



Meats By Linz  
139189 - Beef Export Rib Bone In Dry Aged Pr

This steak cut is the perfect option for those looking for a flavorful and highly marbled cut. This section of our cattle produces high marbling, flavor, and tenderness. The flavor profile is reminiscent of woody, nutty, and mushroom flavors.



\* Benefits

This steak cut is the perfect option for those looking for a flavorful and highly marbled cut. Our dry age products are aged using old-world dry aging techniques in our state-of-the-art dry aging facility. The bone-in ribeye steak comes from the primal section of the cattle, known as the rib. This section of our cattle produces high marbling, flavor, and tenderness. The flavor profile is reminiscent of woody, nutty, and mushroom flavors.

Ingredients

Beef

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Nutrition Facts

Servings per Container

Serving size

Amount per serving

Calories

	% Daily Value*
Total Fat	%
Saturated Fat	%
Trans Fat	
Cholesterol	%
Sodium	%
Total Carbohydrate	%
Dietary Fiber	%
Total Sugars	
Includes Added Sugar	%
Protein	
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions

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Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

✎ Product Specifications

Brand	Manufacturer
Meats By Linz	Meats By Linz

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	109903990000-001-16	139189	90887408001791		1/18 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
19.4 lb	18 lb	United States of America	No	

Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
24.5 in	9.62 in	5.25 in	0.72 ft3	8x8	10 days	35 °F / 37 °F



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Nutrition Analysis - By Measure

Calories		Total Fat		Sodium	
Protein		Trans Fats		Calcium	
Total Carbohydrates...		Saturated Fat		Iron	
Sugars		Added Sugars		Potassium	
Dietary Fiber		Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol			
Vitamin A(IU)		Vitamin D		Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

