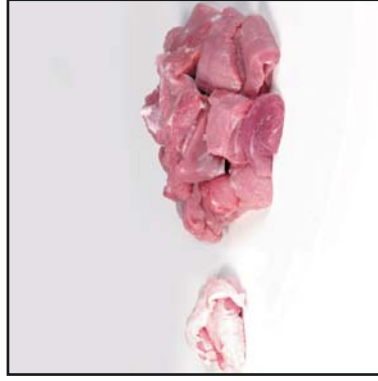


Fore end: Lean Pork Mince



Meat has a percentage of fat, depending on the cut. It is important that you recognise what is required in each use of the mince.

The chef and the butcher should agree what percentage visual lean their specification for minced pork should be.



Take all available cuts and trim them of all gristle and connective tissue.



When fully trimmed, the muscles can be produced into mince.



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