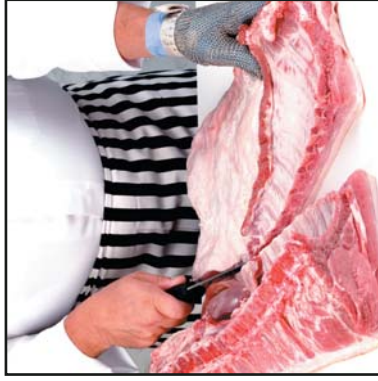


Middle: Belly Slices/Rashers



Separate belly from loin by cutting in a line 5cm from the ventral tip of the eye muscle and parallel with the back line of the carcass



The primal belly ready for further preparation



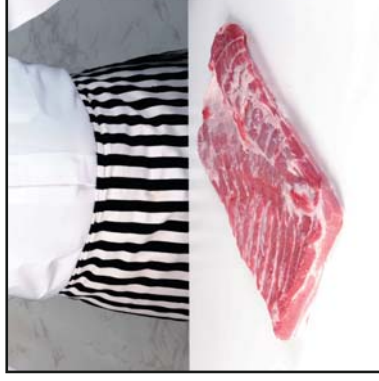
Remove flare fat



Remove rib bones in a sheet taking care not to cut into the underlying muscles



Remove rind and fat to leave a maximum fat depth on 5mm



Fully prepared belly ready to slice



Belly rashers prepared to specification and ready to cook



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