



## LARDERING(I)



### Equipment:

Ensure that the required equipment is ready for use prior to lardering. You will need some or all of the following:

**Health and safety:** Suitable protective clothing (e.g. apron, chain-mail glove, disposable gloves) | First aid kit | Potable water (hot to 82°C is also recommended).

**Cutting:** Sharp knife, with a fixed blade of no less than 4" and a non slip plastic handle | Plastic scabbard | Sharpening stone/steel | Butchering saw.

**Carcass handling:** Scales of sufficient range to cover all species of deer culled | Bench/Table | Hoists/Pulleys | Stainless steel gambrels | Chest-spreaders | Stainless steel hooks.

**Record-keeping:** Trained hunter declaration tag to be securely attached to carcass | A tag will be required if jaws are removed for ageing | Record sheets.

### Aim

The aim of this guide is to provide the practitioner with detailed examples of the various stages involved in the lardering process to enable efficient and simple carcass processing. The order in which the various stages are carried out will be a matter of preference, however, the outcome of the task should be to produce a carcass that is well presented and has been handled in such a way as to minimise the risk of contamination. The BP guide Carcass Inspection should be viewed as an essential accompaniment to this guide.

### Planning

- 1 Ensure that any waste produced can be disposed of in accordance with BPG Larder Hygiene and Waste Disposal.
- 2 Ensure there is capacity to larder, hang and store the number of carcasses expected, and make alternative arrangements if necessary.\*
- 2 Notify venison dealer at the earliest opportunity of the number of carcasses likely to be collected.

### Facilities

#### Larder

- 2 Ensure that the premises used are of adequate specification to enable safe and efficient lardering, hanging and storage of the maximum number of carcasses normally handled.\*\*

### Inspection and recording

- 3 Be clear and consistent in gathering and recording weight data. Determine whether hill (gralloched, with head legs and pluck attached), or larder (gralloched, with head, legs and pluck removed) weight will be recorded.
- 1 Inspect carcasses and follow procedures detailed in BPG Carcass Inspection.
- 2 Label carcasses using tags to ensure traceability. Tags should ideally be attached into the flank as attaching it into the skin means that it may be accidentally removed further on in processing.
- 2 Maintain records as per BPG Cull Records.

### Carcass handling and processing

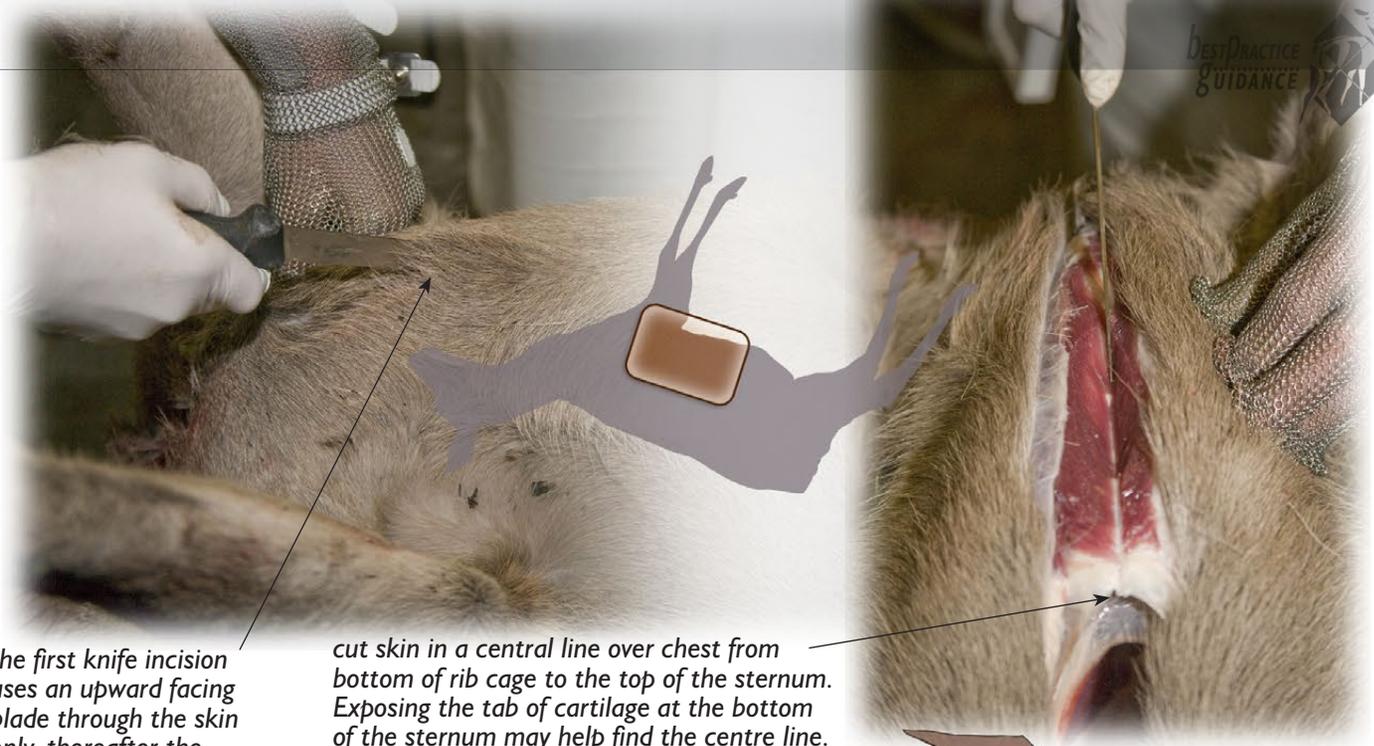
#### Pre-lardering

- 3 Remove from vehicle.
- 3 Weigh now if weighing for hill weight (i.e. gralloched, with head, legs and pluck attached).
- 3 Use hoists or winch to manoeuvre carcass onto a clean bench or surface.

