BEEF T-BONE/Porterhouse STEAKS

1. TERMINOLOGY

Muscling
    larger loin eye (or top loin)
    larger tenderloin
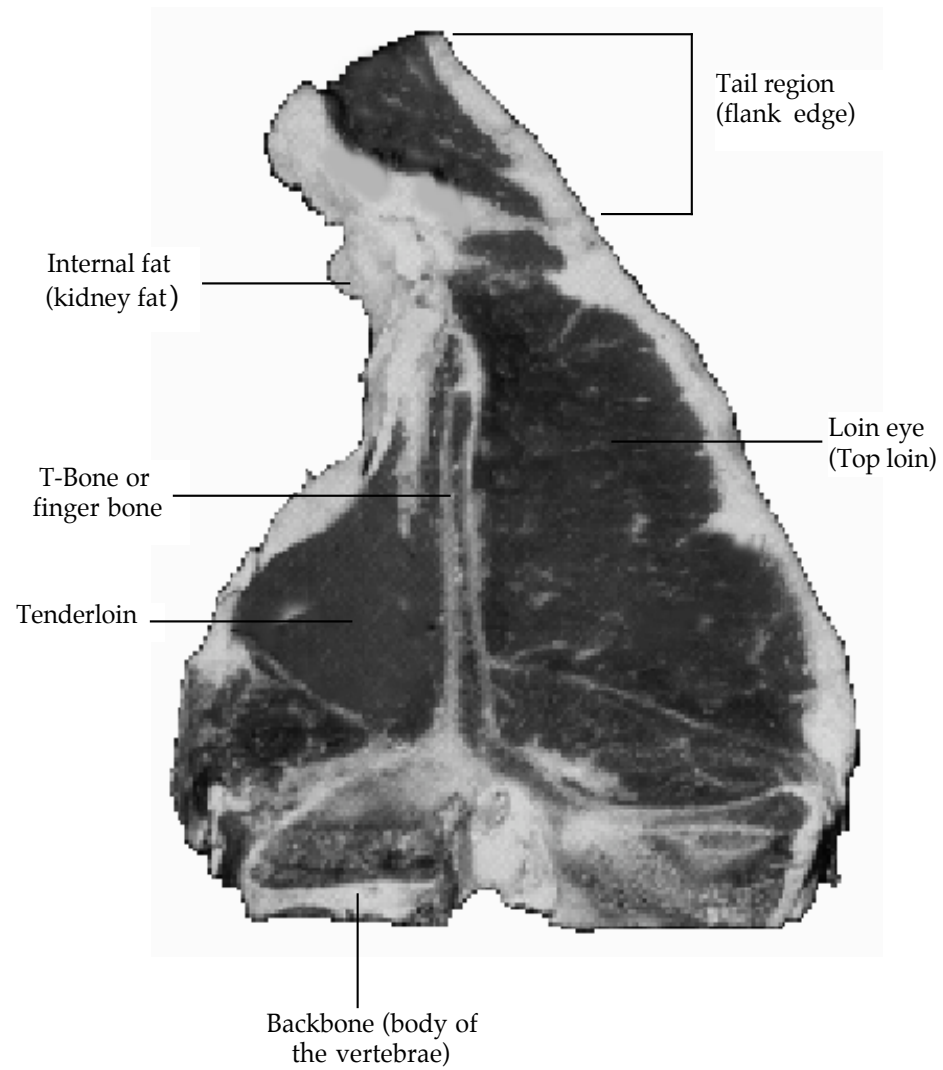   greater area of exposed lean in the cut surface

Trimness
    less external fat around the loin eye (or top loin)
    less internal fat around the tenderloin
    less external fat in the tail area
    less seam fat

Bone
    smaller percentage of bone
    less bone

Quality
    greater amount or higher degree of marbling in the loin eye or tenderloin
    more uniform distribution of marbling
    brighter, more cherry-red colored lean
    more youthful or more uniform color of lean
    firmer lean
    finer texture of lean

Tail region
(flank edge)

Internal fat
(kidney fat)

Loin eye
(Top loin)

T-Bone or
finger bone

Tenderloin

Backbone (body of
the vertebrae)

BEEF T-BONE STEAK

2.   EXAMPLE REASONS

BEEF T-BONE STEAKS
Placing: 1-2-3-4

I placed this class of beef T-Bone steaks 1-2-3-4.
(1/2) I placed 1 over 2 as 1 was a heavier muscled, trimmer steak that would have greater consumer appeal. 1 had a larger loin eye coupled with an especially meatier tenderloin muscle. In addition, 1 was a much trimmer steak as indicated by less fat surrounding both the loin eye and tenderloin. Moreover, 1 should have a higher lean to bone ratio since the T-bone was considerably smaller in 1 than 2. I grant that 2 possessed a greater amount of marbling in a brighter colored, finer textured loin eye.

(2/3) In placing 2 over 3, a close pair, 2 was a trimmer, slightly higher quality steak. 2 exhibited less fat around the tenderloin and presented much less seam fat as well. Furthermore, 2 revealed a greater amount of marbling in both the loin eye and tenderloin and possessed a more attractive, brighter colored lean. In addition, 2 contained a smaller percentage of bone.

(3/4) 3 easily placed over 4 as 3 was a much higher quality, trimmer steak that would have a higher lean to fat ratio. 3 possessed a greater amount of marbling in a firmer, finer textured, more uniformly colored loin eye muscle. In addition, 3 had much less external fat surrounding both muscles as well as less seam fat. I concede 4 had a slightly larger loin eye and displayed a brighter colored tenderloin.

(4 last) I realize that 4 was a meaty steak that had a bright colored lean; however, I placed 4 last as 4 was a very wasty steak that possessed excessive external fat around both the loin eye and the tenderloin. In addition, 4 had the most seam fat, and was low quality in that it lacked marbling. 4 would have the lowest consumer appeal, and thus placed last.
For these reasons, I placed this class of beef T-Bone steaks 1-2-3-4.