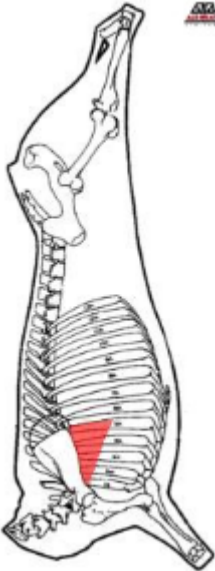


Product Description

<u>H.A.M. No</u> 2640	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> CHRM
<u>Product Description</u> CHUCK RIB MEAT		<u>Alternate Description</u> CHUCK SHORT RIB MEAT	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 132 <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>Product Preparation</u> Chuck Rib Meat is prepared from a Chuck (item 2260) and is the portion of the M. serratus ventralis muscle remaining over the ribs after removal of the Chuck Roll and is wedge shaped.			
<u>Points Requiring Specification</u> 1. Rib number required			
<u>Additional Information</u>			
<u>Authorised By</u> Glenn Barker		<u>Date</u> 28-Feb-2001	