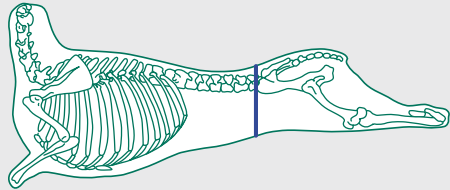


# Leg Joints – Whole Leg (C)

Code:  
**Leg L042**



1. Position of the leg and chump.

2. Remove back and tailbones.

3. The bone-in rump is removed by a square cut in line with the top of the femur bone.

4. **Bone-in Lamb Rump Code: Leg L032.**



5. Remove the remainder of the aitch bone.

6. Remove the topside muscle by following the natural seams.

7. **Topside Roast Code: Leg L010.**  
Maximum fat thickness 5mm.

8. Remove fat deposits.



# Leg Joints – Whole Leg (C) – continued

Code:

Leg L042



9. Carvery Leg of Lamb.

12. A. Topside Roast  
B. Carvery Leg of Lamb  
C. Bone-in Lamb Rump