

MANGALITZA BUTCHERY

Processing Tutorial



Arche De Wiskentale

MANGALITZA BREEDING AND PROCESSING FARM

Mangalitzta breeding since 1999 | Bio-certified since 2009

Publisher

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I G W Ö MANGALITZA PIG
BREEDERS UNION IN AUSTRIA

MANGALITZA.AT DEWISKENTALE.COM



MANGALITZA BUTCHERY

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The Mangalitzza pig



The Mangalitzza lard-type pig is one of Central Europe's rare, native, pig breeds. The name „mangalitzza“ is derived from „mangala svinija“ - „pig, that feeds well“.

There are three types of the Mangalitzza:

Blonde Mangalitzza, Red Mangalitzza, and Swallowbellied Mangalitzza.

The meat and fat quality of the Mangalitzza pig

Mangalitzza fat is more unsaturated than normal pig fat, so it tastes much „lighter“, „cleaner“ and melts at a lower temperature. The fat is also healthier and keeps longer, due to higher levels of oleic acid. Mangalitzza meat has stronger flavor and more than double the marbling of average pork.

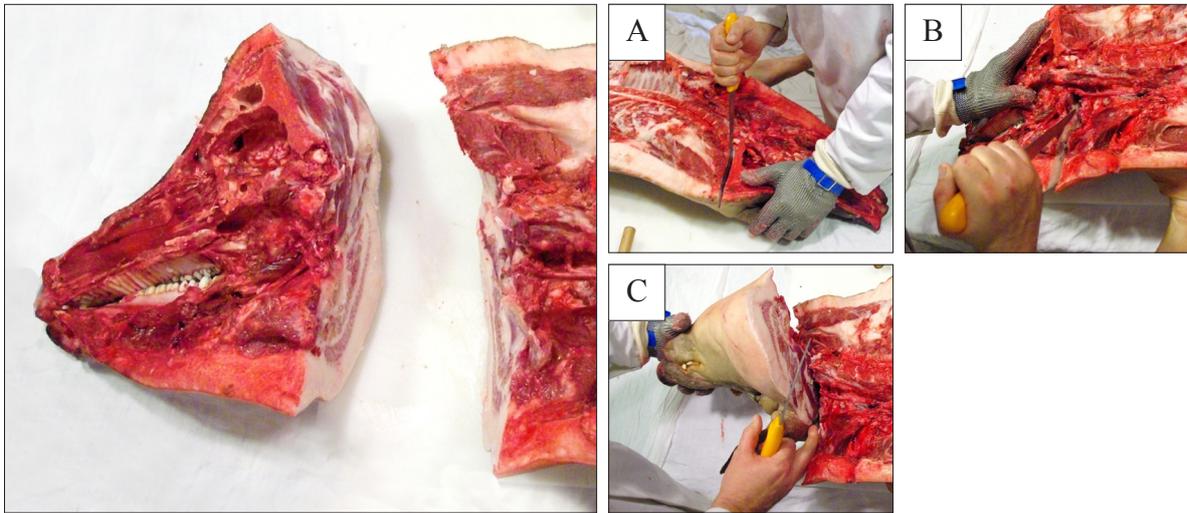
The special qualities of Mangalitzza fat allow it to be whipped like cream. The fat can be cured and served in thin slices. The exceptional meat and fat quality of Mangalitzza set it apart and explain why professionals use it in ways they'd never use other pork. This processing tutorial explains the way of Mangalitzza seam butchery, step by step.



Christoph Wiesner with one half of a pig (220 lb) and cutting tools

MANGALITZA BUTCHERY

1. SEPARATION OF THE HEAD

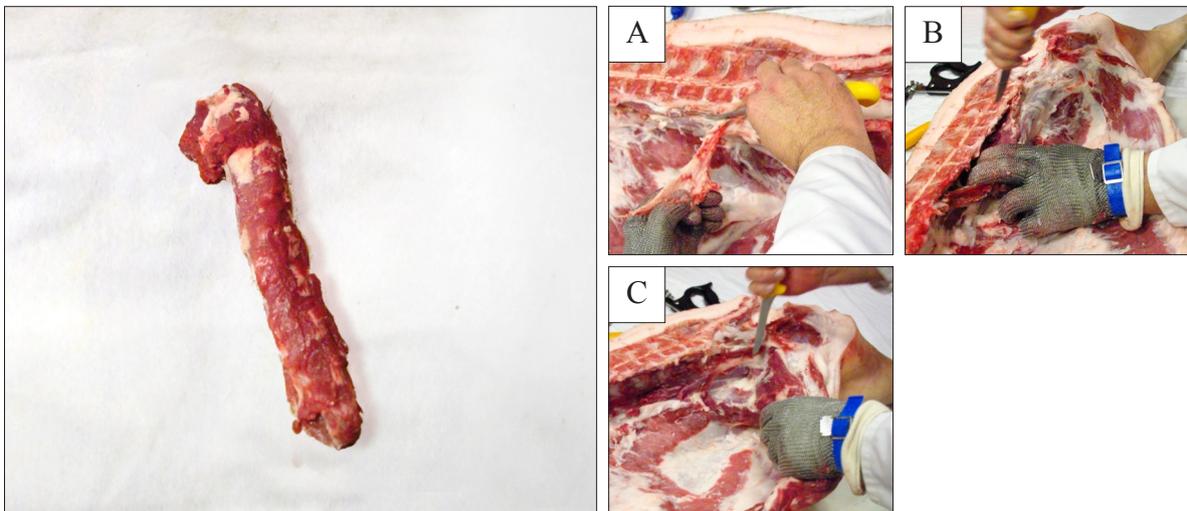


A. Cut as near as possible to the headbone.

B. Divide the vertebral joint.

C. Break off the head.

2. SEPARATION OF THE TENDERLOIN



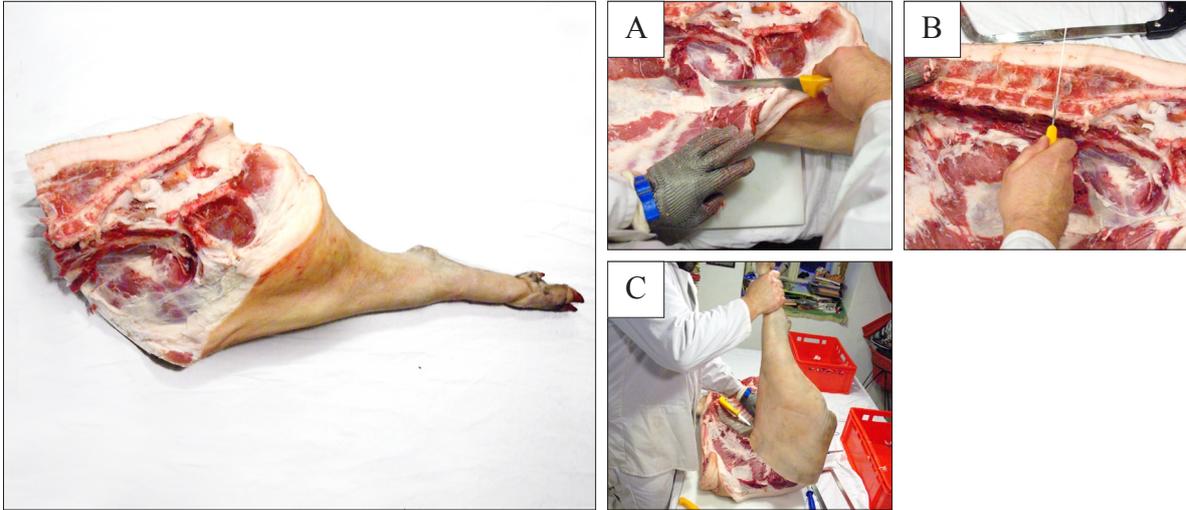
A. Remove the soft lard.

