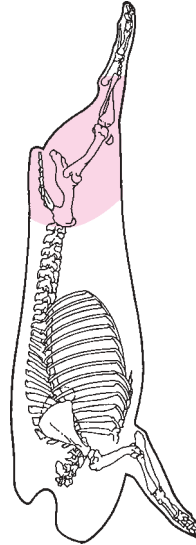


# LEG HAM TRIM - 4012

## Standard Leg

Leg Ham Cut is prepared from a side by a straight cut at right angles to the vertebral column between the 6th and 7th lumbar vertebrae passing just cranial of the hip bone (ilium). The Leg is further prepared by the removal of the flank, flank fat, sacral vertebrae, coccygeal vertebrae and associated fat.

The Butt Tenderloin is removed.



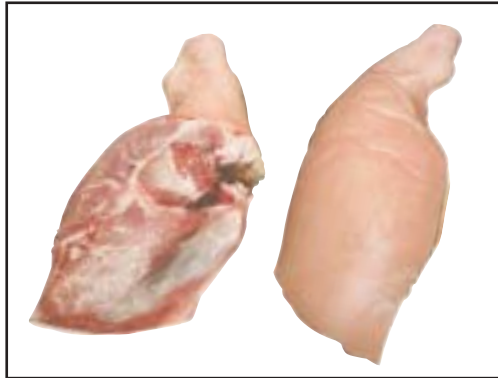
## PORK CUTS PREPARED FROM LEG

**LEG - 4010**



*Leg is prepared from a Leg Ham Trim (4012) by removing the rump by a straight cut at right angles to the vertebrae passing just cranial to the hip bone avoiding the quadriceps group of muscles.*

**SILVERSIDE ROAST (Easy Carve)**



*Silverside is prepared from a Leg and is the outside portion and is removed along the natural seams between the Inside and Knuckle. The bone in Leg Shank remains firmly attached.*

**RUMP ROAST (bone in)**



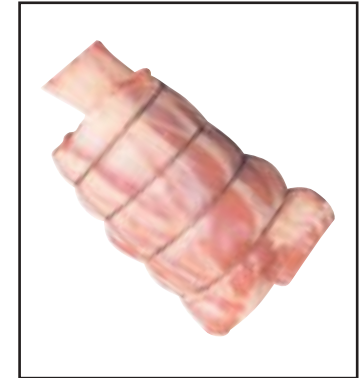
*Rump is prepared from a Leg Ham Trim (Item 4012) by a cut from the subiliac lymph node through to the ischiatic lymph node, avoiding the quadriceps group of muscles.*

**SHANK**



*Shank is prepared from a Leg by the removal of the hind trotter at the tarsal joint and the leg at the stifle joint by a saw cut or knife cut.*

**SHANK TIED**



*Skin off, trussed.*

# PORK CUTS PREPARED FROM LEG



Olive & Thyme  
Crumbed Schnitzels

SILVERSIDE



RUMP



TOPSIDE



ROUND

LEG STEAKS (TOPSIDE)



LEG STEAKS (SILVERSIDE)



LEG STEAKS (ROUND)



SCHNITZELS (ROUND)



SCHNITZELS (TOPSIDE)

