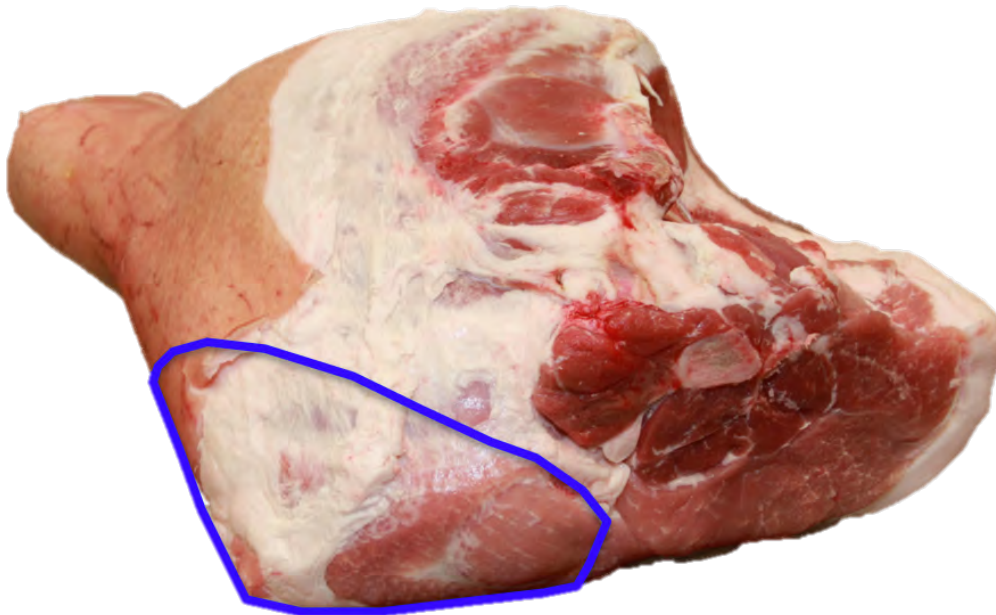
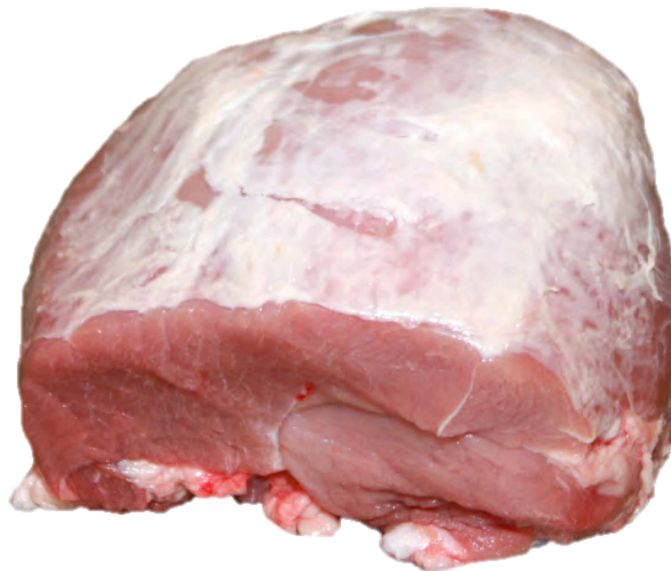


Pork Ham/Leg Tip Roast Bnls

P - E - 35 – D



The Pork Ham/Leg Tip Roast Bnls. comes from a fresh ham. On a whole ham, it is commonly referred to as the “forecushion”. This cut would typically be merchandised as a 2-3 pound roast that is skinned and the cap muscle removed. Similar to a Beef Round Tip Roast, Cap Off.



Pork Ham/Leg
Tip Roast Bnls

- Hints for Identification:
 - Pork Ham/Leg Tip Roast Bnls
 - Very little outside fat cover but may have a thin layer of seam fat on fatter hams..
 - Muscle fibers tend to run “front to back”
 - End opposite the cut surface tapers and may have a jagged appearance from the removal of the patella (knee cap).
 - Cut surface will be similar to a Beef Round Tip Roast, Cap Off.
 - Cut surface may have a thin line of connective tissue between muscles.