B. Release the tenderloin from the ribs.

C. Cut off the head of the tenderloin from the hip bone:

MANGALITZA BUTCHERY

3. SEPARATION OF THE HAM

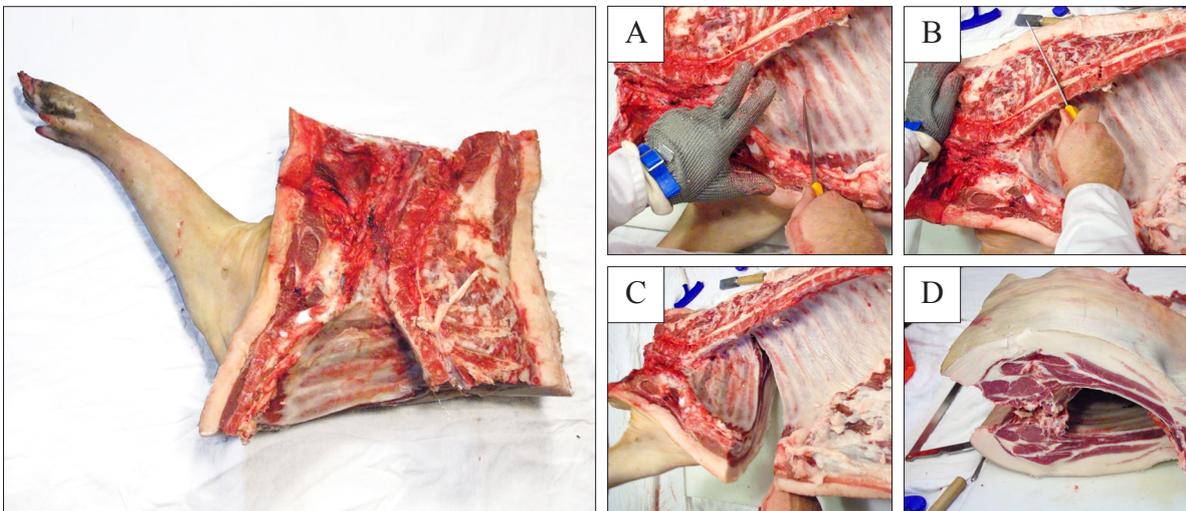


A. Separate where the muscles come together.

B. Divide at the second vertebra.

C. Break off the ham.

4. SEPARATION OF THE SHOULDER



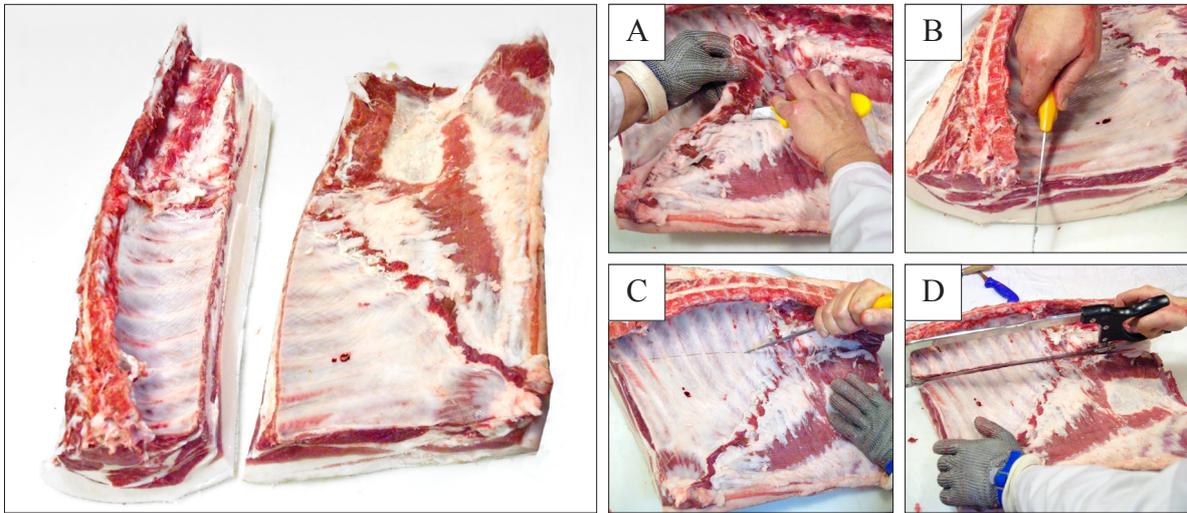
A. Divide at least at the third rip.

C. Cut between ribs.

D. Break off the shoulder .

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5. SEPARATION BELLY/LOIN

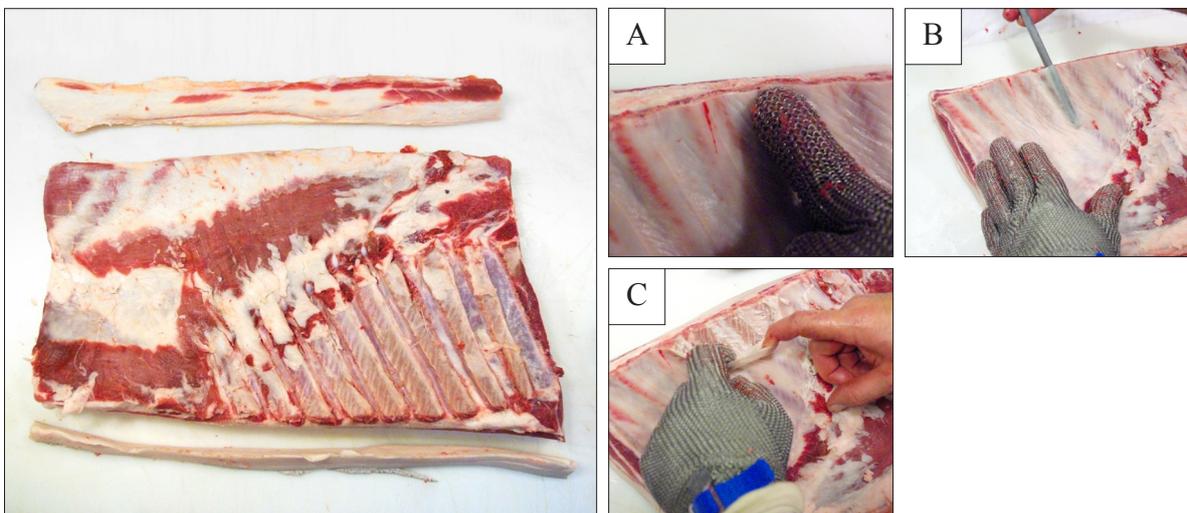


A. Remove soft lard and membrane.

B. Individual separation depending on the size of the cutlet.

C,D. Nick with the knife and saw the ribs apart.

