Loin – boneless, rind on
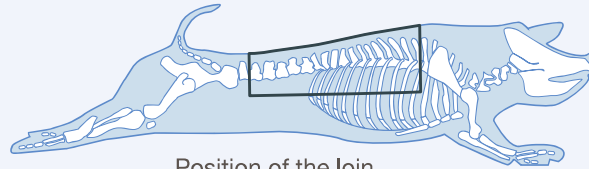
Position of the loin.

1 The leg and chump is removed between the 5th and 6th (last two) lumbar vertebrae

2 The middle is removed from the fore quarter between the 4th and 5th rib.

3 Middle of pork.

4 The belly is removed from the loin, 50 mm from the tip of the eye muscle …

5 … and by following the back line of the carcase towards the lumbar section of the loin.

6 The fillet is removed and bones have been removed by sheet boning.

7 Loin – boneless, rind on.