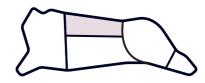
# Ribloin



## Overview of Raw Meat

The ribloin is the loin located next to the chuck at the dorsal side of the rib area. The meat is thick and fine textured. It is often well marbled giving it a full-bodied flavor.

# Culinary Applications

Barbecue









■Rib Cap

■Ribloin

### PRIMAL CUT







■Photo

Dividing (cap off)

Rib cap

Ribloin

#### RETAIL CUT



Slicing the ribloin allows for larger



Photo

cuts of meat.

Cutting A large cross section allows for good size steaks



Ribloin Trimmed



■Rib Cap Dividing the rip cap after

Barbecue cuts

