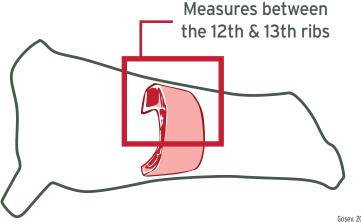
Ribeye Area

BRED FOR CARCASS VALUE



Gosey, 2003

Ribeve Roast Ribeye Steak Ribeye Steak **Boneless Boneless** PRIME RIB **CUTS CHUCK** SHORT LOIN **= \$ SIRLOIN** ROUND

SHORT PLATE

FLANK

GREATER RIBEYE AREA = INCREASED % RETAIL PRODUCT

Rib Roast

FORE Shank

Back Ribs

INDUSTRY TARGET

Strive for Desirable Industry Targets



1.7 TO 1.8 SQ INCHES OF RIBEYE/100 LBS CARCASS ON AVERAGE

Colorado State University

RIB CUTS ACCOUNT FOR

OF CARCASS WEIGHT & 15% OF CARCASS VALUE

Drovers, 2011

MAXIMIZING RIBEYE AREA (42% HERITABILITY)



REDUCED MARBLING MORE FAT THICKNESS ON CARCASS

Gosev. 2003

