

Ribeyes



1

1



2

2



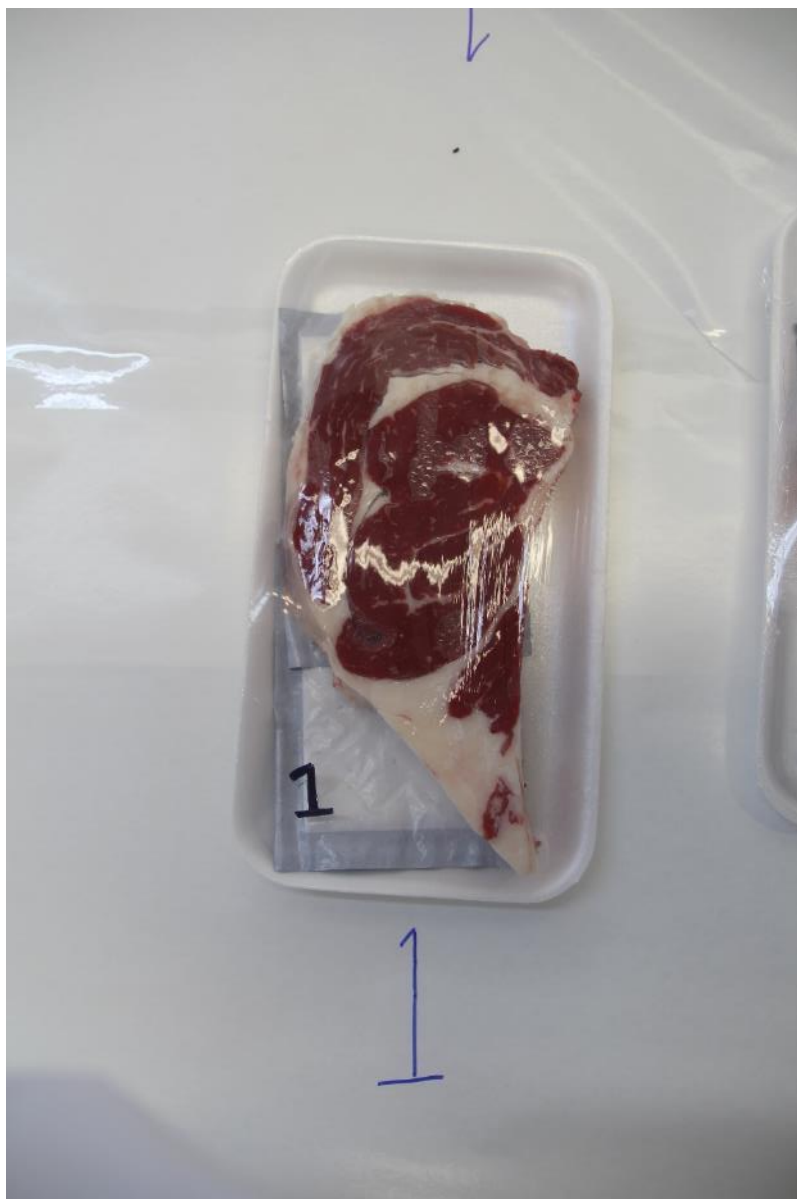
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3



4

4



2



2



3

4



4

Placings

4-2-3-1

Cuts 4-2-3

	REA	Marbling	Grade
1	10.1	Sm ⁴⁰	Ch-
2	13.3	Sm ⁶⁰	Ch-
3	13.5	Sm ⁸⁰	Ch-
4	14.4	Mt ⁶⁰	Ch°

<p>4/2 Easy placing- Quality T- Less seam fat M- Largest ribeye Q- Higher degree of marbling in ribeye</p>	<p>2 T- Opposite the ribeye M – Spinalis Dorsi Q- Finer Textured Lean</p>
<p>2/3 Trimness T- Opposite ribeye M- Greater area of exposed lean Q- Finer textured lean</p>	<p>3 T- Lip region, seam fat</p>
<p>3/1 Muscling T- Lip and seam fat M- Greater area of exposed lean, more edible product</p>	<p>1 T- Opposite ribeye M – Spinalis Dorsi</p>
<p>1 Acknowledge Large Spinalis, firmest ribeye but Least amount of edible product</p>	

Pork Loin Chops



1

1



2

2



3

3



4

4



1



7

3



3

3

4



4

Placings

3-1-2-4

Cuts: 3-4-3

<p>3/1 Trimness and Greatest percentage of edible product T: External fat, tail region and kidney fat M: Larger loin eye and tenderloin Q: Finer texture and better color</p>	<p>1/3 Q: Greater amount of marbling Less bone (transverse process)</p>
<p>1/2 Greater muscling T: Less connective tissue in loin eye, less internal fat M: Larger loin eye Q: uniform color</p>	<p>2/1 T: Loin eye and tail region M: Tenderloin Q: Greater amount of marbling in the loin eye</p>
<p>2/4 Trimness and Muscling T: External fat, Tail region fat M: Larger loin eye and tenderloin</p>	<p>4/2 T: Less internal fat Q: Finer textured, greater amount of marbling in the loin eye</p>
<p>4: Acknowledge marbling and finer textured lean. T: fattest loin eye and seam fat M: smallest loin eye Q: Lowest cutability and edible portion</p>	