

## HAM MUSCLE SPECIFICATIONS

CAP OFF INSIDE (TOP)  
ORIGINATES FROM CAP ON INSIDE

### Specifications

#### Defect Criteria

Refer to the general specification guide for specific defect criteria.

#### Muscle Criteria

1. The fillet (gracilis cap) must be removed. All membrane connecting the cap to the main muscle must be removed.
2. The salmon must be intact. If the salmon has been removed, the underlying membrane and fat must be removed to the red.
3. The dark meat on the aitch bone side must be removed and the exposed vein and fat must be removed.