6. PREPARATION OF THE BELLY (Part 1)



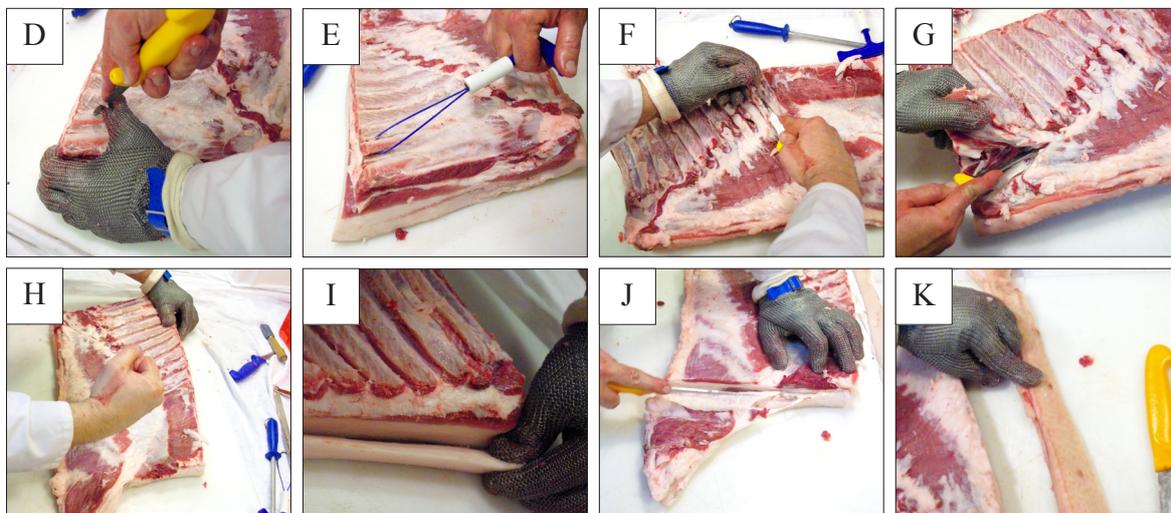
A. Find the vein and squeeze.

B. Insert the grinder in the vein and lift the membrane.

C. Remove membrane.

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6. PREPARATION OF THE BELLY (Part 2)



D. Nick the ribs left and right.

E, F. Remove the ribs with the rip stripper. Finally remove the ribs with the knife

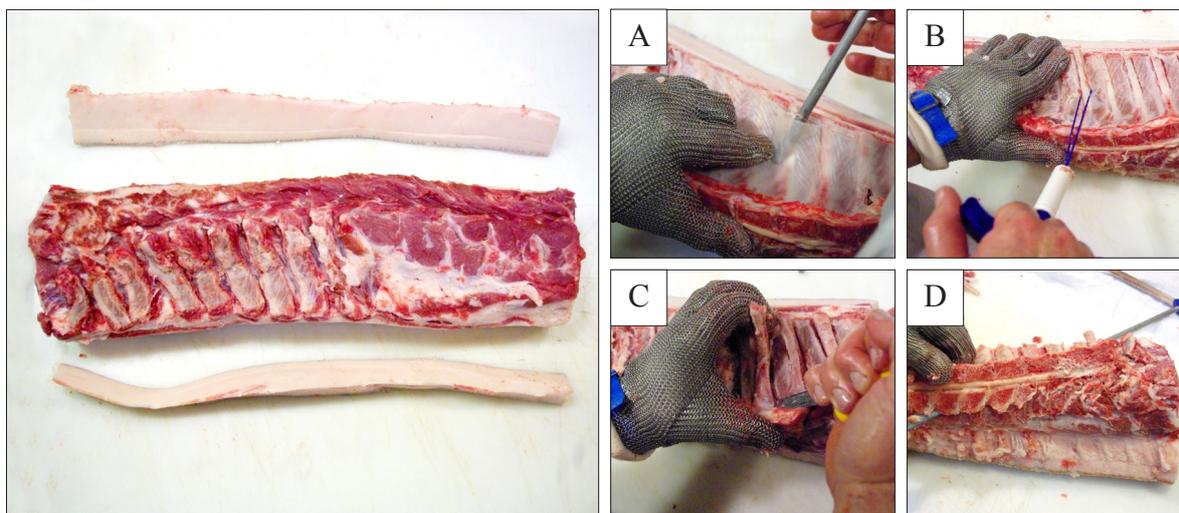
G. Divide the breastbone.

H. Spread the soft lard by beating.

I. Cut the edge angled.

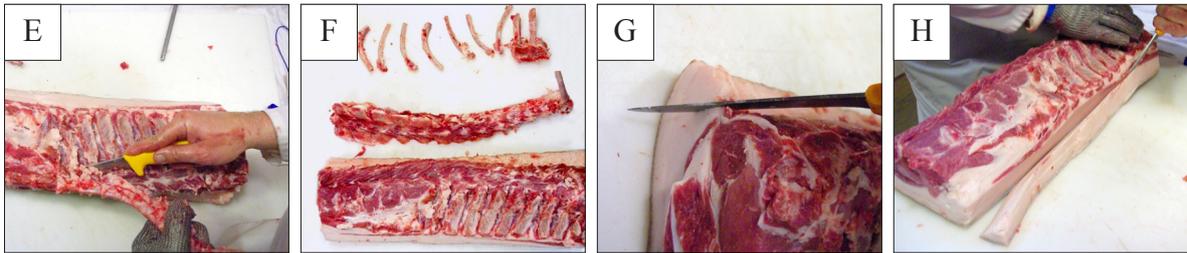
J. Cut off the peak of the belly. K. Cut off the tits.

7. PREPARATION OF THE LOIN (Part 1)



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7. PREPARATION OF THE LOIN (Part 2)



A. Insert the grinder in the vein and lift the membrane.

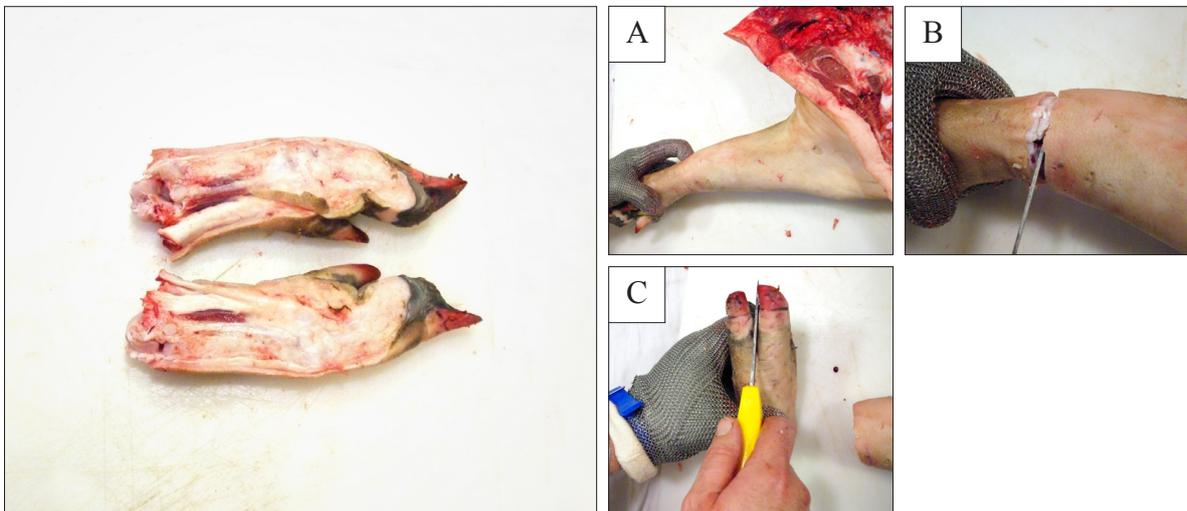
B. Remove the ribs with the rib stripper.

