

# Beef Ribs



Disregard bruise  
on back of number  
②

**CLASS 4**  
Beef Wholesale  
Cuts (Ribs)

MEAT  
INSPECTION  
SERVICE

4-H  
Reasons / Questions  
Class



1



2













2





3



# Placings

2-1-3-4

Cuts: 4-3-5

	PYG	REA	Marbling
1	4.5	13.3	Mt <sup>60</sup>
2	3.7	14.5	Mt <sup>70</sup>
3	5.0	12.2	Mt <sup>50</sup>
4	3.4	11.8	Sl <sup>70</sup>

<p>2/1 Trimness and Greatest percentage of closely trimmed retail cuts            T: Ribeye, lip, blade face and lower blade            M: Larger ribeye and eye of blade            Q: Greater amount of marbling in the ribeye and eye of blade</p>	<p>½            T: Less seam fat in the blade face</p>
<p>1/3 Greater muscling and muscle to bone ration            M: Larger ribeye, greater ear of exposed lean in the blade face and larger eye of blade.            Q: Greater amount of marbling</p>	<p>3/1            T: Ribeye, lip, less seam fat in the blade face            Q: Brighter cherry red colored ribeye</p>
<p>¾ Easy placing- quality , higher merchandising value            Q: Higher degree of marbling, brighter cherry red color            M: Larger ribeye, greater area of exposed lean in blade face</p>	<p>4/3            T: Ribeye, lip, blade face, lower blade, seam fat in the blade face</p>
<p>4: Acknowledge it is the trimmest ribeye, lip, blade face, lower blade, seam fat in blade face but lowest quality</p>	