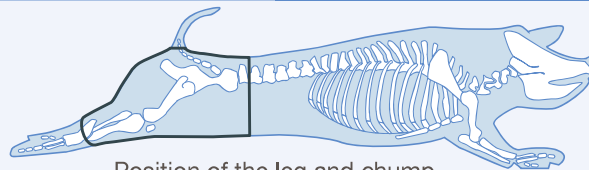


Leg and Chump (incl. fillet head)



Code: 1017



1 Starting from a side of pork, remove the kidney.



2 Remove the flare fat starting from the head of the fillet ...



3 ... and continue removing it from belly area.



4 To remove the leg and chump, cut between the 5th and 6th (last two) lumbar vertebrae ...



5 ... and continue by cutting and sawing in a straight line.



6 Remove the foot as illustrated.



7 Leg and Chump (incl. fillet head).