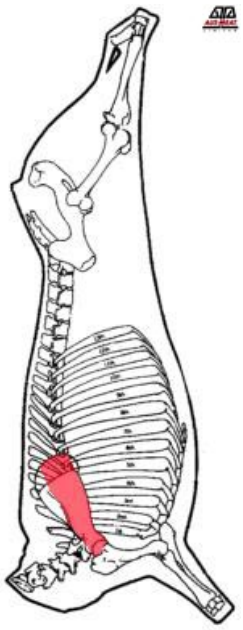
Product Description

H.A.M. No	No. of Ribs	Generic Description	Common Code
2303	0	BONELESS BEEF	**SHOY**

Product Description	Alternate Description
OYSTER BLADE	TOP BLADE





UNECE Species Code
0010

N. A, M. P.
114D

N. Z. M. S. G.
2330

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

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

Related Items

Other Codes

G - Grain Fed HQB
H - High Quality Beef
V - Value Added
W - Special Trim
Z - Chops, Steaks

F/S Descriptions

Flat Iron Roast
Flat Iron Steak

Product Preparation

An Oyster Blade is prepared from a Blade by removing the Bolar Blade (triceps group) from the M. infraspinatus. The product consists of the M. infraspinatus and M. trapezius. This product can be further prepared to NAMP 114D - Top Blade (Flat Iron Roast)

Points Requiring Specification

1. Length of Tail from scapula cartilage
2. M. trapezius removed
3. Periosteum removed

Additional Information

NAMP description Top Blade (Flat Iron Roast)

Authorised By	Issued	Updated
Glenn Barker	27-Feb-2001	17-Sep-2019

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