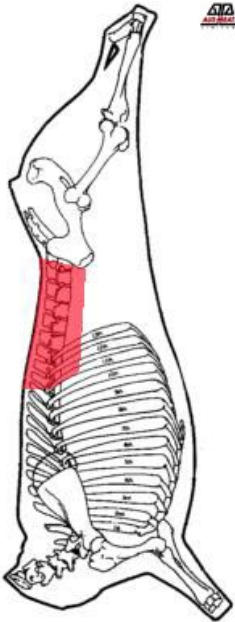
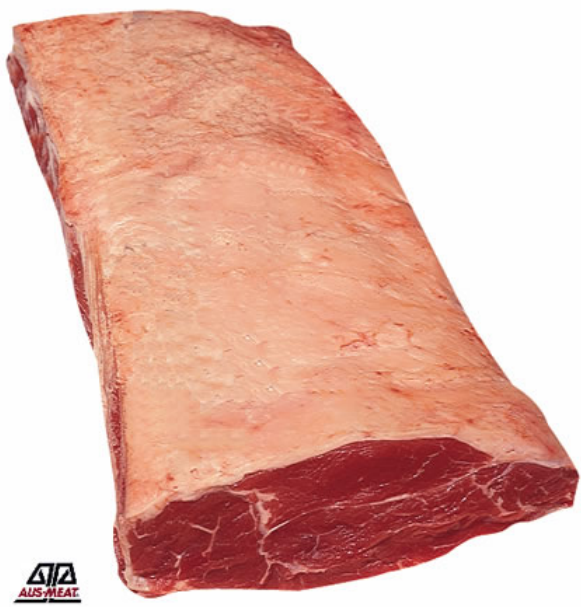
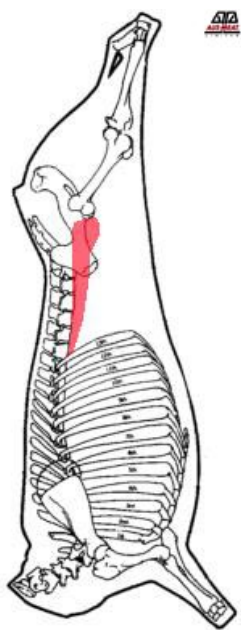


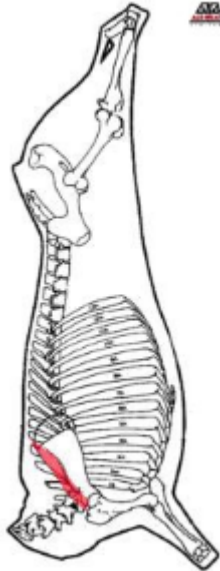
Product Description

<u>H.A.M. No</u> 2140	<u>No. of Ribs</u> 3	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> STL
<u>Product Description</u> STRIPLOIN		<u>Alternate Description</u>	
 		<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 180 <u>N. Z. M. S. G.</u> 1620 <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> 2141 2142 2143 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef P - Portion Control V - Value Added W - Special Trim Y - Diced Z - Chops, Steaks <u>F/S Descriptions</u> Entrecote New York Steak Porterhouse Steak Sirloin Steak	
<u>Product Preparation</u> Striploin is prepared from a Hindquarter by a cut at the lumbosacral junction to the ventral portion of the Flank. The Flank is removed at a specified distance from the eye muscle (M. longissimus dorsi) at both cranial and caudal ends.			
<u>Points Requiring Specification</u> 1. Distance from eye muscle 2. Intercostals removed 3. Supraspinous ligament removed 4. M. multifidi dorsi muscle removed 5. Rib number required			
<u>Additional Information</u>			

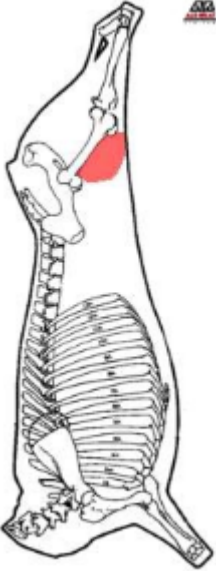
Product Description

<u>H.A.M. No</u> 2150	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> TDR
<u>Product Description</u> TENDERLOIN		<u>Alternate Description</u> FILLET / EYE FILLET	
 		<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 189 <u>N. Z. M. S. G.</u> 1700 <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> 2160 2168 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef P - Portion Control W - Special Trim Y - Diced Z - Chops, Steaks <u>F/S Descriptions</u> Eye Fillet Steak Fillet Steak	
<u>Product Preparation</u> Tenderloin is prepared from the Hindquarter and is removed in one piece from the ventral surface of the lumbar vertebrae and the lateral surface of the ilium. The side strap muscle (M. psoas minor) remains attached			
<u>Points Requiring Specification</u> 1. Fat cover removed 2. Silverskin removed 3. M. iliacus (adjacent to side strap) removed			
<u>Additional Information</u> Tenderloin Centre Cut - M. iliacus is completely removed			

