position of the loin.



1 Loin of Pork – bone-in, rindless, excluding fillet.



2 The ribs are sawn through at a point where they join the vertebrae including flat bones of the lumbar section.



3 Remove vertebrae's and feather bones leaving a minimum of ...



4 ... 20 mm of meat on the bones.



5 London Rib Rack is cut into portions of 30 mm wide.



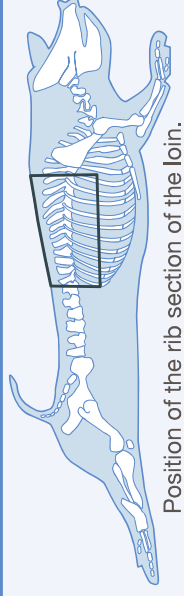
6 London Ribs.



7 London Ribs.

Rib Eye Steaks

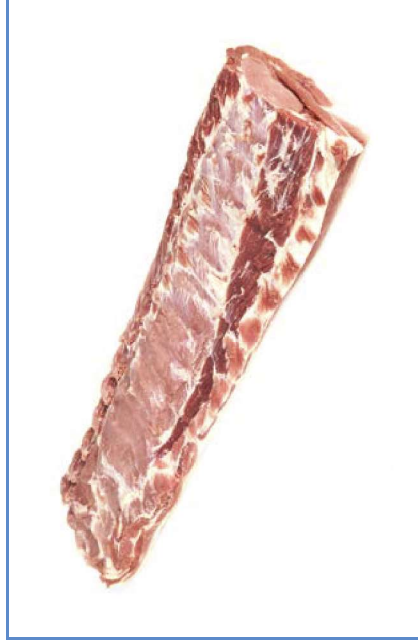
Code: 3014



Position of the rib section of the loin.



1 Loin of Pork – boneless, rindless.



2 Loin of pork – boneless, rindless.



3 Follow the natural seams to remove the eye muscle from the remaining loin muscles including all back fat.



4 Taking care to leave the chain and spinalis muscle on the eye muscle.



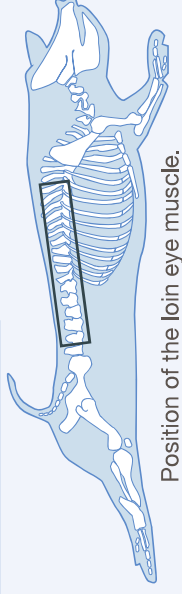
5 Eye muscle including Loin Chain and Spinalis muscle. The part with the spinalis muscle can be used for Rib Eye Steaks.



6 Rib Eye Steaks.

Loin Escalops – 99%VL

Code: 3048



1 Loin of Pork – boneless, rindless.



2 Loin of pork – boneless, rindless.



3 Follow the natural seams to remove the eye muscle and back fat from the remaining loin muscles.



4 Remove the loin chain and spinalis muscle by following the natural seams.



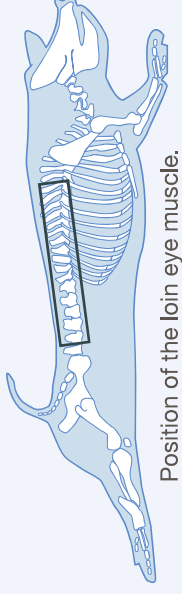
5 Trim eye muscle of all remaining fat and gristle (99%VL) and cut into 20 mm steaks.



6 Loin Escalops – 99%VL.

Oyster of Pork – Loin 99%VL

Code: 3052



1 Loin of pork – boneless, rindless.



2 Loin of pork – boneless, rindless.



2 Follow the natural seam to remove the eye muscle including chain and spinalis muscle.



4 Trim eye muscle of all fat and gristle.



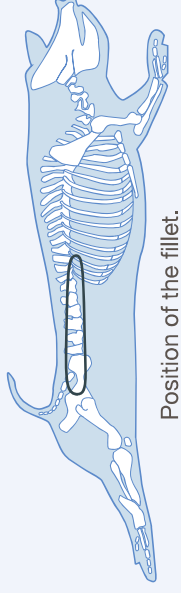
5 Cut the eye muscle in half lengthways and cut into Loin Oysters 99%VL. Maximum thickness 15 mm.



6 Loin Oysters – Loin 99%VL.

Fillet of Pork Spatchcock – portions

Code: 3046



1 Fillet of pork.



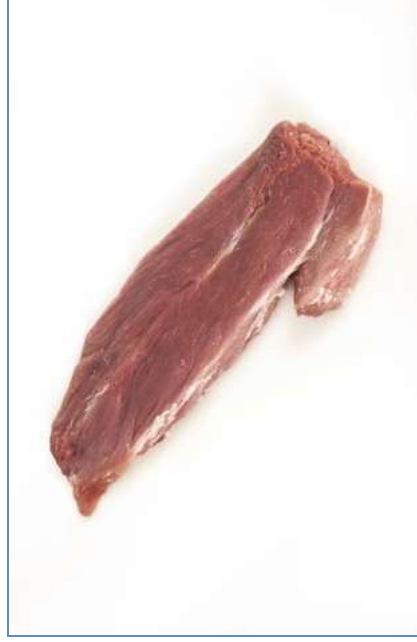
2 Remove chain, the silverskin and fat.



3 Butterfly cut the ...



4 ... fillet lengthways.



