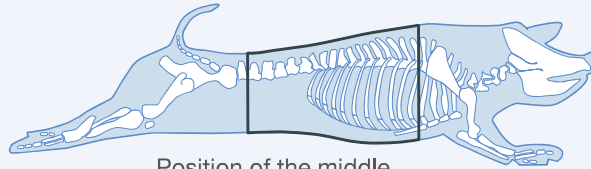


Loin and Belly Joint – boneless



Code: 2004



1 Bone-in middle of pork.



2 Remove bones by sheet boning, taking care not to cut into underlying muscles.



3 Remove all rind and the thickest part (50 mm wide) ...



4 ... of the loin gristle. Remove excess fat. Maximum fat level 10 mm.



5 Roll joint and secure with string at regular intervals.



6 Loin and Belly joint – boneless.