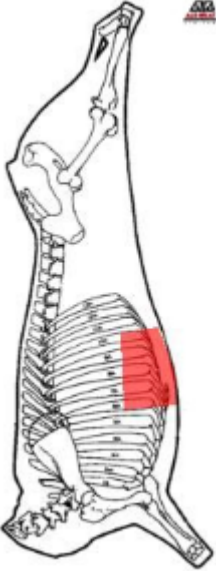


Product Description

<u>H.A.M. No</u> 2340	<u>No. of Ribs</u> 5	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> NEB
<u>Product Description</u> BRISKET NAVEL END		<u>Alternate Description</u> N E BRISKET	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> <u>N. Z. M. S. G.</u> 2540 <u>A. H. E. C. C. (Frozen)</u> 0202.30.19 <u>A. H. E. C. C. (Chilled)</u> 0201.30.19 <u>Related Items</u> 2341 2342 2343 2344 2345 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef W - Special Trim
			<u>Product Preparation</u> A Navel End Brisket is prepared from a Brisket (item 2323) by the removal of the Point End and following the caudal edge of the specified rib.
<u>Points Requiring Specification</u> 1. Diaphragm retained or removed 2. Intercostals removed 3. Peritoneum removed 4. Inside skirt removed 5. Rib number required		<u>Additional Information</u> The extended descriptions Trimmed, Special Trim, Bark Off can be used where M. cutaneus trunci is removed.	
<u>Authorised By</u> Glenn Barker		<u>Date</u> 16-Feb-2001	