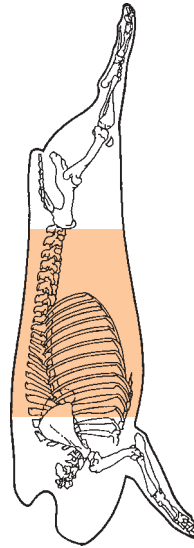


RUMP STEAKS

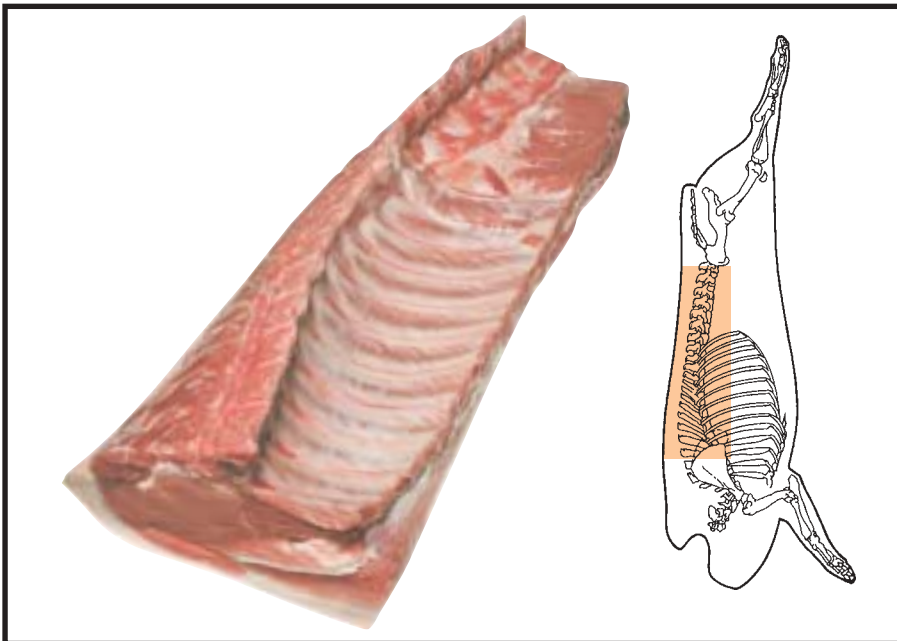


# MIDDLE 4070 (12-RIB)

Middle is prepared from a side by the removal of the Leg between the 4th and 5th lumbar vertebrae and the Shoulder Square Cut between the 2nd and 3rd ribs at right angles to the spinal column by a straight cut to the ventral edge. The diaphragm and tenderloin are removed.

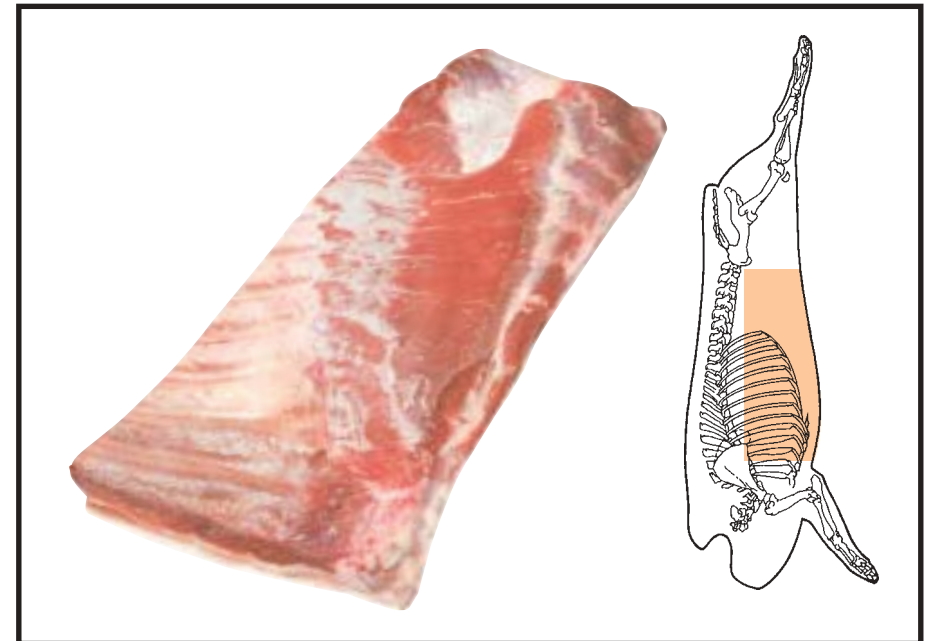


## LOIN 4099



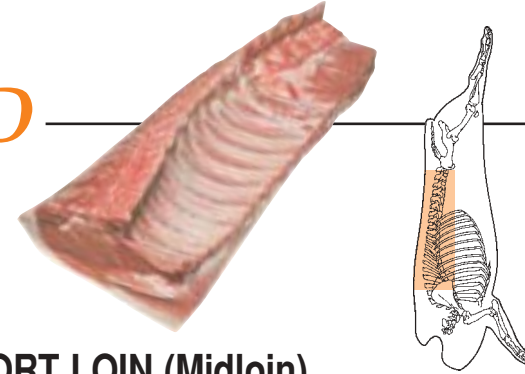
*Loin is prepared from a Middle by the removal of the belly by a cut at a specified distance from the eye muscle and parallel to the dorsal edge.*

## BELLY (SPRING) 4080



*Belly (Spring) is the remaining portion of the middle after removal of the loin.*

# PORK CUTS PREPARED FROM LOIN 4099



**EYE OF LOIN (Ribloin)**



*Eye of Loin is prepared from the Loin and consists of the eye muscle portion (M. longissimus dorsi) carefully remove along the natural seam.*

**EYE OF SHORT LOIN (Midloin)**



*Eye of Short Loin is prepared from the Loin and is the caudal portion of the eye muscle removed at the junction of the 14th rib and 1st lumbar vertebrae.*

