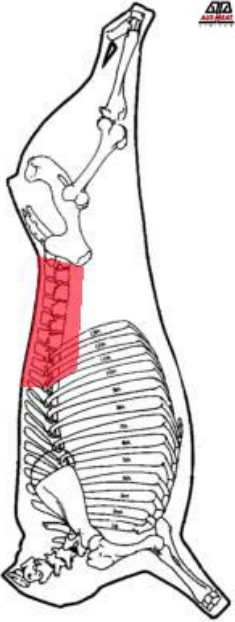
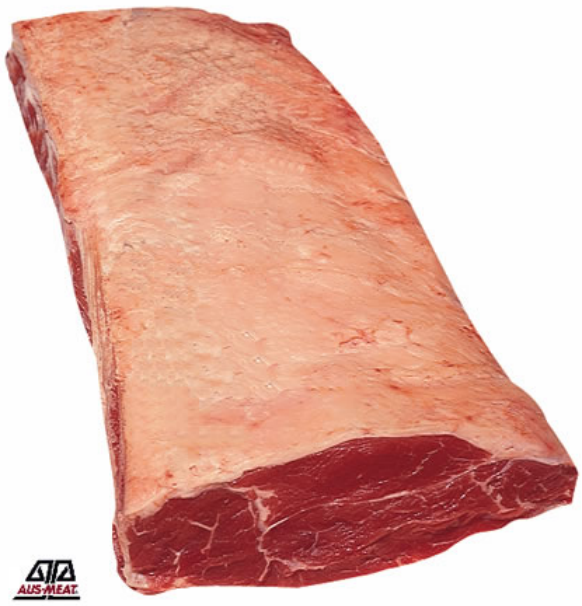


Product Description

<u>H.A.M. No</u> 2140	<u>No. of Ribs</u> 3	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> STL
<u>Product Description</u> STRIPLOIN		<u>Alternate Description</u>	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 180 <u>N. Z. M. S. G.</u> 1620 <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> 2141 2142 2143 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef P - Portion Control V - Value Added W - Special Trim Y - Diced Z - Chops, Steaks <u>F/S Descriptions</u> Entrecote New York Steak Porterhouse Steak Sirloin Steak
			<u>Product Preparation</u> Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends. <u>Points Requiring Specification</u> 1. Distance from eye muscle 2. Intercostals removed 3. Supraspinous ligament removed 4. M. multifidi dorsi muscle removed 5. Rib number required <u>Additional Information</u> Striploin Centre Cut - M.gluteus medius is removed by a straight cut through the Striploin at right angles to the dorsal edge of the striploin.