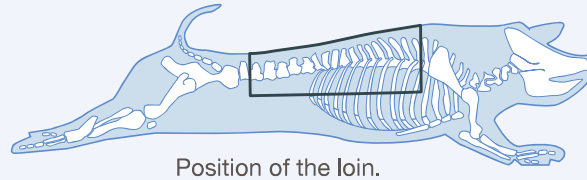


Loin – boneless, rindless



Code: **1013**



- 1** The leg and chump is removed between the 5th and 6th (last two) lumbar vertebrae.



- 2** Make a mark in the centre of the 4th and 5th rib counting from the neck down and in the centre of the 5th thoracic vertebrae draw a straight line. Saw and cut following this line to remove the forequarter.



- 3** Middle of pork.



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



- 5** ... and by following the back line of the carcass towards the lumbar section of the loin.



- 6** The bones are removed by sheet boning and rind is removed from the loin. Maximum fat level 10 mm.



- 7** Loin – boneless, rindless.