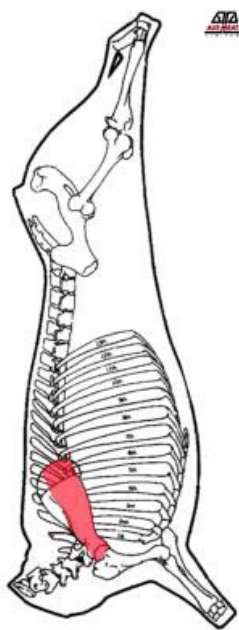
Product Description

<u>H.A.M. No</u> 2310	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> CT
<u>Product Description</u> CHUCK TENDER		<u>Alternate Description</u> BLADE ROUND	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 116B <u>N. Z. M. S. G.</u> 2440 <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> A Chuck Tender is a round conical shaped muscle (M. supraspinatus) lying lateral to the Blade Bone on the cranial edge of the scapular spine and is removed from the Forequarter following the natural seams.			
<u>Points Requiring Specification</u> 1. Connective tissue cover retained or removed			
<u>Additional Information</u> Canadian terminology - Blade Roll			
<u>Authorised By</u> Raymond Tran		<u>Date</u> 09-Mar 2021	

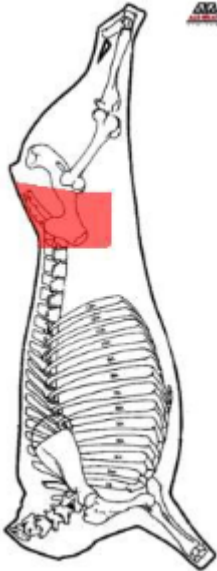
Product Description

<u>H.A.M. No</u> 2070	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> KNK
<u>Product Description</u> KNUCKLE		<u>Alternate Description</u>	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 167A <u>N. Z. M. S. G.</u> 1410 <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> 2067 2068 2069 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef P - Portion Control W - Special Trim Z - Chops, Steaks <u>F/S Descriptions</u> Round Steak
<u>Product Preparation</u> Knuckle is prepared from a Thick Flank (item 2060) by removing the cap muscle (M. tensor fasciae latae) and associated fat and subiliac lymph node. Major sub-primals: Eye of Knuckle (2067): M. rectus femoris Knuckle Undercut (2069): M. vastus intermedius and M. vastus medialis Knuckle Cover (2068): M. vastus lateralis			
<u>Points Requiring Specification</u> 1. Specify degree of exposure of ball tip muscles at Rump end.			
<u>Additional Information</u>			
<u>Authorised By</u> Raymond Tran	<u>Date</u> 09-Mar 2021		

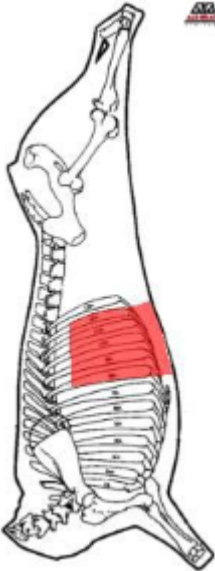
Product Description

<u>H.A.M. No</u> 2303	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> SHOY
<u>Product Description</u> OYSTER BLADE		<u>Alternate Description</u> TOP BLADE	
 		<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> 114D <u>N. Z. M. S. G.</u> 2330 <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 V - Value Added W - Special Trim Z - Chops, Steaks <u>F/S Descriptions</u> Flat Iron Roast Flat Iron Steak	
<u>Product Preparation</u> An Oyster Blade is prepared from a Blade by removing the Bolar Blade (triceps group) from the M. infraspinatus. The product consists of the M. infraspinatus and M. trapezius. This product can be further prepared to NAMP 114D - Top Blade (Flat Iron Roast)			
<u>Points Requiring Specification</u> 1. Length of Tail from scapula cartilage 2. M. trapezius removed 3. Periosteum removed			
<u>Additional Information</u> NAMP description Top Blade (Flat Iron Roast)			

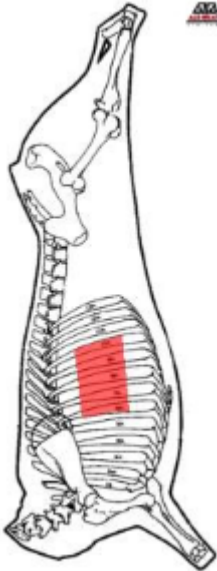
Product Description

<u>H.A.M. No</u> 2081	<u>No. of Ribs</u> 0	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> SIB
<u>Product Description</u> SIRLOIN BUTT		<u>Alternate Description</u>	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 185 <u>N. Z. M. S. G.</u> 1500 <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 Z - Chops, Steaks
<u>Product Preparation</u> Sirloin Butt is prepared from a Hindquarter by a cut commencing at the subiliac lymph node to a point cranial to the acetabulum to the ischiatic lymph node and the ventral portion of the Flank. The Loin (cranial end) is separated from the Hindquarter by a cut at the lumbosacral junction in a straight line cranial to the tuber coxae to the ventral portion of the Flank. The ventral portion of the tail (Flank) is removed by a cut medial to and removing the subiliac lymph node.			
<u>Points Requiring Specification</u> 1. Heavy connective tissue removed			
<u>Additional Information</u>			
<u>Authorised By</u> Raymond Tran		<u>Date</u> 07-Mar-2021	

