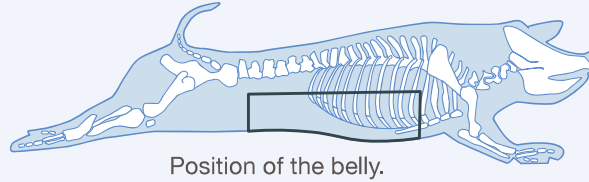# Belly – bone-in, rind on

Position of the belly.

Code: **1014**



**1** 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.



**2** Cut between the 5th and 6th (last two) lumbar vertebrae and remove the leg in a straight line.



**3** Middle of pork excluding the fillet.



**4** Make a mark on the rib bone 50 mm from the edge of the rib eye muscle …



**5** … and cut and saw through the ribs in a straight line by following the back line of the carcase to separate the loin and belly.



**6** Belly – bone-in, rind on.