C. Finally remove the ribs with the knife

D,E. Remove the spine

G,H. Cut the edge angled.

8. SEPARATION OF THE PIG'S KNUCKLE/HOCK



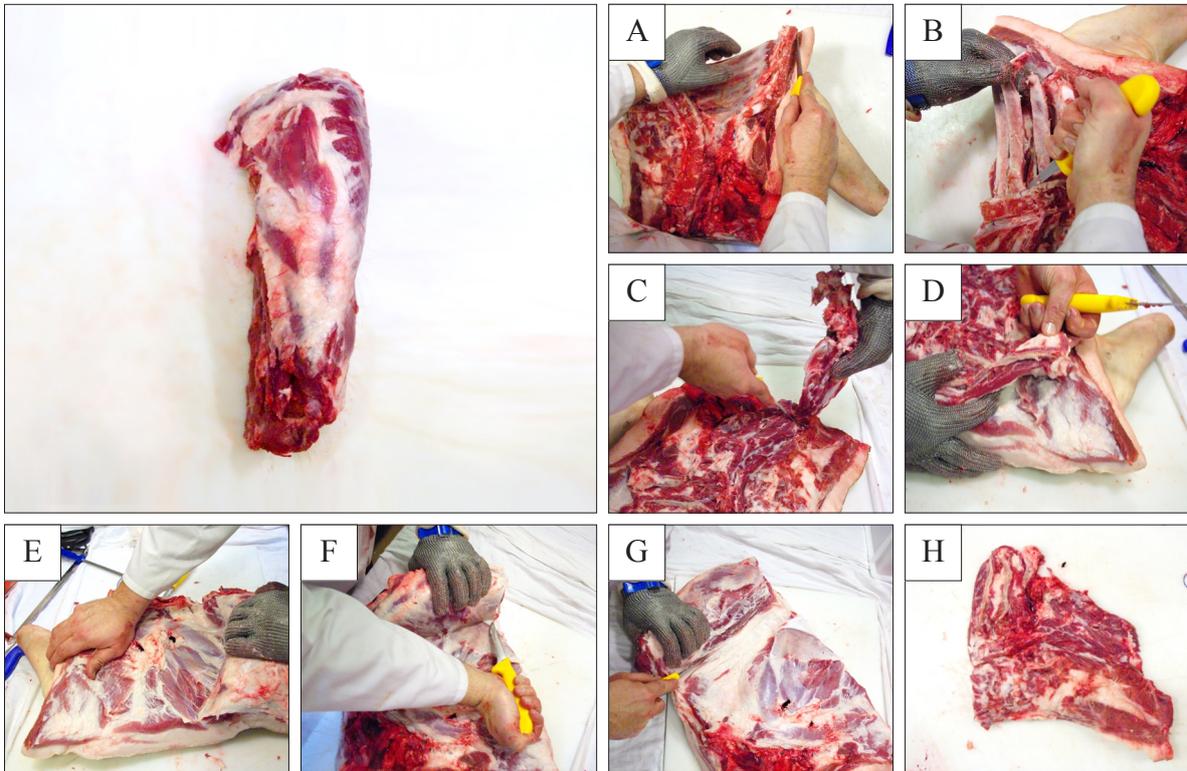
A. Search for the joint between hock and knuckle.

B. Cut around the knuckle.

C. Cut the pig's knuckle into halves.

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9. SEPARATION OF THE NECK



A. Cut off the breastbone.

B,C. Remove the ribs and the cervical spine.

D. Use your fingers to separate the neck from bladebone in the silver skin.

E,F. Pull the neck from the bladebone. Use the knife (see picture) if necessary.

G, H. Cut off the neck. Clean and roll the neck.

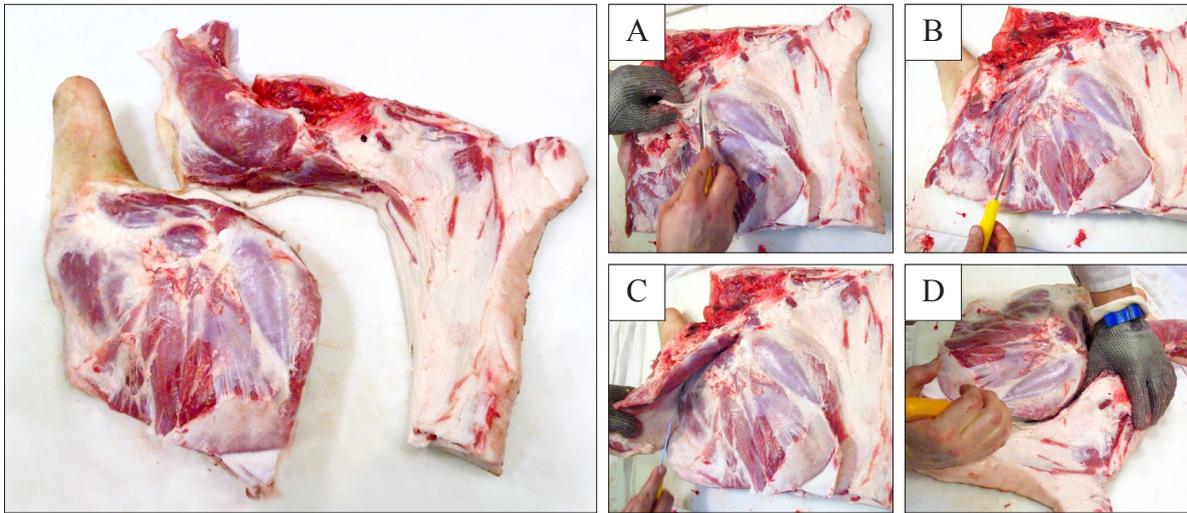


CHECKING THE GLANDS

For detection of sickness check the glands in the back and front parts of the pig. Look for any variance of the glands (yellow, green, dark, light). Be careful when you cut the pig. Glands should be cut away every time.