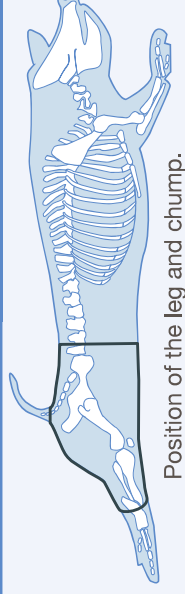
5 Fillet of pork spatchcock.



6 Cut the spatchcock in half to create Fillet of Pork Spatchcock portions.

Leg and Chump of Pork – seam cut

Code: 1058



1 Remove the thin layer of muscle from the aitch bone.



2 Remove aitch and tail bones.



3 Remove the rind together with ...



4 ... excess fat.



5 To remove the topside, follow the seam between the topside, thick flank, ...



6 ... silverside and salmon cut taking care not to cut in under lying muscles.

Leg and Chump of Pork – seam cut (continued)

Code: 1058



7 Topside.



8 Follow the seam between the heel muscle and the shin muscles and ...



9 ... remove the shank.



10 Shank – Hindquarter.



11 Follow the contour of the bone and remove the femur.



12 Remove the patella (kneecap).

Leg and Chump of Pork – seam cut (continued)

Code: 1058



13 To remove the thick flank, follow the seam between the silverside and the thick flank.



14 Thick Flank.



15 The remainder of the leg and chump. Rump, silverside, salmon cut and heel muscle.



16 Remove the rump square as illustrated.



17 Rump.



18 Remaining silverside, salmon cut and heel muscle.

Leg and Chump of Pork – seam cut (continued)

Code: 1058



19 To remove the heel muscle follow the seam between the silverside and heel muscle.



20 Silverside, salmon cut and heel muscle.



21 Remove the salmon cut from the silverside by following the natural seams.



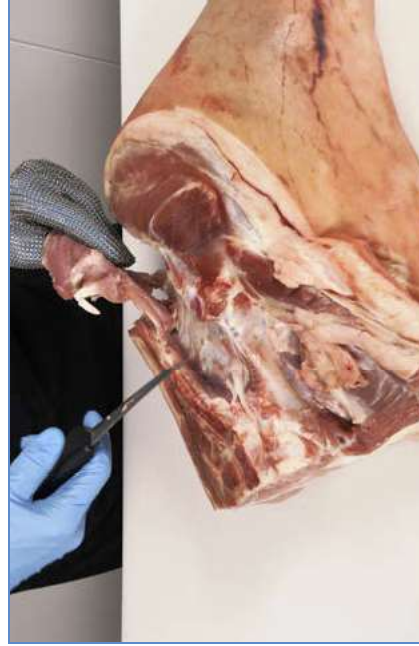
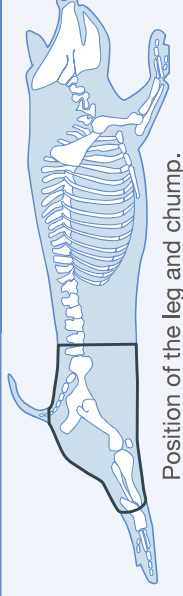
22 Silverside.



23 Salmon Cut.

Mini Leg Joint with Crackling – boneless

Code: 2036



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



2 Remove the lumbar vertebrae, hip and tail bones.



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



4 Remove the topside by following the natural seams.



5 Remove the shank.



6 Shank – hindquarter.

Mini Leg Joint with Crackling – boneless (continued)

Code: 2036



7 Remove the femur.



8 Remove the patella.



9 Trim and remove ...



10 ... excess gristle and fat.



11 Follow the silverside gristle and ...



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

Mini Leg Joint with Crackling – boneless (continued)

Code: 2036



13 ... from the rump and thick flank.



14 Remove excess fat, gristle and rind from ...



15 ... both muscle blocks.



16 Cut both muscles blocks.....



17lengthways into two.



18 Secure with roasting bands at regular intervals.

Mini Leg Joint with Crackling – boneless (continued)

Code: 2036



19 Cut into required size mini joints.



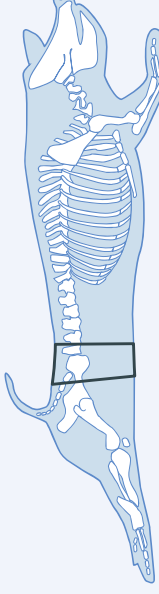
20 Mini Leg Joint with Crackling – boneless.



21 Mini Leg Joint with Crackling – boneless.

Rump Steak

Code: 3016



Position of the rump.



1 The Rump is removed from the Silverside by a square cut.



2 Rump.



3 Remove excess fat and gristle including the small group of muscles which lie ...



4 ... under the tail bone as illustrated.



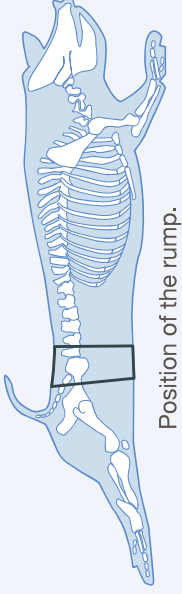
5 Cut rump across the grain into steaks of 25 mm thickness.



6 Rump Steak.

Rump Steak on the bone

Code: 3037



1 Chump of Pork



4 Chump with remaining aitch bone.



2 Remove the back and tail bones.



5 Saw through the bones at 25 mm intervals to create steaks of even thickness



3 Remove the small group of muscles which lie under the tail bone as illustrated.



6 Rump Steaks on the bone.