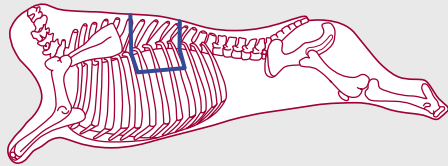


Fore rib – French Trimmed

Code:

Fore rib B002



1. The fore rib should be removed from the carcass between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. Blade bone cartilage to be removed. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Trim back 40mm of the meat to expose the rib bone ends

4. Remove the chine bone.



5. Remove feather bones and backstrap. Trim external fat to a maximum thickness of 10mm.

6. Tie the joint securely with string between the ribs to hold it in shape.

7. Either sell whole or cut into smaller-sized joints.

