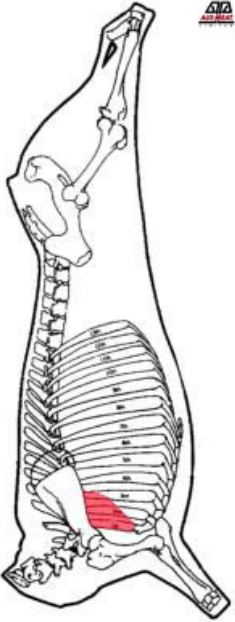
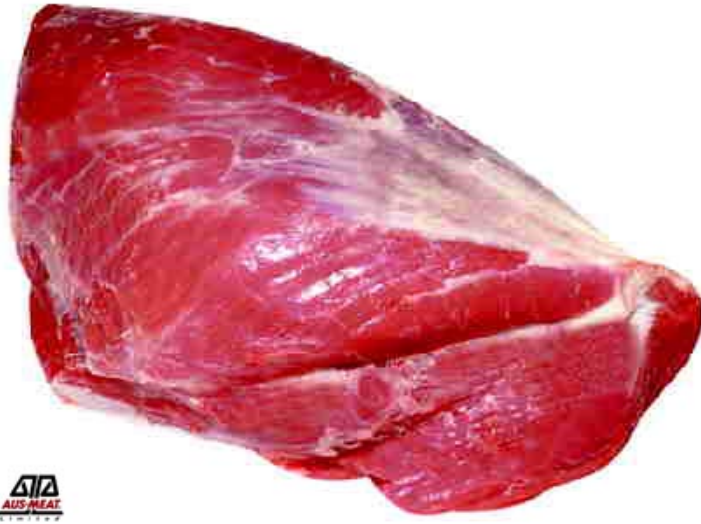


Product Description

<u>H.A.M. No</u> 2302	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> BOL
<u>Product Description</u> BOLAR BLADE		<u>Alternate Description</u>	
			
<u>Product Preparation</u> A Bolar Blade is prepared from a Blade (item 2300) by the removal of the M. infraspinatus and M. trapezius lying caudal to the humerus. The Bolar Blade includes a large portion of the triceps group of Muscles: M. triceps brachii caput laterale (95) M. triceps brachii caput longum (96) M. triceps brachii caput mediale (97) M. tensor fasciae antibrachii (86)		<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 114E <u>N. Z. M. S. G.</u> 2320 <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 P - Portion Control W - Special Trim <u>F/S Descriptions</u> Blade Steak	
<u>Points Requiring Specification</u> 1. M. cutaneous muscles removed 2. M. latissimus dorsi removed			
<u>Additional Information</u> NAMP 114E: Shoulder (Clod), Arm Roast, Clod Heart URMIS description: Cross Rib Roast			