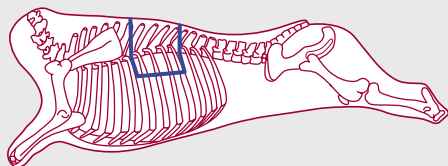


“Premium” Rib of Beef – boned and rolled

Code:

Fore rib B006



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. Bones should be removed by sheet boning. Remove yellow sinew (backstrap).



5. Cut back the cap muscle to expose internal fat layer.

6. Remove the internal fat layer.

7. Trim back external fat level to a maximum thickness of 10mm. Internal fat thickness not to exceed 15mm.

8. Tie the joint securely including two ties lengthways to ensure the joint keeps its shape during cooking.

