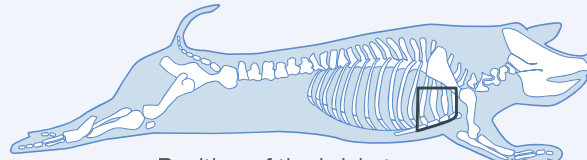# Brisket Muscle

Position of the brisket.
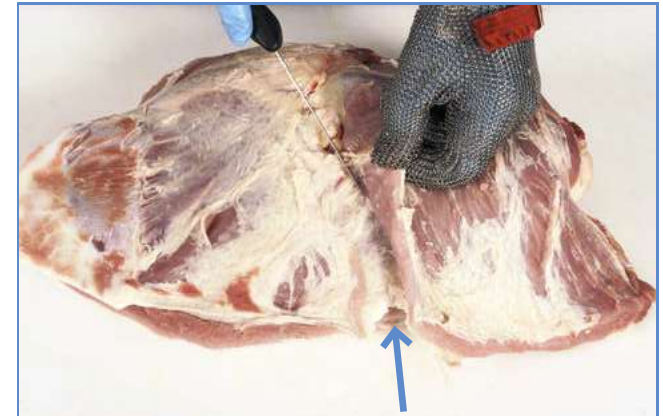
Code: **1030**

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.

7 Brisket Muscle.