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10. SEPARATION OF THE SHOULDER

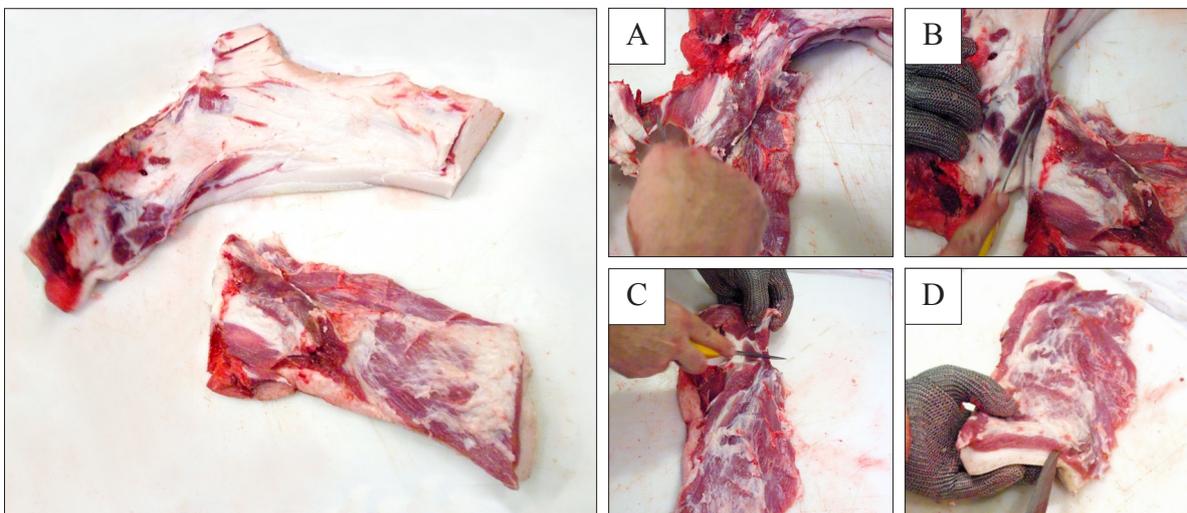


A. Remove all the soft lard. B. Search for the silver skin between shoulder and „meat pocket“.

C. Pull off the „meat pocket“ from the shoulder.

D. Cut off the jowl lard from the shoulder.

11. SEPARATION OF THE „MEAT POCKET“



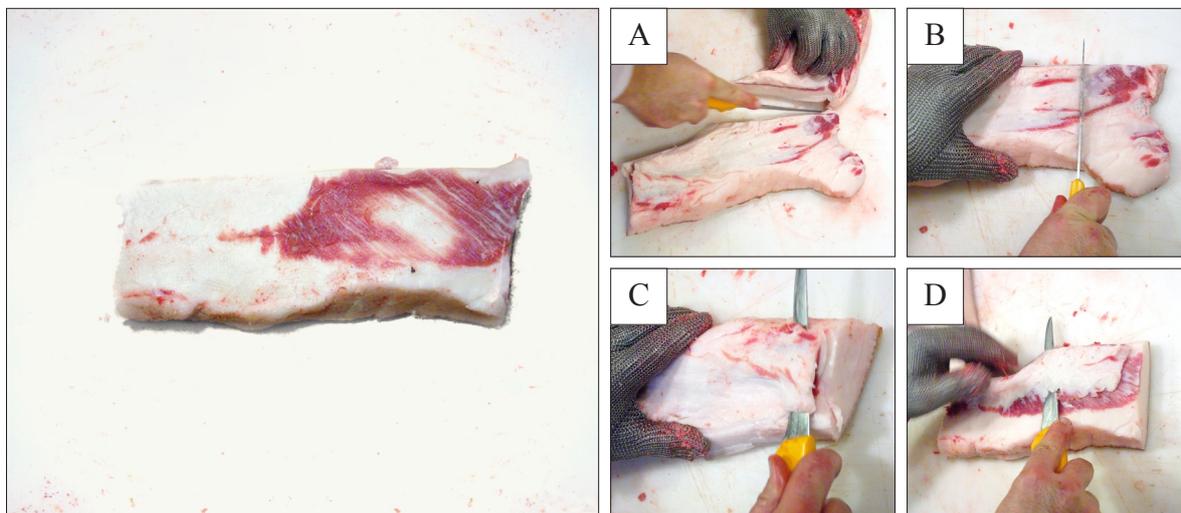
A. Remove the soft lard.

B. Divide the „meat pocket“ from the jowl lard and the neck fat.

C. Clean the „meat pocket“.

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12. PREPARATION OF THE NECK FAT

