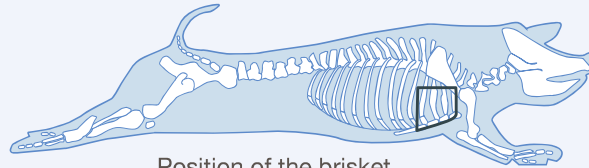


# Brisket Muscle – fully trimmed



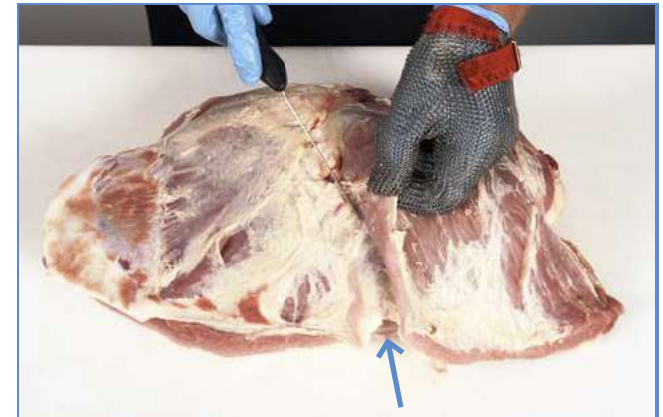
Code: 1031



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 – fully trimmed.