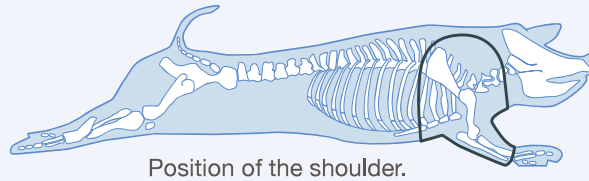


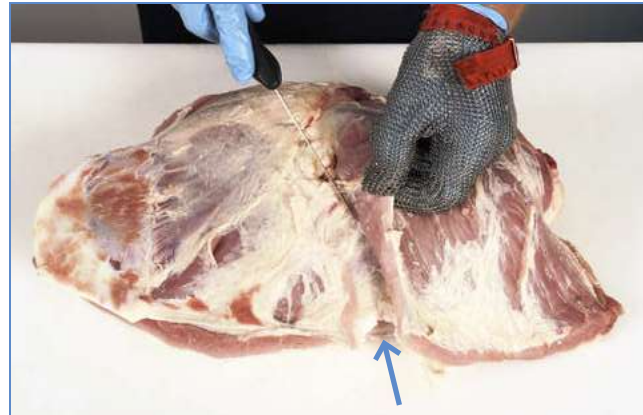
# Shoulder – boneless, rindless, excluding shank



Code: 1027



1 Shoulder – Round



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 – boneless, rindless, excluding shank (continued)

Code: 1027



7 Remove the shank and ...



8 ... the humerus.



9 Remove rind and excess fat taking care not to cut into underlying muscles.



10 Shoulder – boneless, rindless, excluding shank.