

# Fancy Meat - Beef and Veal



TAIL - H.A.M 6070 - \*V 6561  
 Fat deposits on the Tail to be trimmed to 6mm.  
 Specify: Tail partly jointed and folded or completely jointed and tied.



LIVER - H.A.M. 6080 - \*V 6530  
 Blood vessels and connective tissue are removed.  
 Specify: Liver colour (Light or Dark) - sliced or un-sliced.



KIDNEY - H.A.M. 6090 - \*V 6540  
 Kidney capsule is removed and fat in the renal hilus is partially removed.  
 Specify: Whole or diced.

\* V = VEAL CODE



TONGUE - LONG CUT - H.A.M. 6000 - \*V 6500



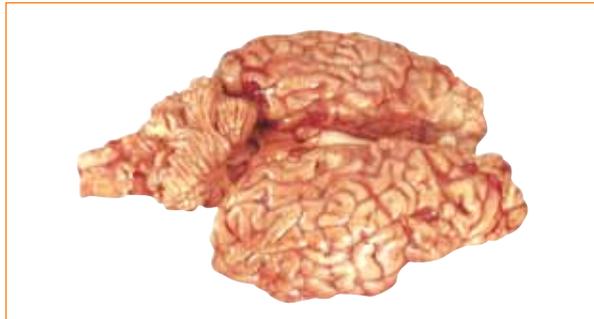
TONGUE - SHORT CUT - H.A.M. 6010 - \*V 6510



TONGUE - SHORT CUT - SPECIAL TRIM  
H.A.M. 6020 - \*V 6511  
*Tongue Short Cut Special Trim is with the fat removed.*



HEART - H.A.M. 6100 - \*V 6550  
*Specify: Heart cut open and fat rim trimmed completely.*



BRAIN - H.A.M. 6120  
*Specify: • Brain membrane removed or retained.*



THICK SKIRT - H.A.M. 2180



TRIPLE (SCALDED) - H.A.M. 6150  
*Full Tripe scalded to remove mucous membrane.*  
*Specify: • Cooked or cooked and bleached.*  
*• Whole or diced.*



TRIPLE (HONEYCOMB) - H.A.M. 6152  
*Tripe Honeycomb is the portion of the full Tripe and is honeycomb in appearance.*  
*Specify: • Cooked or cooked and bleached.*  
*• Whole or diced.*



THYMUS GLAND - H.A.M. 6110 - \*V 6560  
*Thymus Glands (sweet bread or throat bread) are prepared from young animals and are pale in colour.*  
*Specify: • Fat and connective tissue removed.*