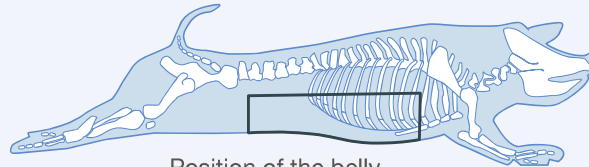# Belly – bone-in, rindless

Position of the belly.

Code: 1040

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

2 Cut between the 5th and 6th (last two) lumbar vertebrae and remove the leg in a straight line.

3 Middle of pork excluding fillet.

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 carcase, to separate the loin and belly.

6 Belly – bone-in.

7 Belly – bone-in, rindless