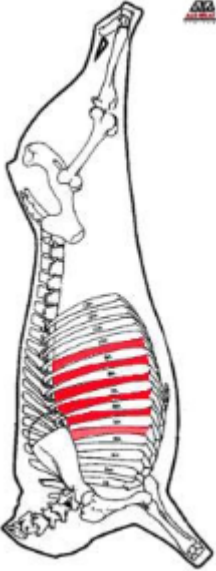


Product Description

<u>H.A.M. No</u> 2430	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> ICL
<u>Product Description</u> INTERCOSTALS		<u>Alternate Description</u> RIB FINGERS	
			
<u>Product Preparation</u> Intercostal muscles are derived from and in between the ribs of the Hindquarter and Forequarter. Specific primals can also be used to prepare Intercostals. Where a complete (or portion) of the intercostal muscle is packed, the specification must describe the method of identifying that portion as being incomplete i.e portion, pieces, small etc.		<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 124A <u>N. Z. M. S. G.</u> 2270 <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 W - Special Trim	
<u>Points Requiring Specification</u> 1. Specified minimum length of muscle 2. Specified minimum width of muscle 3. Specific Primals derived from			
<u>Additional Information</u>			
<u>Authorised By</u> Glenn Barker		<u>Date</u> 28-Feb-2001	