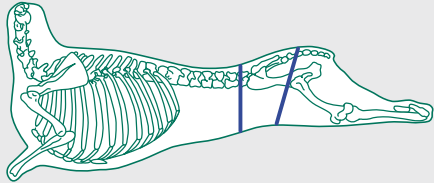


Rump portion (boneless)

Code:

Leg L030



1. Position of the rump.

2. Remove the topside from a boneless leg and chump.

3. Remove the fillet.

4. Remove the rump...



5. ...to the required weight.

6. Boneless rump.

7. Boneless rump.

