<u>No. 1</u>

Low Choice

12.2 Squ inch REA

.5" Fat

No. 2

Prime

9.2 Squ inch REA

.1" Fat

No. 3

Prime

8.6 Squ. Inch REA

.5" Fat

No. 4

Average to High Choice

11.3 Squ inch REA

<.1" Fat

National 4-H Livestock Skillathon Example Retail Meat Cut Ranking Class

Bone-in Rib Steaks Official Placing and Example Reasons

Placing: 2-4-3-1   Cuts: 2-4-3

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

I placed 2 over 4, because 2 combined quality and trimness to provide greater merchandising value. 2 had a higher degree of marbling in a more youthful colored ribeye. Also 2 had less external fat over the ribeye, along with less visible bone thus giving it a higher lean to fat and bone ratio. I grant that 4 had a much larger ribeye muscle.

I readily placed 4 over 3, because 4 was a trimmer, heavily muscled cut with a higher percent edible product. 4 had much less external fat and an obviously larger ribeye muscle. Furthermore, 4 had a brighter, more uniform cherry-red color in the lean. I recognized that 3 had a much higher degree of marbling in the ribeye; however, the uneven distribution of marbling would detract from its overall consumer appeal.

In a pair of steaks with a higher level of external fat; I placed 3 over 1, as 3 was the higher quality steak with more consumer appeal. 3 had a much higher degree of marbling in the ribeye, combined with a brighter color. I acknowledge that 1 had a much greater area of exposed lean.

I recognize that 1 had the largest ribeye; however, 1 placed last as it had the poorest combination of trimness and quality in this class. 1 exhibited an uneven cut surface, the lowest degree of marbling, and the darkest ribeye. In addition, the amount of external fat was excessive for today's' consumer. Thus, 1 would have the least consumer desirability in the class.

For these reasons, I placed this class of beef bone-in rib steaks 2-4-3-1.