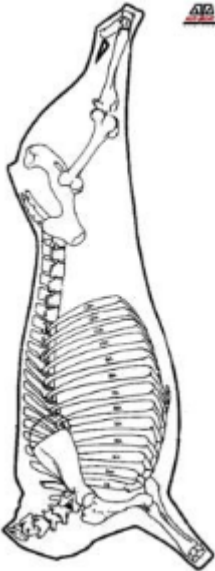
Product Description

<u>H.A.M. No</u> 2346	<u>No. of Ribs</u> 5	<u>Generic Description</u> BONELESS BEEF	<u>Common Code</u> SHP
<u>Product Description</u> SHORT PLATE		<u>Alternate Description</u>	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 121A <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> 2347 2348 2349 <u>Other Codes</u> G - Grain Fed HQB H - High Quality Beef
<u>Product Preparation</u> Short Plate is prepared from a Forequarter and comprises the Rib Ends and the Navel End Brisket in one piece. The Short Plate can be prepared to 5 - 8 ribs, and the dorsal cutting line can vary or as agreed between buyer and seller. All bones and costal cartilages are removed.			
<u>Points Requiring Specification</u> 1. Intercostals retained or removed 2. Diaphragm - small portion retained or removed 3. Rib number required 4. Variation to dorsal cutting line 5. Red bark (M. cutaneus trunci) 6. Denuded of all external fat			
<u>Additional Information</u>			
<u>Authorised By</u> Raymond Tran		<u>Date</u> 09-Mar-2021	

Product Description

<u>H.A.M. No</u> 1686	<u>No. of Ribs</u> 1	<u>Generic Description</u> BONE IN BEEF	<u>Common Code</u> SRB
<u>Product Description</u> SHORT RIBS		<u>Alternate Description</u>	
			<u>U. N. Coding</u> 0010 <u>N. A. M. P.</u> 123 <u>N. Z. M. S. G.</u> 2251 <u>A. H. E. C. C. (Frozen)</u> 0202.20.19 <u>A. H. E. C. C. (Chilled)</u> 0201.20.19 <u>Related Items</u> 1687 1688 1689 1690 1691 1692 1693 1694 <u>Other Codes</u>
<u>Product Preparation</u> Short ribs are prepared from a Forequarter after the removal of the Brisket (item 1643)/Ribs Prepared/Chuck Square Cut. The cutting line is approximately 75mm from the eye of meat (M. longissimus dorsi) and parallel to the vertebral column. The M. cutaneus trunci is removed.			
<u>Points Requiring Specification</u> 1. Specify rib numbers and rib location 2. Diaphragm removed 3. M. cutaneus trunci retained 4. M. latissimus dorsi muscle removed 5. Fat cover removed 6. Specify sliced portion size requirements			
<u>Additional Information</u>			
<u>Authorised By</u> Raymond Tran		<u>Date</u> 07-Mar 2021	

Product Description

<u>H.A.M. No</u> 6499E	<u>No. of Ribs</u> 0	<u>Generic Description</u> VARIETY ITEM BEEF	<u>Common Code</u>
<u>Product Description</u> BONE		<u>Alternate Description</u> EDIBLE BEEF BONE	
			<u>UNECE Species Code</u> 0010 <u>N. A. M. P.</u> <u>N. Z. M. S. G.</u> <u>A. H. E. C. C. (Frozen)</u> 0206.29.00 <u>A. H. E. C. C. (Chilled)</u> 0206.10.00 <u>Related Items</u> <u>Other Codes</u> <u>F/S Descriptions</u>
<u>Product Preparation</u> Beef Bone is prepared from a Bovine carcass and will comprise various portions of the body skeletal remaining after the boning process. The preparation of the Bone will be in accordance with company specifications as agreed to with the customer. The description may include reference to the general area of the carcass where the Bone is situated eg Leg, Loin, Pelvic, Back, Hock, Knee cap etc. Alternatively the specified name of the Bone may be used eg Femur, Tibia, Aitch, Scapula, Patella, Cervical Vertebrae etc. Chine Bone - refers to the bodies of the Cervical, Thoracic and Sacral vertebrae. Feather Bones - refers to the spinous processes			
<u>Points Requiring Specification</u> 1. Specific Bones required 2. Amount of Meat residue retained			
<u>Additional Information</u> Acceptability of extended descriptions used is the responsibility of the packer / exporter and use is at the exporter's own commercial risk.			
<u>Authorised By</u> Raymond Tran	<u>Issued</u> 09- Mar-2021	<u>Updated</u> 09-Mar-2021	