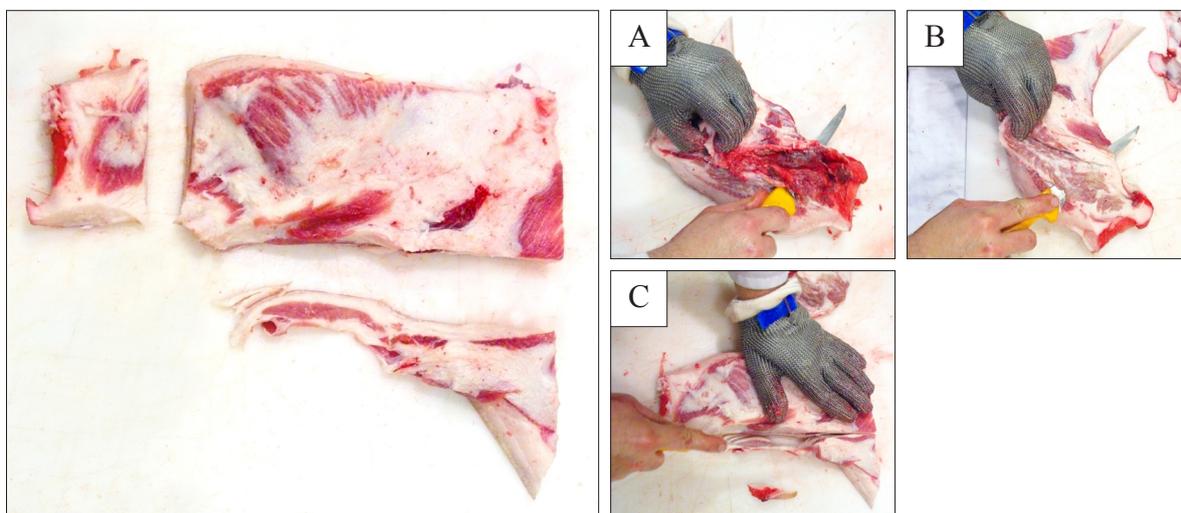


A. Divide the neck fat from the jowl lard

B. Cut into a square piece.

C. Remove the fat and meat layer to get pure lard.

13. PREPARATION OF THE JOWL LARD



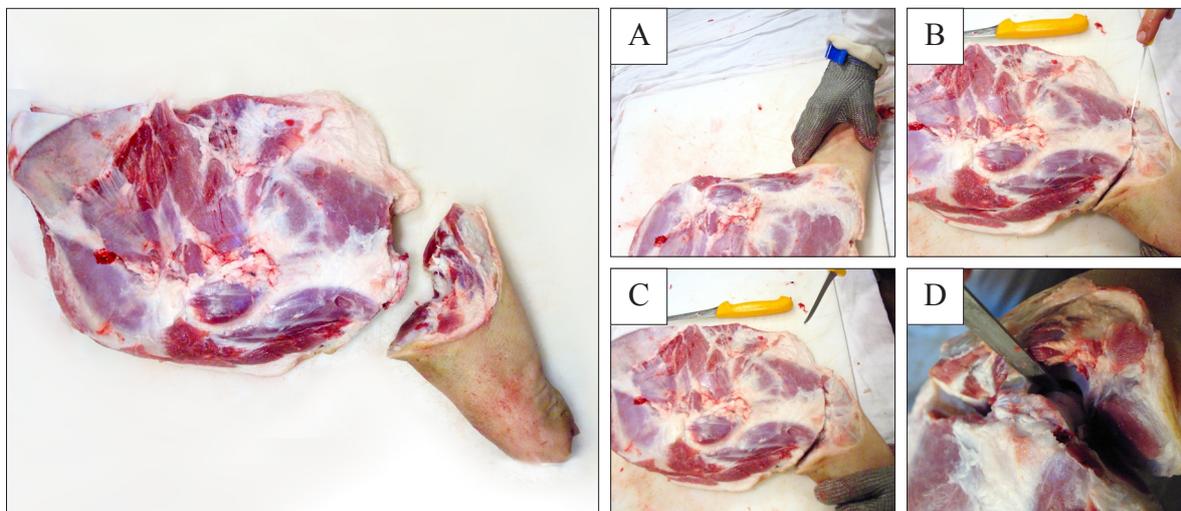
A. Remove the soft lard and meat.

C. Remove the glands.

D. Cut into a square piece.

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15. SEPARATION OF THE HOCK

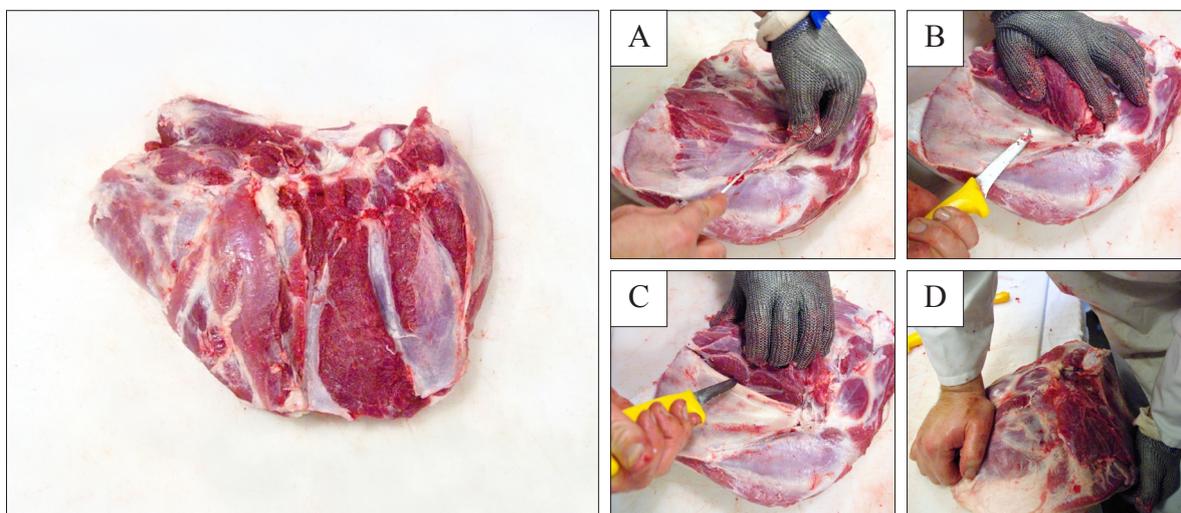


A. Look for the joint.

B. Cut around the joint with the knife.

C, D. Brake the joint and cut the sinew.

16. PREPARATION OF THE SHOULDER (Part 1)



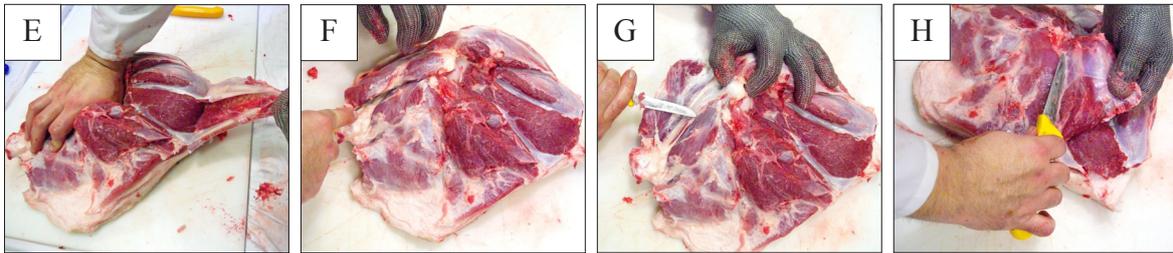
A. Clean off the silver skin.

B. Divide the meat that covers the bladebone.

C,D. Cut around the bladebone and brake off the joint.

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17. PREPARATION OF THE SHOULDER (Part 2)

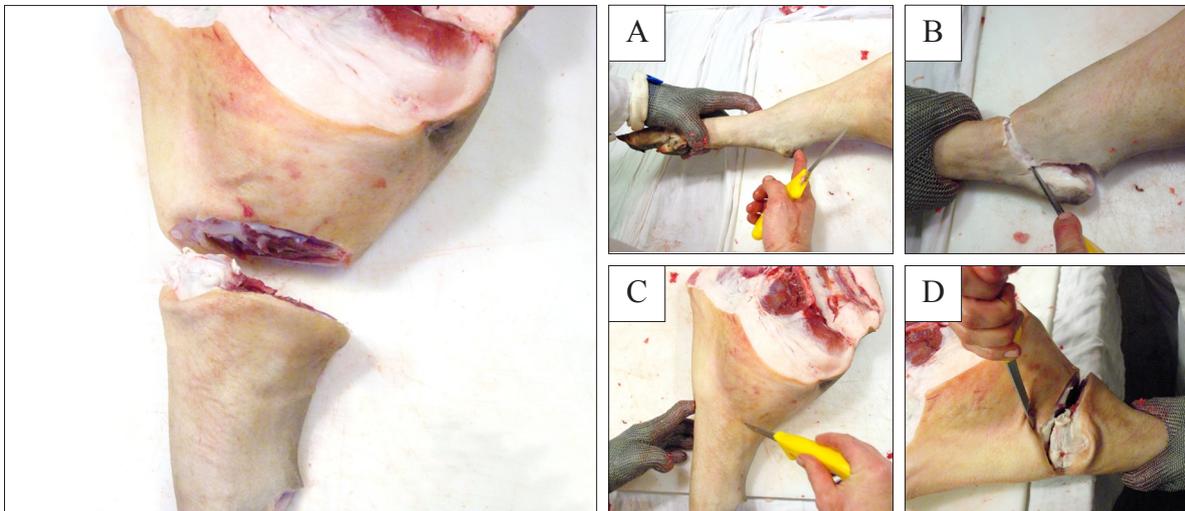


E. Pull off the bladebone.

F, G. Cut around the upper arm bone and remove.

