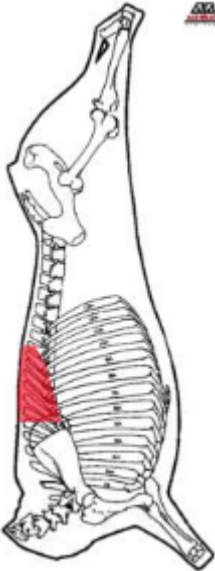


Product Description

<u>H.A.M. No</u> 2470	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> RBC
<u>Product Description</u> RIB CAP		<u>Alternate Description</u> RIB EYE CAP / RIB COVER	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 109B <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> G - Grain Fed HQB H - High Quality Beef W - Special Trim <u>F/S Descriptions</u>
<u>Product Preparation</u> Rib Cap is prepared from the Rib Cover (M. trapezius) and a portion of the (M. latissimus dorsi) removed along the natural seam and is the lateral surface covering of the Cube Roll. Where specified all visual fat, membrane and associated tissue are removed from the meat surface.			
<u>Points Requiring Specification</u> 1. Silver skin removed 2. Removal of the M.trapezius			
<u>Additional Information</u> Also referred to as 'Lifter Meat'- NAMP 109B 'BBQ Rib Meat'			
<u>Authorised By</u> Glenn Barker		<u>Issued</u> 28-Feb-2001	<u>Updated</u> 18-Jul-2018