

Product Description

<u>H.A.M. No</u> 2205	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> ISK
<u>Product Description</u> INSIDE SKIRT		<u>Alternate Description</u>	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 121D <u>N. Z. M. S. G.</u> <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 V - Value Added W - Special Trim <u>F/S Descriptions</u>
			<u>Product Preparation</u> Inside Skirt (M. transversus abdominus) is located on the inside of the abdominal wall of the Hindquarter and extends to the Naval End portion of the Brisket. The peritoneum and fat flakes are removed. <u>Points Requiring Specification</u> 1. Hindquarter and/or Forequarter portion included 2. Membrane covering removed <u>Additional Information</u> Value Added HAM 2205V - Seasoned Inside Skirt