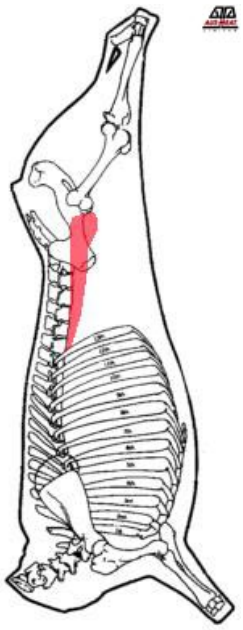
Product Description

H.A.M. No	No. of Ribs	Generic Description	Common Code
2150	0	BONELESS BEEF	**TDR**

Product Description	Alternate Description
TENDERLOIN	FILLET / EYE FILLET





Product Preparation

Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (M. psoas minor) remains attached

Points Requiring Specification

1. Fat cover removed
2. Silverskin removed
3. M. iliacus (adjacent to side strap) removed

Additional Information

Tenderloin Centre Cut - Refer to HAM 2166

UNECE Species Code
0010

N. A, M. P.
189

N. Z. M. S. G.
1700

A. H. E. C. C. (Frozen)
0202.30.13

A. H. E. C. C. (Chilled)
0201.30.13

Related Items
2160
2168

Other Codes
G - Grain Fed HQB
H - High Quality Beef
P - Portion Control
W - Special Trim
Y - Diced
Z - Chops, Steaks

F/S Descriptions
Eye Fillet Steak
Fillet Steak

Authorised By	Issued	Updated
Glenn Barker	09-Feb-2001	29-Jun-2020

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