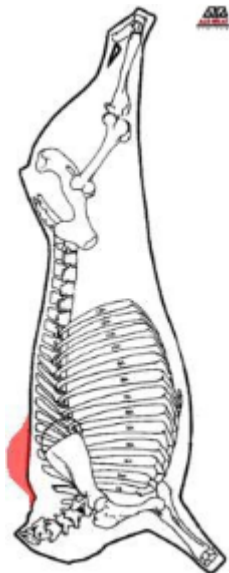


Product Description

<u>H.A.M. No</u> 2278	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> CHUCRS
<u>Product Description</u> CHUCK CREST		<u>Alternate Description</u> HUMP MEAT	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 116A <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>
<u>Product Preparation</u> Chuck Crest is prepared from a Forequarter and is the predominant portion of the M. rhoimboideus muscle which is located on the dorsal edge of the Chuck and Neck. Hump Meat or Chuck Hump Meat are altenative descriptions			
<u>Points Requiring Specification</u> 1. Proportion of muscle required. 2. Chuck Crest removed as whole portion from Carcase			
<u>Additional Information</u> Refer NAMP item 116A PSO 4			
<u>Authorised By</u> Glenn Barker		<u>Date</u> 07-Feb-2001	