



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

Steak

Barbecue

Sukiyaki

Shabu-shabu



■ Rib Cap



■ Ribloin

PRIMAL CUT



■ Photo



Dividing (cap off)



Rib cap



Ribloin

RETAIL CUT



■ Photo



Slicing the ribloin allows for larger cuts of meat.



Suki-yaki / Shabu-shabu slices



■ Ribloin Trimmings

Cutting

A large cross section allows for good size steaks



Steak



■ Rib Cap Dividing the rib cap after trimming



Barbecue cuts



BBQ cuts