BEEF WHOLESALE RIBS

1.   TERMINOLOGY

Quality
Marbling:
    a greater amount (or a higher degree) of marbling in the ribeye and blade face
    more finely dispersed marbling in the ribeye and blade face
    a more uniform distribution of marbling or more evenly-dispersed marbling in the ribeye and
    the blade face
Firmness:
    a firmer lean in the ribeye and blade face
Color:
    a brighter more cherry-red color of lean or a more youthful color of lean in the ribeye and
    blade face
Texture:
    a finer texture of lean in the ribeye and blade face

Muscling
    Ribeye and Blade face:
        a larger ribeye
        a larger, meatier blade face
        a greater area of exposed lean in the blade face
        a deeper, wider blade face
    Back:
        a plumper, wider back
        a fuller, more muscular back
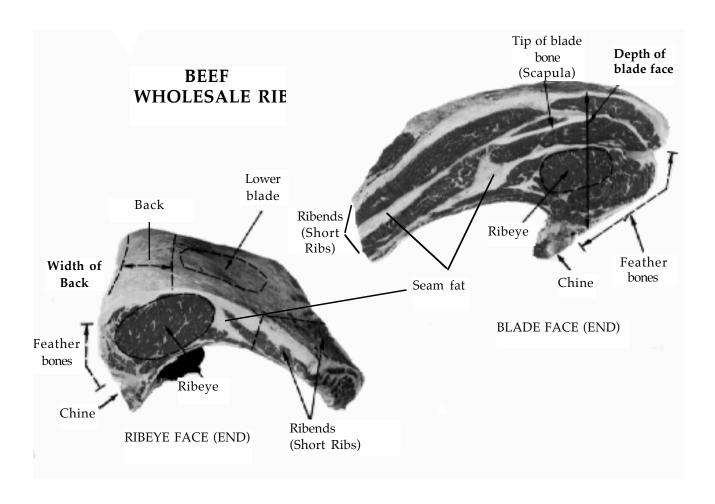
Trimness
    Less fat over the:
        Ribeye
        Blade face
        Lower blade
        Back
        Ribends
    Less seam fat in the blade face

BEEF
WHOLESALE RIB

Tip of blade bone (Scapula)

Depth of blade face

Lower blade

Back

Ribends (Short Ribs)

Ribeye

Width of Back

Seam fat

Chine

Feather bones

Feather bones

BLADE FACE (END)

Chine

Ribeye

RIBEYE FACE (END)

Ribends (Short Ribs)

2.   HINTS ON JUDGING WHOLESALE RIBS

The highest priced cuts in the beef forequarter originate from the rib. Therefore, quality is very important when evaluating rib classes. In most cases, rib classes are placed similarly to beef carcass classes. One difficulty for the student is determining the actual yield grade; however, the original ribeye evaluated in carcass grading is present in the rib end. This allows the student to quality grade the rib, as well as determine the preliminary yield grade (PYG) and ribeye area. Using adjustments for large ribeye area differences, the student should be able to come up with a rough yield grade estimate.

As with any wholesale cut class, students must evaluate the class from both the front and back sides of the class. The ribeye and blade face should be helpful in judging muscling and trimness. However, one must be careful and make sure that the trimness over both cut surfaces or the muscling exhibited in the ribeye or blade face is carried throughout the rest of the rib. Sometimes external fat becomes patchy and clumpy over the back, lower blade or ribends, or the muscling decreases as you move down the rib from one cut surface to the other.

Emphasis on differences between quality grades and yield grades within the class, and their importance in the placing of the class is similar as weighing these factors for beef carcass classes.

QUALITY
•   Amount, fineness, and distribution of marbling, as well as color, firmness, and   texture of lean in both cut surfaces are critical to correctly placing rib classes.

MUSCLING
•   Size of ribeye and blade face is important. Look for muscling to carry from the loin   end, along the back, and into the blade end.

TRIMNESS
•   Fat over the ribeye, back, and blade face should be somewhat uniform and carry   down gradually over the lower blade and ribends. Patchiness and clumps of fat   are undesirable.
•   Seam fat in the blade face is also an important considerationin evaluating trimness.

3.   EXAMPLE REASONS

BEEF WHOLESALE RIBS
Placing: 1-2-4-3

I placed this class of beef ribs 1-2-4-3.

(1/2) I placed 1 over 2 because 1 revealed an advantage in trimness as evidenced by less fat over the ribeye, the back, the blade face, and the ribends. In addition, 1 displayed a larger ribeye in a brighter, more cherry-red color of firmer lean in the ribeye and the blade face. I admit 2 had less seam fat in the blade face.

(2/4) I placed 2 over 4 because 2 was a trimmer, more muscular rib. 2's trimness was indicated by less fat over the ribeye and back, and less seam fat in the blade face. 2's muscling was evidenced by a larger ribeye, a more muscular blade face, and a plumper back. Moreover, 2 exhibited a higher degree of marbling in the ribeye and blade face. I realize 4 revealed less fat over the blade face, and a firmer, brighter colored lean in the ribeye and blade face.

(4/3) I placed 4 over 3 because 4 exhibited an advantage in trimness as indicated by less fat over the ribeye and the back, the blade face, and the ribends. Furthermore, 4 displayed a brighter, more cherry-red colored lean in the ribeye and blade face. I concede 3 revealed a more muscular blade face and a higher degree of marbling in a firmer lean in the ribeye and blade face.

(3 last) I placed 3 last because it was the fattest rib in the class. This was seen by the most fat over the ribeye, the back, and the blade face, along with the most fat over the ribends. Also, 3 had the darkest colored lean in the class in the ribeye and blade face. For these reasons, I placed this class of beef ribs 1-2-4-3.