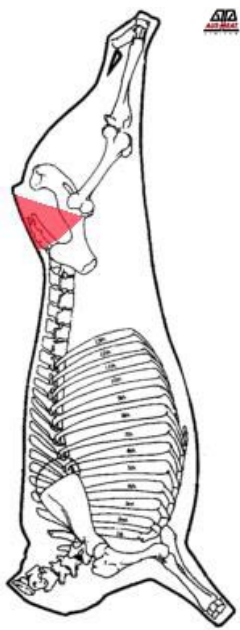


Product Description

<u>H.A.M. No</u> 2091	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> RMPC
<u>Product Description</u> RUMP CAP		<u>Alternate Description</u> TOP SIRLOIN CAP	
			<u>UNECE Species Code</u> 0010
			<u>N. A. M. P.</u>
			<u>N. Z. M. S. G.</u> 1560
			<u>A. H. E. C. C. (Frozen)</u> 0202.30.13
<u>Product Preparation</u> Rump Cap is prepared from a Rump (item 2090) by removal of the cap muscle (M. gluteobiceps) along the natural seam.		<u>A. H. E. C. C. (Chilled)</u> 0201.30.13	
		<u>Related Items</u>	
		<u>Other Codes</u>	
		G - Grain Fed HQB H - High Quality Beef P - Portion Control W - Special Trim	
<u>Points Requiring Specification</u> 1. Denuded of all external fat 2. Silver skin removed		<u>F/S Descriptions</u>	
<u>Additional Information</u> NAMP 184D: Top Sirloin Butt, Cap. The term 'Coulotte' (approved NAMP terminology)			