**BUTTERFLY STEAKS**



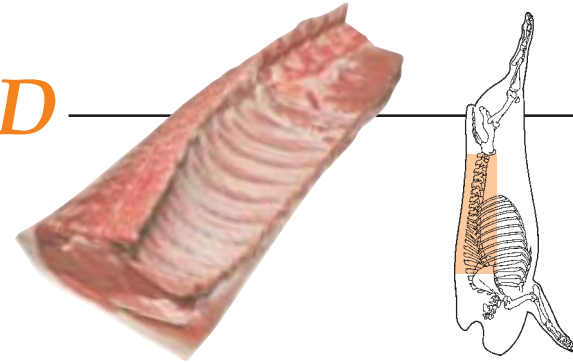
**LOIN STEAKS**



**TENDERLOIN**



# *PORK CUTS PREPARED FROM LOIN*



**LOIN RACK**



**ROLLED LOIN ROAST**



**LOIN RIBS (American Spare Ribs)**



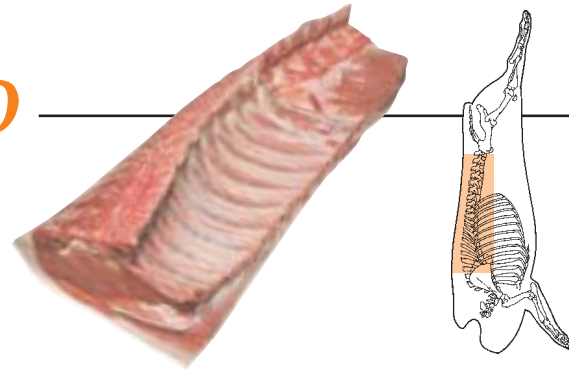
**LOIN CUTLET**



**LOIN CHOPS**

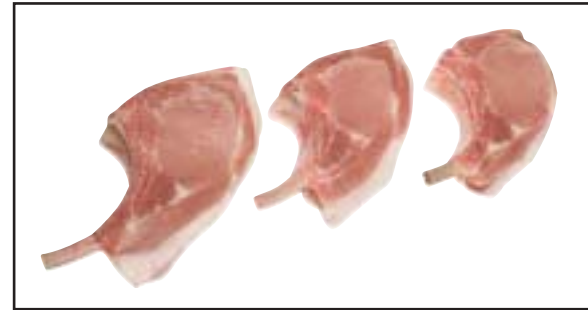


# PORK CUTS PREPARED FROM LARGER SIDES



*King Henry Cutlet  
with Apple Cider Relish*

## KING HENRY CUTLET



*Cut from a midloin, with rind and excess fat removed. Maximum fat cover approximately 2 mm. French rib bones to a approximate depth of 70 mm. Cut evenly between ribs for a "royal" cut of pork.*

## COUNTRY STYLE SUPER RIBS



*A popular cut in America these meaty ribs are prepared from the shoulder end of the ribloin (cut between 6th and 7th ribs). Remove rind and fat and underlying muscle from the eye of the ribloin and cut into super ribs, for big appetites.*

## "QUICK COOK" LOIN CHOPS



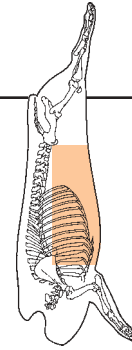
*For the ultimate in speed and convenience this loin chop has a maximum 2 mm fat cover and is no more than 1 cm thick. Popular for breakfast the "Quick Cook" pork chop will cook quicker than fried eggs.*

## T-BONE STEAKS



*Prepared from the Loin (leave tenderloin fillet and chine bone attached). T-Bone steaks should have the rind removed leaving a fat cover of approximately 3 mm and be at least 15 mm thick. "T" shape of chine bone retained.*

# PORK CUTS PREPARED FROM BELLY 4080



## SPARE RIBS



## BELLY RACK



Separate the non-rib section (lumbar) of the belly from the mid section (thoracic) and remove five or six ribs (9th to the 14th ribs inclusive) from the leg end of the mid section. Then raise each rib by removing the intercostal muscle from and between each rib. Wrap and roll belly meat between each rib with fine twine to achieve a rack of pork finish. If desired a pocket can be cut in the top end of the belly before trussing to include seasoning/filling. A "bargain buy" version of this popular cut.

## SPARE RIBS ITALIAN



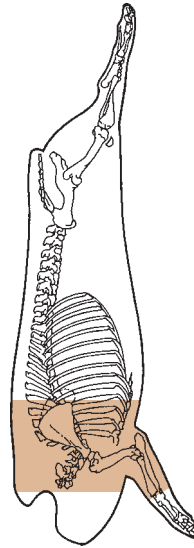
Remove the rind from the pork belly and mark across the ribs. Cut across and through on the band saw and present as full ribs or in bite size portions. Something a little different.



# FOREQUARTER

4029

The pork forequarter (shoulder) square cut is derived from a pork side by a cut between the 4th and 5th ribs, at right angles to the spinal column.



