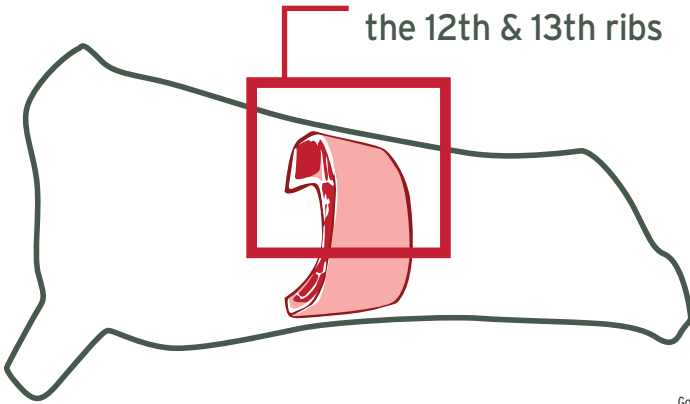




Ribeye Area

BRED FOR CARCASS VALUE

Measures between the 12th & 13th ribs



Gosey, 2003

INDUSTRY TARGET

Strive for Desirable Industry Targets



Acceptable ranges:
11 to 15 square inches

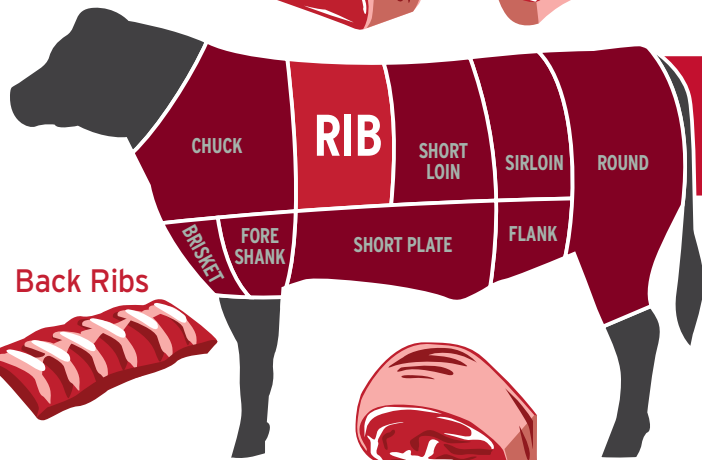
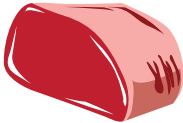
1.7 TO 1.8 SQ INCHES
OF RIBEYE/100 LBS
CARCASS ON AVERAGE

Colorado State University

Ribeye Steak

Ribeye Roast
Boneless

Ribeye Steak
Boneless



PRIME
CUTS
= \$

RIB CUTS ACCOUNT FOR

9%

OF CARCASS WEIGHT &
15% OF CARCASS VALUE

Drovers, 2011

Back Ribs



Rib Roast



**GREATER RIBEYE AREA
= INCREASED %
RETAIL PRODUCT**

MAXIMIZING RIBEYE AREA (42% HERITABILITY)

GREATER
CARCASS WEIGHT
& MUSCLING

INCREASED
WEANING
AND YEARLING
WEIGHTS

MORE DESIRABLE
YIELD GRADE

REDUCED
MARBLING
MORE FAT
THICKNESS
ON CARCASS

Gosey, 2003

