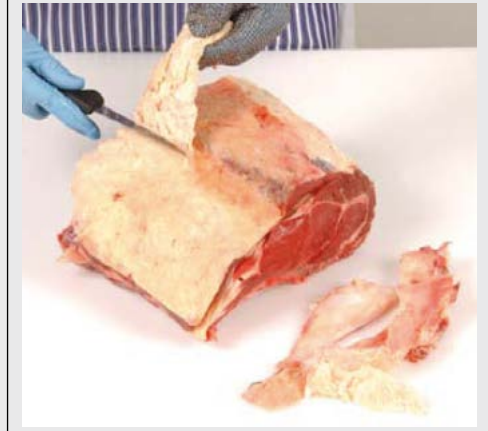
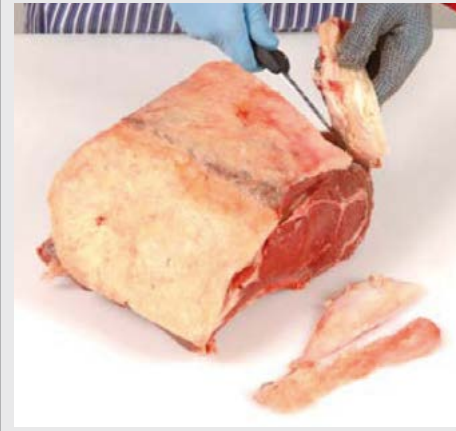
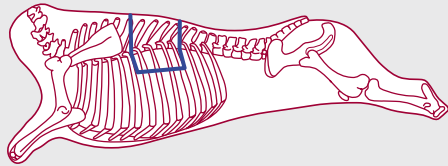


# Fore rib – Carvery

Code:

Fore rib B012



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

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

3. Saw through the ribs and remove back and feather bones. Remove the thick yellow gristle (backstrap).

4. External fat cover trimmed to a maximum of 10 mm.



5. Internal view.

6. External view.

7. Carvery rib is vacuum packed individually and packed four per box.

