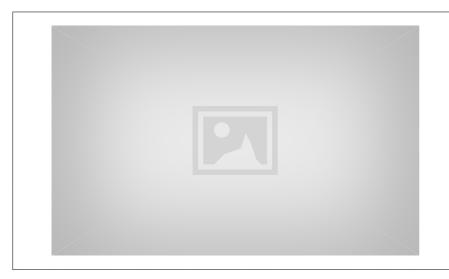


Meats By Linz

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 woodsy, 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 woodsy, nutty, and mushroom flavors.

Ingredients	▲ Allergens
Beef	Free From: Specifical control of the control of th

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 Suga	ar %
Protein	-
Vitamin D	%
Calcium	%
Iron	%
Potassium	%

a day is used for general nutrition advice.

Manufacturer

Meats By Linz

Product Specifications

Brand

Meats By Linz

See label for suggestions --Serving Suggestions See label for suggestions Prep & Cooking Suggestions See label for suggestions

Handling Suggestions

UPC MFG # SPC # GTIN Pack Pack [
5 m 5 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 6 m 7 m 7	esc.
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	TIxHI	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-1 2•	
Monosodium	 Sulphites	Nitrates	

Additional Images	