H. Cut off the bladebone meat.

18. SEPARATION HOCK/KNUCKLE/HAM



A. Search for the point between the joint

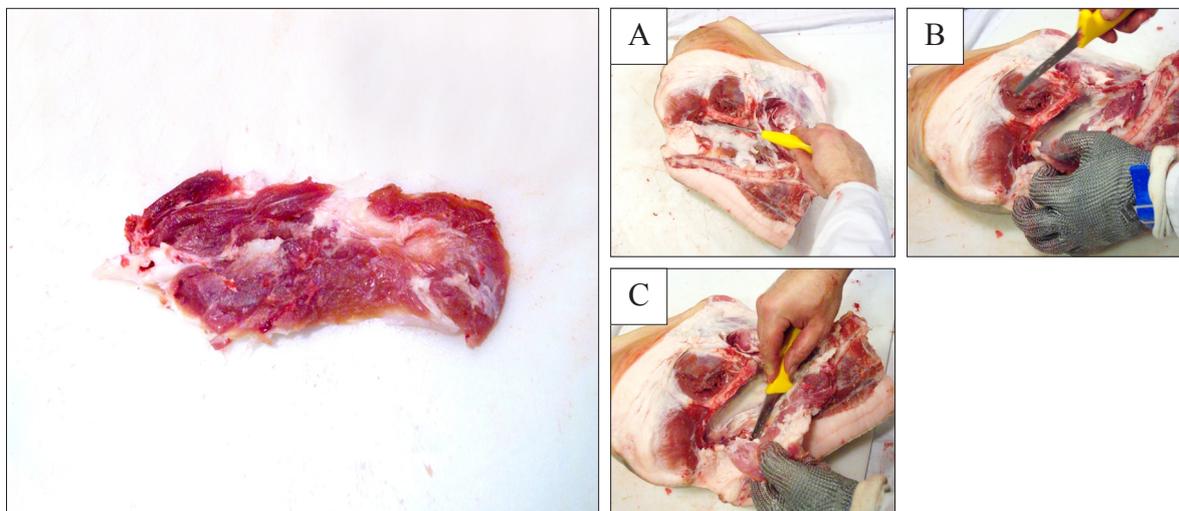
B. Cut around the joint and break off.

C. Search for the knee joint.

D. Cut around and break off.

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19. SEPARATION OF „BUTCHER’S MEAL“

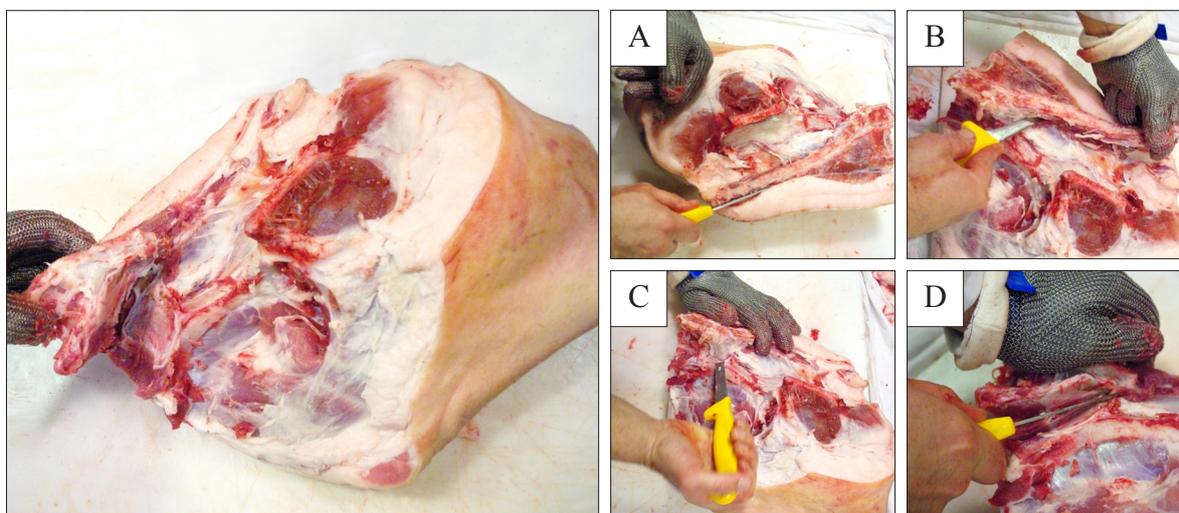


A. „Butcher’s meal“ is the piece of meat between the tail spine and the hip bone.

B. Cut off „butcher`s meal“ from the hip bone.

C. Cut off „butcher`s meal“ from the tail spine.

20. SEPARATION OF THE TAIL SPINE



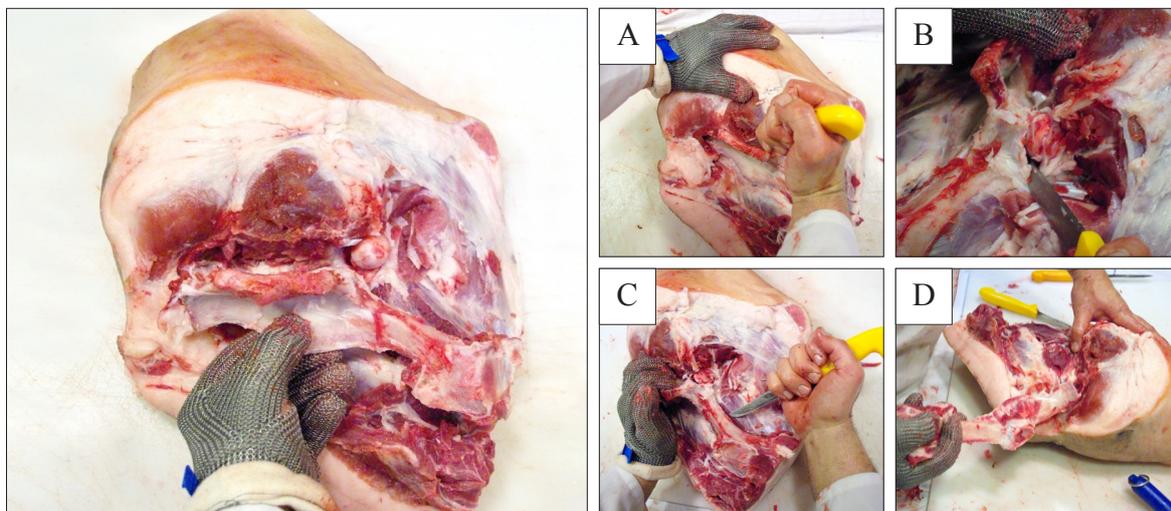
A. Cut around the tail spine.

B. Pull off the tail spine.

C,D. Divide tail spine and hip bone.

