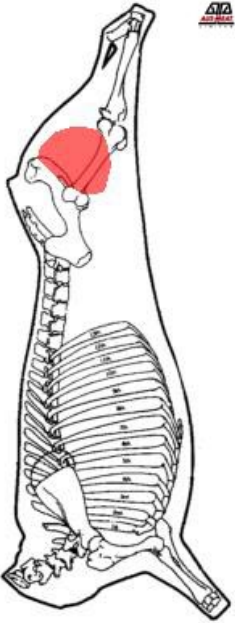



Product Description

<u>H.A.M. No</u> 2011	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> INSCO
<u>Product Description</u> INSIDE CAP OFF		<u>Alternate Description</u>	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 169A <u>N. Z. M. S. G.</u> 1224 <u>A. H. E. C. C. (Frozen)</u> 0202.30.13 <u>A. H. E. C. C. (Chilled)</u> 0201.30.13 <u>Related Items</u> 2001 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef W - Special Trim <u>F/S Descriptions</u>
<u>Product Preparation</u> Topside Cap Off is prepared from the Topside(item 2000) by the removal of the M. gracilis muscle along the natural seam. Fat deposits are removed.			
<u>Points Requiring Specification</u> 1. Removal of the M. pectineus and/or M. sartorius muscles.			
<u>Additional Information</u>			