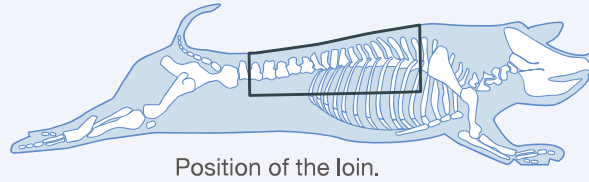


Loin Joint with Crackling – boneless



Code: 2031



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



4 ... and by following the back line of the carcass towards the lumbar section of the loin.



5 The fillet is removed. Bones have been removed by sheet boning. Loin – boneless, rind on.



6 The rind is scored and the loin is cut into required size joints.



7 Loin Joint with Crackling – boneless.