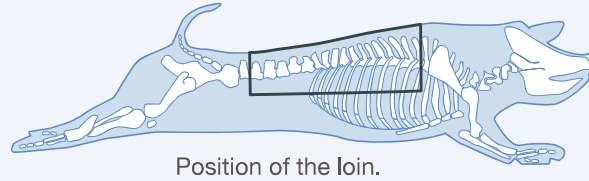


Loin – boneless, rindless



Code: 1013



1 The leg and chump is removed between the 5th and 6th (last two) lumbar vertebrae.



2 Make a mark in the centre of the 4th and 5th rib counting from the neck down and in the centre of the 5th thoracic vertebrae draw a straight line. Saw and cut following this line to remove the forequarter.



3 Middle of pork.



4 The belly is removed from the loin, 50 mm from the tip of the eye muscle ...



5 ... and by following the back line of the carcass towards the lumbar section of the loin.



6 The bones are removed by sheet boning and rind is removed from the loin. Maximum fat level 10 mm.



7 Loin – boneless, rindless.