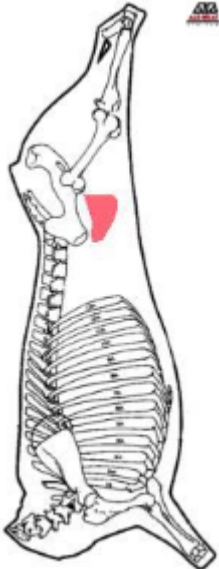


Product Description

<u>H.A.M. No</u> 2131	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> TT
<u>Product Description</u> BOTTOM SIRLOIN TRIANGLE		<u>Alternate Description</u> TRI TIP / RUMP TAIL	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 185D <u>N. Z. M. S. G.</u> 1580 <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> <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef P - Portion Control V - Value Added W - Special Trim
<u>Product Preparation</u> Bottom Sirloin Triangle Tip (Tri-Tip) is the portion of the triangle shape muscle (M. tensor fasciae latae) separated from the Rump (item 2090) along the natural seam between the M. tensor fasciae latae and the M. gluteus medius muscles.			
<u>Points Requiring Specification</u> 1. Denuded of all external fat 2. Connective tissue removed.			
<u>Additional Information</u> Refer NAMP item 185D Value Added HAM 2131V - Seasoned Tri Tip			
<u>Authorised By</u> Glenn Barker		<u>Date</u> 09-Feb-2001	