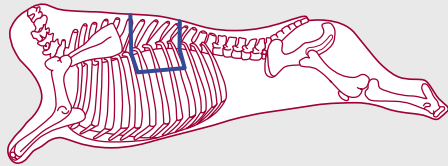


Rib Eye Steaks

Code:

Fore rib B008



1. The fore rib should be removed from the carcass between rib bones 6-7 and 10-11 (counting from the neck upwards).

2. The length of the tail is not to exceed 60mm from the outer tip of the eye muscle.

3. Blade bone cartilage to be removed.

4. Remove bones by sheet boning.



5. Remove the eye muscle by following the natural seam.

6. Trim excess fat and gristle.

7. Internal and external fat thickness not to exceed 15mm.

8. Cut rib eye into steaks of even thickness and of required weight.