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21. REMOVAL OF HIP BONE

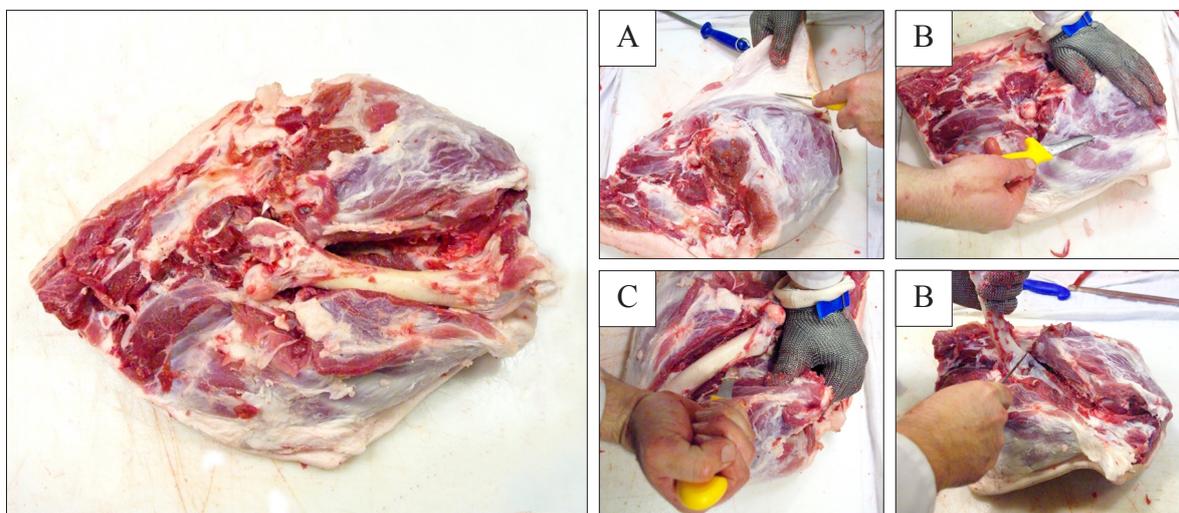


A. Cut around the top of the hip bone.

B. Divide the joint.

C,D. Cut around the whole hip bone and remove the hip bone.

22. REMOVAL OF THE THIGHBONE



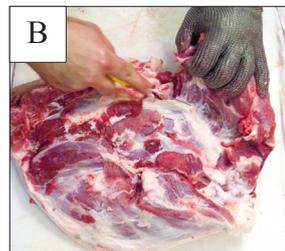
A. Remove the rind left and right.

B,C. Search for the point and cut around the thighbone.

D. Pull off the thighbone.

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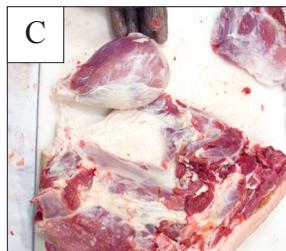
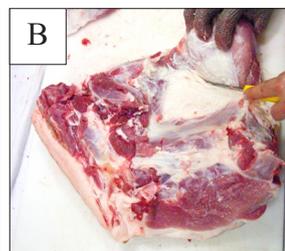
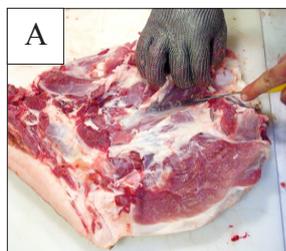
23. SEPARATION OF THE LEG'S MEAT - TOPSIDE



A. Find the separation line.

B. Divide along the silver skin

24. SEPARATION OF THE LEG'S MEAT - „NUSS“

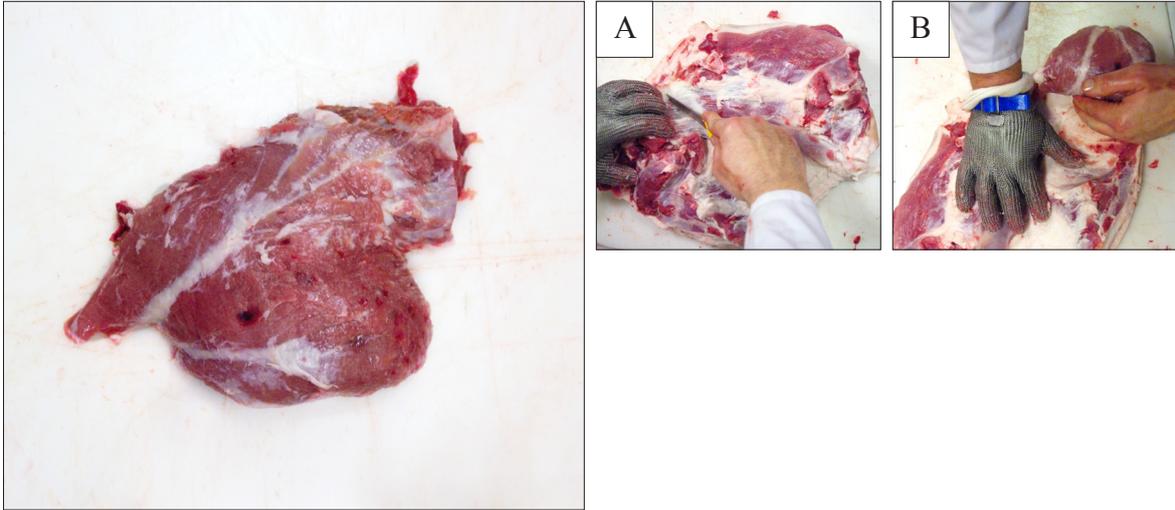


A. Find the separation line along the silver skin.

B,C. Pull off from the silver skin.

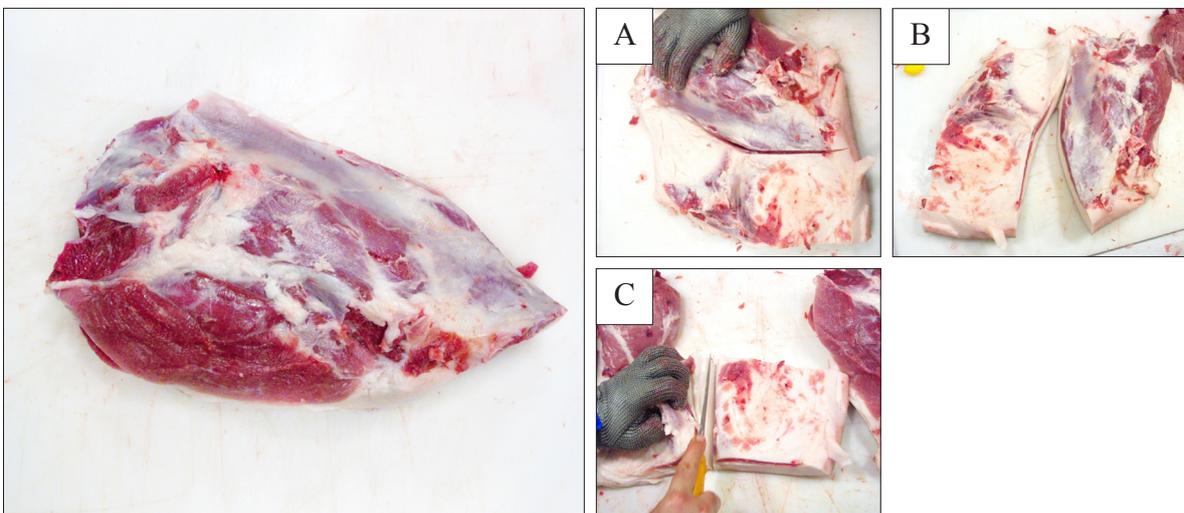
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25. SEPARATION OF THE LEG'S MEAT - RUMP



A,B. Divide along the silver skin.

26. SEPARATION OF THE LEG'S MEAT - SILVERSIDE



A. Preparation for smoking with lard and rind.

B. Divide the silverskin from the lard of the leg.

C. Separate the left over lard in 2 categories (lardo and lard).

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