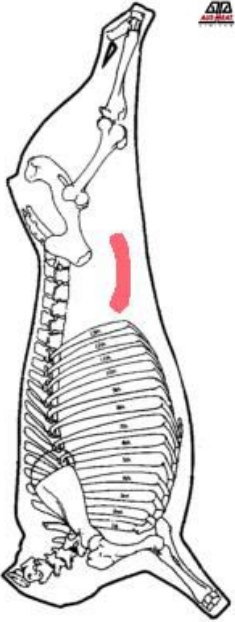


Product Description

<u>H.A.M. No</u> 2206	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> FLM
<u>Product Description</u> FLAP MEAT		<u>Alternate Description</u>	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> <u>N. Z. M. S. G.</u> 1860 <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> Flap Meat is prepared from the Internal Flank Plate (item 2203). The thin tapered ends of the muscle are trimmed. <u>Points Requiring Specification</u> <u>Additional Information</u> Value Added HAM 2206V - Seasoned Flap Meat