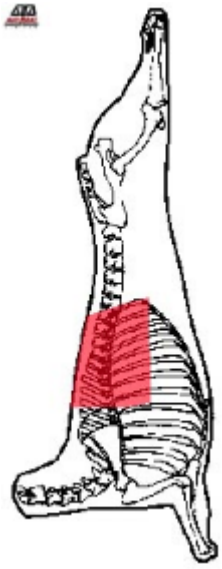
Product Description

H.A.M. No	No. of Ribs	Generic Description	Common Code
4938	8	BONE IN SHEEPMEAT	**RCK**

Product Description	Alternate Description
FRENCHED RACK	





U. N. Coding
0040

N. A, M. P.
204C

N. Z. M. S. G.
3552

A. H. E. C. C. (Frozen)
0204.42.10

A. H. E. C. C. (Chilled)
0204.22.10

Related Items

4936
4937
4939

Other Codes

Product Preparation

A Frenched Rack is prepared from a Rack by removal of the chine and feather bones (Back Bone) and frenching the rib fingers to a specified length. The cap muscle is generally retained

Points Requiring Specification

1. Number of ribs 6, 7, 8, 9
2. Length of ribs (ventral cutting line)
3. Frenching length
4. Diaphragm retained or removed
5. External fat depth
6. Paddy wack retained or removed
7. Cap muscle retained or removed
8. Denuded to the M. longissimus dorsi

Additional Information

Authorised By	Date
Glenn Barker	30-Nov-2000