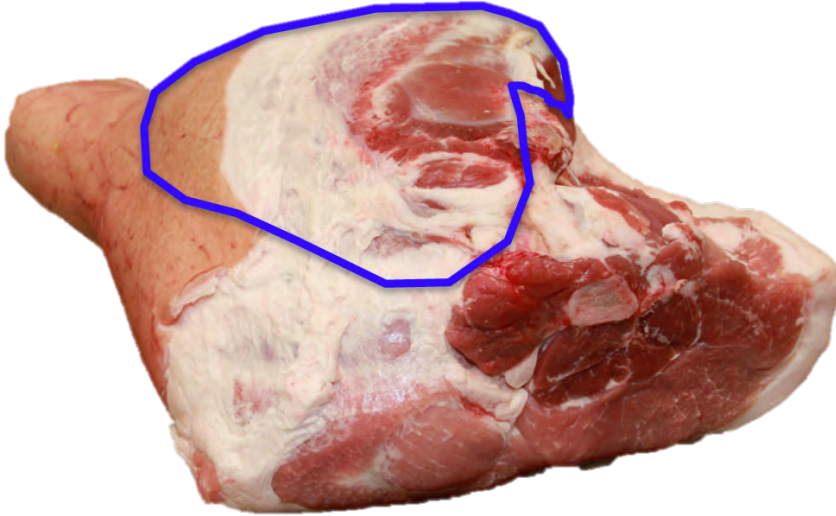


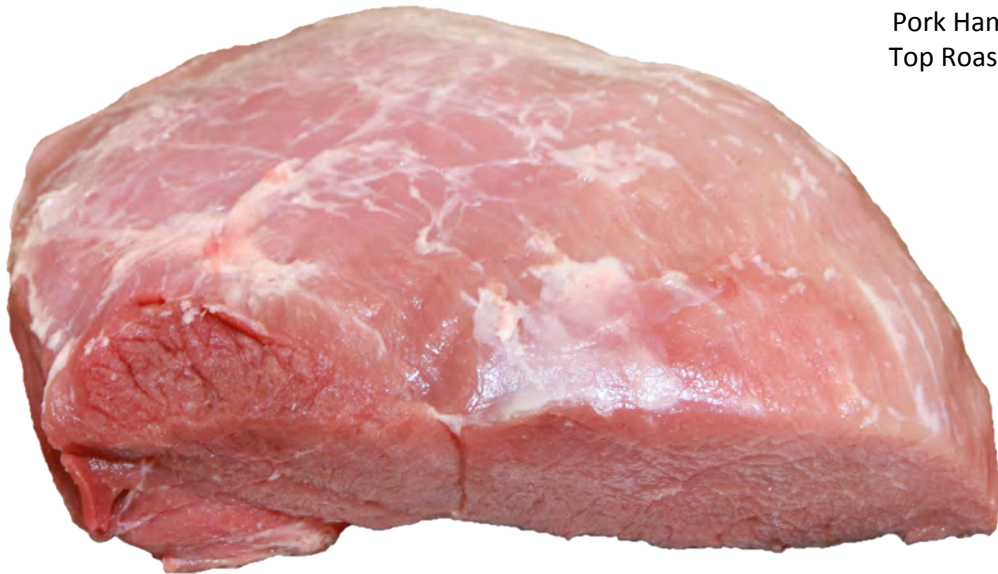
Pork Ham/Leg Top Roast Bnls

P - E - 38 – D



The Pork Ham/Leg Top Roast Bnls. comes from a fresh ham. It is comprised of the large inside leg muscles, including the *Semimembranosus*, *Adductor* and associated muscles similar to a Beef Top Round Steak. On a whole ham, it is commonly referred to as the “center section” and part of the “cushion”. This cut would typically be merchandised as a 3-4 pound roast that is skinned and the cap muscle removed.

Pork Ham/Leg
Top Roast Bnls



- Hints for Identification:
 - Pork Ham/Leg Top Roast Bnls
 - Very little outside fat cover especially over the “top” (because cap muscle is removed).
 - Muscle fibers tend to run “front to back”
 - End opposite the cut surface tapers.
 - Cut surface will be similar to a Beef Top Round Steak.