#### Chest

- 3 Cut the skin along the sternum by inserting the knife with the sharp side of the blade facing upwards.

Carcass Preparation: Lardering (1)

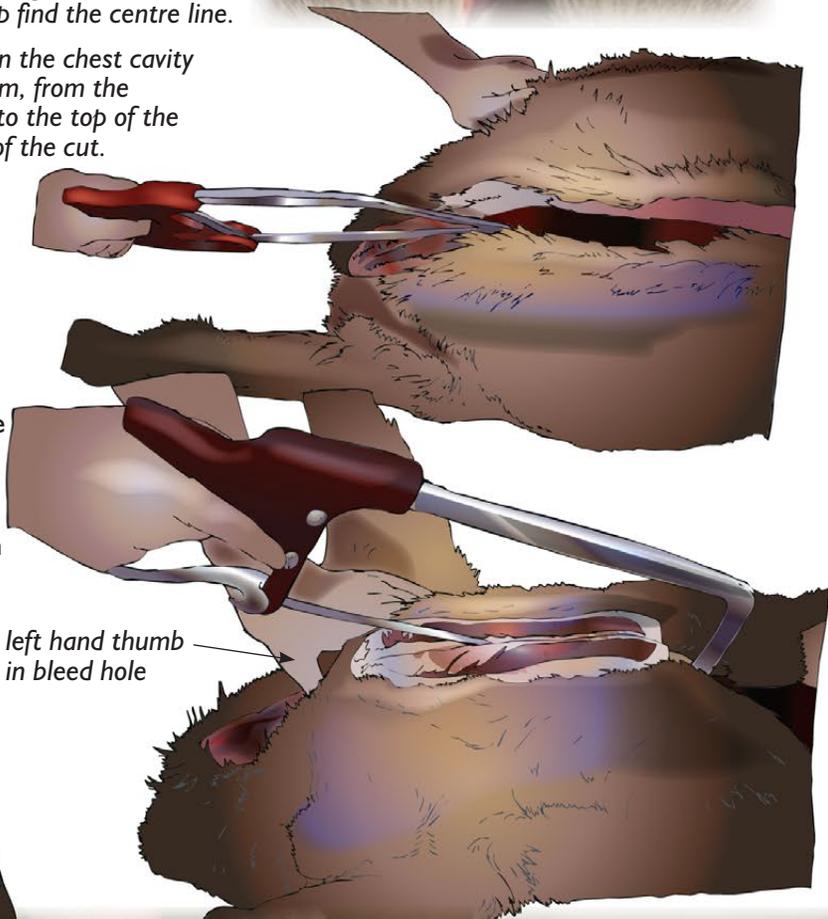


the first knife incision uses an upward facing blade through the skin only, thereafter the blade cuts down through muscle onto the sternum

cut skin in a central line over chest from bottom of rib cage to the top of the sternum. Exposing the tab of cartilage at the bottom of the sternum may help find the centre line.

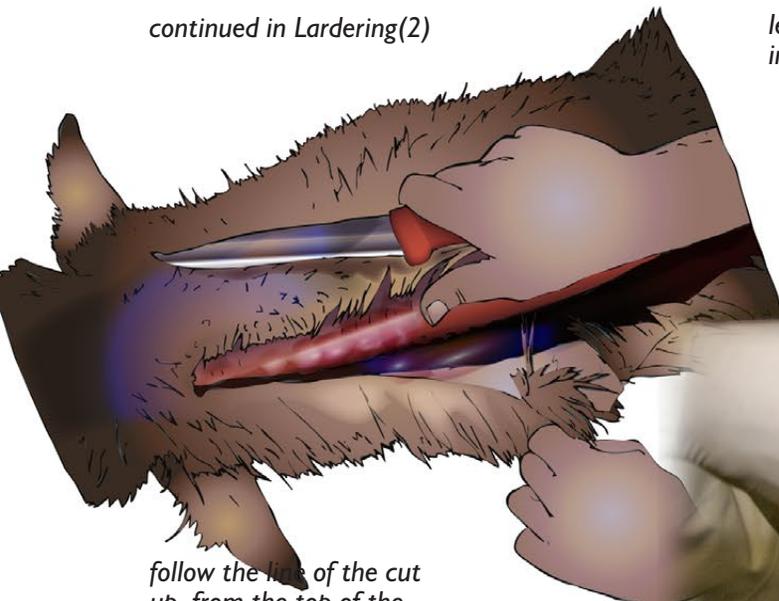
saw open chest. To open the chest cavity saw through the sternum, from the bottom of the rib cage to the top of the sternum following line of the cut.

- 3 Cut through the remaining flesh by repeating the stroke with the sharp side of the knife blade facing downwards. Take care to avoid hair coming in contact with exposed meat.
- 3 Saw along cut on sternum from bottom to top. To find the centre line insert your thumb into the bleed hole.
- 3 With knife cut open skin from top of sternum all the way up the neck (this may have already been partly done during gralloching). \*\*\*



continued in Lardering(2)

left hand thumb in bleed hole



follow the line of the cut up from the top of the sternum to just below the jaw. This method is used to ensure hair does not attach to the exposed meat at this cutting point.

by inserting left hand thumb into bleed hole, this will help steady the carcass and will give a point to aim for (make sure the thumb is removed in good time).

\* See BPG Handling Exceptional Numbers of Carcasses \*\* See BPG Gralloching