

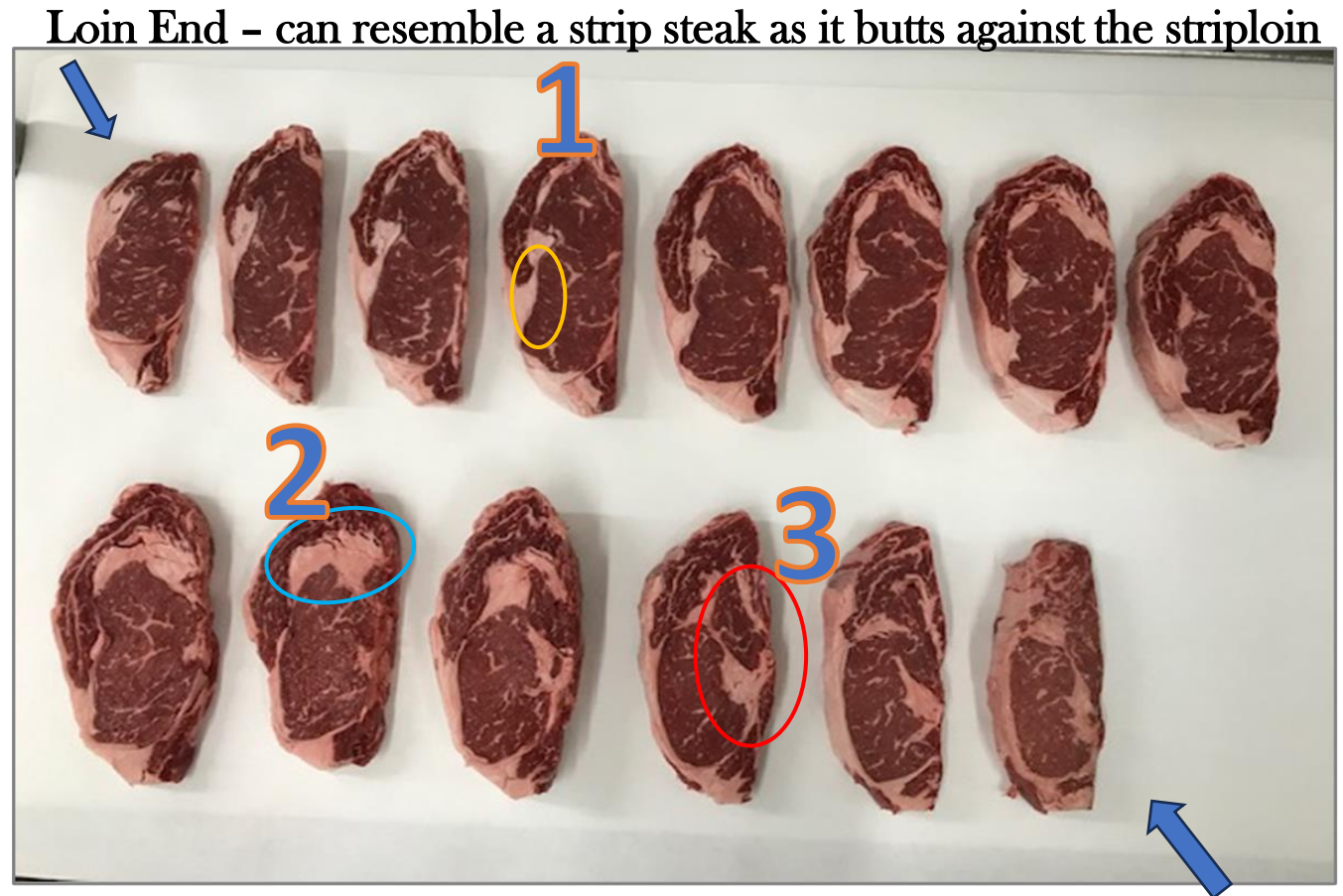
Boneless Ribeye

- **Lip On Ribeyes** are harvested from the **Rib** section of the animal.
- **Seven Rib** bones are removed to create a **Boneless Lip On**.
- **Ribs 6 - 12**, **Sixth rib** is closest to the shoulder (**Chuck End**).
- **Ribs** that are removed will be sold as **Beef Back Ribs**



Ribeye - Unique Characteristics

1. **Bridge Fat** - Portion of the back fat that cannot be removed when trimming exterior fat cover. If this fat is removed the Spinalis will separate from the Longissimus Dorsi during the cooking process.
2. **Kernel Fat** - Natural seam of fat that varies in size from loin to loin and at different times of the year.
3. **Intercostals** - Rib Meat on the belly side of the Lip-on, a small portion of the Intercostals is left intact to help keep the Spinalis from separating during Cooking.



Ribeye Steaks Tail representation



0" Tail Ribeye

- Sometimes referred to as a 'Delmonico'

0"Tail



1" Tail Ribeye

- Most commonly sold in our region
- Part of the CORE selection

1"Tail



2" Tail Ribeye

- Not as common in our markets
- Reduces steak cost by leaving additional tail fat

2"Tail



Beef Rib Export Style



1. Export Ribs have seven Rib Bones
 1. When cutting whole bone Frenched Cowboy Rib Steaks we can get seven steaks per Export.
 2. When cutting Split Bone Cowboy Steaks we can get twelve to fourteen steaks per Export depending on ounce size.
 3. Bone-In Rib Steaks (No French) do not require a specific bone presentation, the best yielding of the Rib Steaks, producing the lowest priced Bone-In Rib Steak option.



Loin End



Chuck End

Bone-In Ribeye Steaks



1. Whole Bone Cowboy – Steaks are cut using a knife cutting between the bones
2. Split Bone Cowboy – Steaks cut using a band saw to split bones leaving equal bone on both sides
3. Bone In Rib Steak – Steaks cut using a band saw, bones are crosscut meaning there is no specification for bone size, each steak will have different shapes and size bone. Most commonly cut with a 1" Tail
4. Boneless Ribeye Drop Steaks – Steaks removed when cutting Whole Bone Cowboys in order to get the correct weight for Bone in steaks, many times these steaks are irregular in shape and sold as #2 Ribeyes