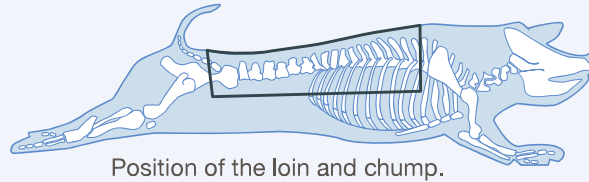


# Loin and Chump – rindless



Code: 1039



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 and draw a straight line. Saw and cut following this line to remove the fore quarter.



2 To remove the leg, draw a line from between the 2nd and 3rd tail bone (coccygeal vertebrae) and 15 mm from the tip of the aitch (pubis) bone. Saw and cut following this line to remove the leg.



3 Middle including chump.



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 carcass, to separate the loin and belly.



6 Remove the rind from the loin. Maximum fat level 10 mm.



7 Loin and chump – rindless.