

Comext
Gourmet



1 – LEG



Boneless 3D



Boneless 4D



Boneless 5D



Boneless 6D



Spanish cut



Quar6no cut,
without foot



Serrano cut



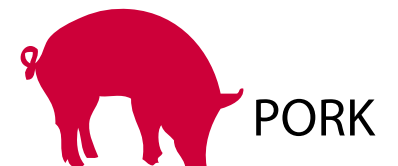
Spanish cut,
without foot



Lyonnais cut



Hamburg cut



2 - SHOULDER

Comext
Gourmet



Boneless 3D



Boneless 4D



Boneless 5D



Boneless 6D



3 - BELLY



Bone--in rind



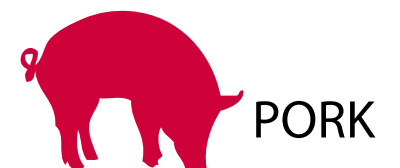
Single ribbed



Sheet ribbed rind on



Sheet ribbed rindless



4 – CHOPS AND LOINS



Back loins rind on



Back loins rind less



Boneless loin chain off



Boneless loin chain on



Loin false lean on vacuum



Rind on loins vacuum



Collar boneless european cut



Collar bone-in



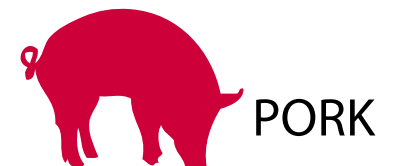
Tenderloin, head and chain-off



Tenderloin, head and chain-on



Loin without collar and without tenderloin



5 – TRIMMING



Trimming 70/30



Trimming
80/20



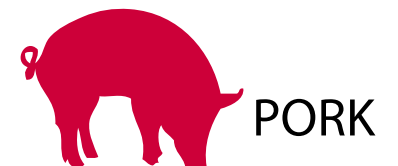
Trimming
90/10



Trimming
85/15



Trimming
50/50



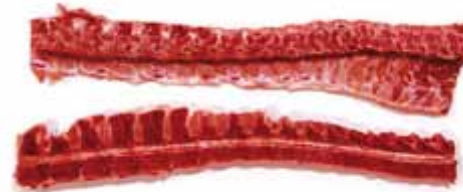
6 – OTHERS AND OFFALS



Tail with bone



Tails
boneless



Back bones



Rosary bones



Loin ribs



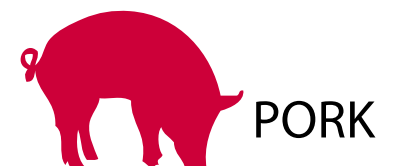
Neck bones



Back rind



Spare ribs



6 – OTHERS AND OFFALS



Riblets without breast bone



Breast bone



Fore-end



Humerous bones



Legs



Front feet



Membrane skin



Cutting fat



6 – OTHERS AND OFFALS



Hind feet



Femur bones



Less neck fat



Back fat rindless



Jowl rindless



Stomachs



Diaphragm



Flare fat



6 – OTHERS AND OFFALS



Half head



Half head
without ear



Ears



Fat



Fat soft



Lungs