## PORK CUTS PREPARED FROM FOREQUARTER

### BANJO SHOULDER ROAST



Remove rib and neck bones from the forequarter and then remove the scotch (neck / collar butt) following the natural seam. Trim excess fat and score rind, if required.

### PICNIC SHOULDER ROAST



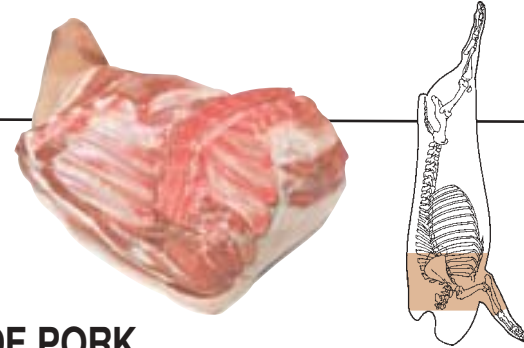
Remove rib and neck bones from the forequarter and then remove the scotch (neck / collar butt) following the natural seam. Remove blade bone and tunnel-bone the arm bone. Leave hock on, trim excess fat and tissue. Roll and truss.

### SHOULDER RIBLETS



Separate the sternum from ribs by a cut through the cartilage joint. Cut through ribs with a saw cut and parallel to the chine bone. Remove ribs and underlying meat. Riblets can be prepared as a full piece or individual portions.

# PORK CUTS PREPARED FROM FOREQUARTER



**HAND OF PORK**



Remove the hand of pork from the forequarter by a cut through the arm knuckle (between the blade bone and arm bone). Hand of Pork can be pickled or prepared as a roast.



*Roasted Honey Pork (Scotch)*

**SCOTCH (NECK/COLLAR BUTT)**



Remove from forequarter by following the natural seam. Provides, tender, easy to carve roasting piece or can be cut into steaks.

**ROLLED SHOULDER**



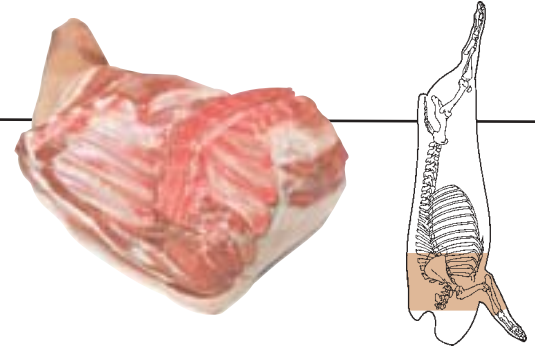
Remove rib and neck bones from the forequarter, then remove the scotch (neck collar butt), following the natural seam. Remove blade bone and hock. Tunnel bone the arm bone. Roll and net for easy-carve roast. Rolled Shoulder can be prepared as a full roll piece for individual portions.

**SHOULDER HOCK**



Remove hock from the forequarter by a cut approximately 10mm above the elbow joint.

# PORK CUTS PREPARED FROM FOREQUARTER



## FOREQUARTER CHOPS



## Y-BONE STEAKS



*Remove rib and neck bones and scotch (neck collar butt) from the forequarter as previously described. Remove the hand from the blade. Mark and cut the blade into steaks. A cut item for budget BBQ and grilling.*

## SHOULDER CUTLET



*Shoulder Cutlet is prepared from the forequarter after the removal of the blade and riblets. Shoulder chops are derived from the remaining portion of neck marked evenly and cut into chops.*

## SHOULDER RIBS



*Separate the sternum from ribs by a cut through the cartilage joint and by a saw cut between 5th and 6th vertebrae (backbone). Remove the scotch (neck collar butt) along the natural seam with the rib, feather and chine bones attached. Separate featherbone from backbone (vertebrae) by a saw cut. Fleece the scotch from the rib bones and backbone, leaving the featherbone attached to the scotch and cut into chunky, tender ribs.*



*Pork Scotch & Buttermilk Onion Rings*

# PORK ITEMS

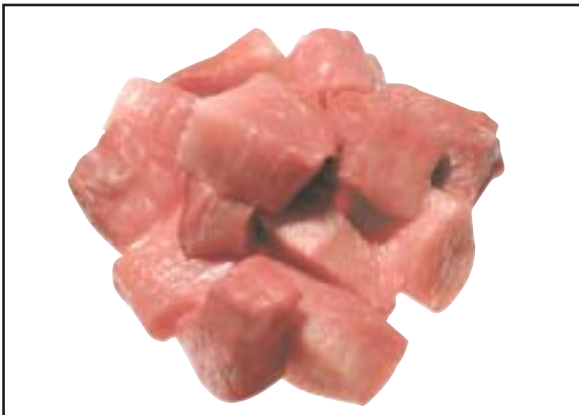
**SAUSAGES**



**KEBABS**



**DICED**



**STIR FRY**



**MINCE**

