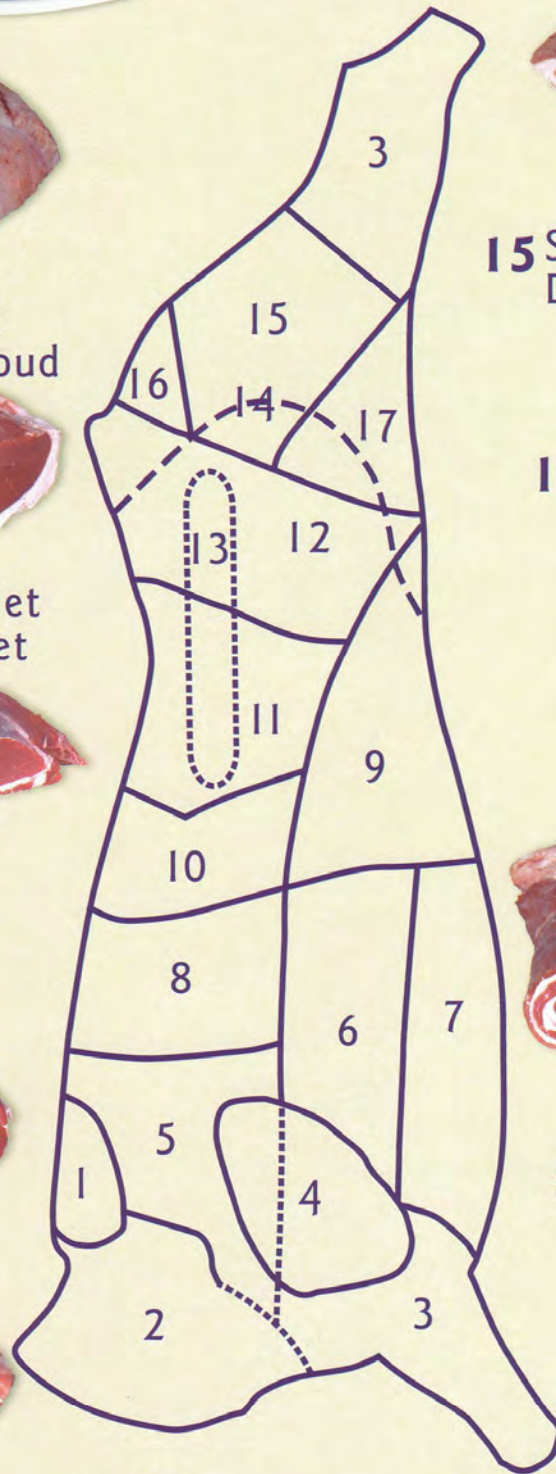


SA

# Beef/Beesvleis



**11** Sirloin Lende



**16** Aitchbone Stertstuk



**14** Topside Binneboud



**15** Silverside Dy



**10** Wing rib Voorrib



**13** Fillet Filet



**17** Thick flank Diklies



**12** Rump Kruis



**5** Chuck Dikrib



**9** Thin flank Dunlies



**4** Bolo



**8** Prime rib Primarib



**1** Hump Skof



**6** Flat rib Platrib



**2** Neck Nek



**3** Shin Skenkel



**7** Brisket Borsstuk



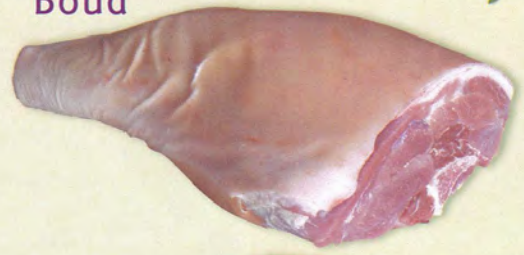
SA

# Pork / Varkvleis

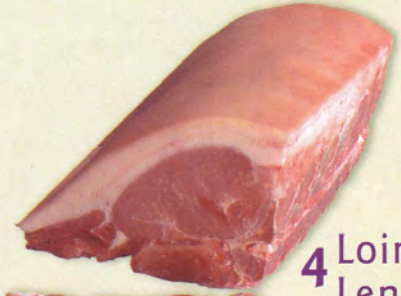


7 Shank and trotter  
Skenkel en pootjie

8 Leg  
Boud



5 Chump  
Kruis



4 Loin  
Lende

4

1



1 Belly  
Lies

3

2

3 Rib

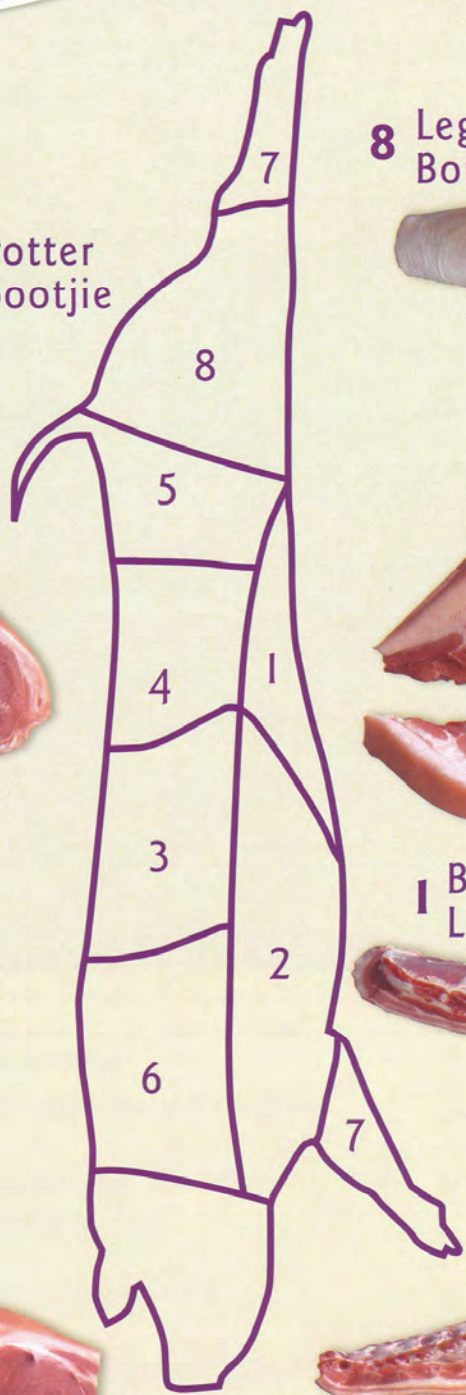


2 Breast  
Bors ("ribbetjie")

6

7

6 Thick rib  
Dikrib



SAMIC

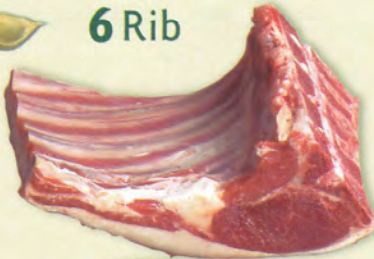
SA

# Lamb/Lamsvleis

7 Loin  
Lende



6 Rib



2 Thick rib  
Dikrib



1 Neck  
Nek



9

9 Leg and shank  
Boud en skenkel



8

3 Flank  
Lies



7

3

8 Chump  
Kruis



6

5



2

4

5 Breast  
Bors ("ribbetjie")



1

4 Shoulder  
Blad



SAMIC

