

Boneless Country-Style Beef Chuck Ribs



Subprimal Name* 116D (IMPS/NAMP) Beef Chuck, Chuck Eye Roll or remove the Chuck Eye from the whole 116A (IMPS/NAMP) Beef Chuck, Chuck Roll

URMIS Name** Beef Chuck Eye Country-Style Ribs Boneless

To optimize tenderness, wet age 14 days for Select and Choice.***

*The Meat Buyers Guide, NAMP

**Uniform Retail Meat Identity Standards

***Industry Guide for Aging, 2006

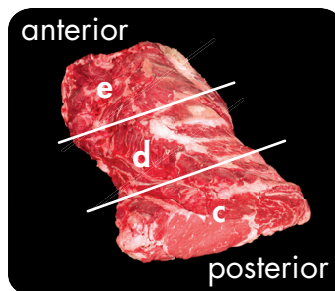
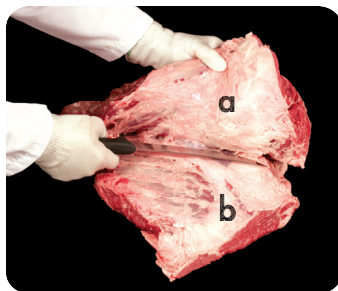
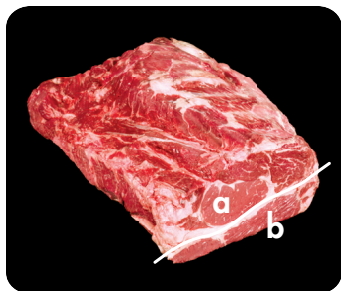
CUTTING GUIDE

1 Start with the 116A (IMPS/NAMP) Beef Chuck, Chuck Roll. The Chuck Roll can be further divided into two components, the Chuck Eye Roll (IMPS/NAMP) 116D (a) and the Under Blade Roast (IMPS/NAMP) 116E (b).

2 Separate the Chuck Eye Roll (a) from the Under Blade (b).

3 116D Beef Chuck Eye Roll. Separate the Chuck Eye Steak section (c) from the posterior end. This can be used to generate three, 3/4 to 1-inch Chuck Eye Steaks.

4 Generate Boneless Country-Style Ribs from any remaining portion of the Chuck Eye Roll. Cut portions 1-1/4 to 1-1/2 inch thick.



5 With cut surface facing up, cut in half lengthwise to generate two ribs.

6 Any portion of the Chuck Eye Roll can be merchandised as Boneless Country-Style Beef Chuck Ribs.