

BEEF RIBEYE LIP-ON STEAKS

1. TERMINOLOGY

Muscling

larger ribeye

Trimness

less fat around the ribeye

less fat in the lip (or tail) area

less seam fat

Quality

greater amount or higher degree of marbling in the ribeye

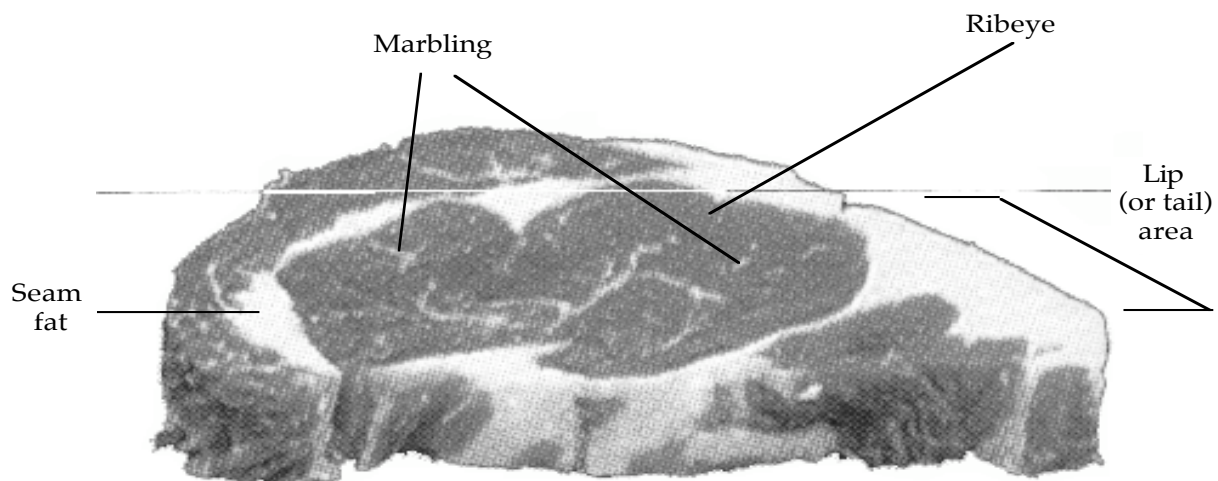
more uniform distribution of marbling

brighter, more cherry-red color of lean

more youthful or more uniform color of lean

firmer lean

finer texture of lean



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2. EXAMPLE REASONS

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Placing: 2-4-1-3

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

(2/4) I placed 2 over 4 because 2 exhibited greater quality as indicated by a higher degree of marbling in a firmer, finer-textured, brighter, more cherry-red colored lean. Furthermore, 2 was a larger ribeye. I grant 4 displayed less fat in the lip area.

(4/1) I placed 4 over 1 because 4 was a trimmer steak, as revealed by less fat around the ribeye, less seam fat, and less fat in the lip area. I realize 1 possessed a greater amount of more evenly-dispersed marbling in a slightly larger ribeye.

(1/3) Due to greater cutability, I placed 1 over 3 because 1 was a more muscular, trimmer steak. 1 displayed a much larger ribeye, as well as less fat around the ribeye and in the lip region. I admit 3 had a brighter color of lean in the ribeye.

(3 last) 3 placed last recognizing that it had the brightest colored ribeye in the class. However, 3 possessed the smallest ribeye, as well as the most fat in the lip region and around the ribeye. For these reasons, 3 would have the lowest lean to fat ratio, and thus placed last.

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