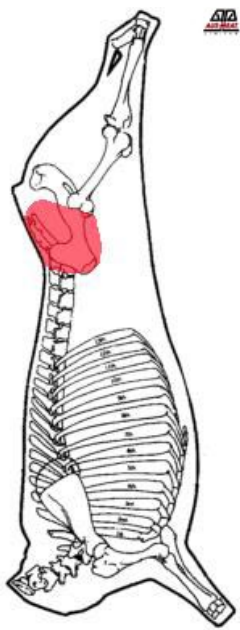


Product Description

<u>H.A.M. No</u> 2110	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> ERMP
<u>Product Description</u> ROSTBIFF		<u>Alternate Description</u>	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 184A <u>N. Z. M. S. G.</u> 1530 <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> 2093 2100 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef P - Portion Control W - Special Trim Z - Chops, Steaks <u>F/S Descriptions</u>
			<u>Product Preparation</u> A Rostbiff is derived from a D rump (item 2100) by the complete removal of the cranial tip of the M. tensor fascia latae, M glutoebiceps and M. sacrocaudalis, leaving only the gluteus group of muscles. Any remaining portions of the periosteum with associated fat are also removed. <u>Points Requiring Specification</u> 1. Heavy connective tissue removed <u>Additional Information</u> NAMP description: Top Sirloin Butt, Semi Centre Cut - NAMP 184A