



BONE IN RIBEYE FCO

Exceptional flavour, taste and tenderness, the prime rib commands a premium. The kernel fat of this primal produces mouthwatering steaks, roasts and ribs desired by restaurant patrons and store customers alike. Further muscle merchandising transforms the rib primal to even more marketable offerings.

ALIASES: Bone-in Ribeye; Oven Ready Roast; Chef Style Rib; Export; English Cut; King Cut; Queen Cut; Rib Roast; Rib Bone In

Carmen Creek bison are raised by highly skilled ranchers carefully selected for their commitment to human animal care and environmental stewardship.

PREPARATION:

The only muscle on the carcass that exhibits any marbling. Kernel Fat varies with size and seasonality. Remove roast from oven 3-6°C (5-10°F) below desired doneness to allow the post cooking temperature to rise. Let roast rest a minimum of 20 minutes before carving to help retain juiciness for ease of carving.

BEST COOKING METHODS: Roasting.

MENU APPLICATIONS:

Roast and carve for prime rib or banquet roast. Cut to Tomahawk steaks. When roasting, lower cooking temperatures yield best results.

SPECIFICATIONS:

Product Name: Bone In Ribeye

Product Code: 72131

NAMP: 109D

Average Piece Weight: 6kg/13.2lb

Pieces/Case: 2

Average Case Weight: 12kg/26.5lb

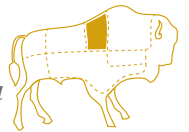
Dimensions: L 20.4375" x W 12.375" x H 6.25"

Ti/Hi: 6 x 8 = 48



LOCATION:

Cut from the primal rib – contains the larger *Longissimus costarum*, *Spinalis dorsi*, *Complexus*, *Miltifidus dorsi*, *Internal/External intercoastal*. Includes bone from the 6th to 12th ribs (7 bones).



Fat cover shall be trimmed even with the short plate side and shall not have holes larger than 2 square inches or exceed 1" in depth at any point. Thickness of fat may vary from edge of muscle to end of tail.

To ensure that you are buying genuine Carmen Creek Gourmet Bison check for the Carmen Creek label. All vacuum-packed bags are identified with a Carmen Creek Gourmet Bison brand insert.

We value your interest in Carmen Creek Gourmet Bison. If you have a question about our products, or our company as a consumer or a potential retail or foodservice partner, please contact us.

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