

BEEF RIB BITES

Short rib entrées have increased 187% over the last eight years on menus. Chef's Line® has removed the labor and preparation time, providing a fall-off-the-bone product.



Designed and created for chefs with high standards



Short ribs are on the rise as an entrée. We're making it easy for you to join the trend.

Product Inspiration

Beef short ribs are generally found as an entrée at white tablecloth restaurants. Lately though, the influence of food trucks and the popularity of ethnic mash-ups (Korean tacos) are driving growth in other segments and menu parts.

Our Beef Rib Bites are cooked for 8 hours—ready for you to use straight from the bag! These bone-in chuck ribs are made from the first five inches of the second through fifth ribs, for a four-bone short rib. The bone makes for a perfectly portable food and works great as a handle for dipping!

Ideal Uses

- · Appetizer/bar snack
- Entrée

Features & Benefits

- · Made with all natural ingredients
- · Rectangular in shape
- · No preservatives
- $\bullet \quad \text{Fully cooked} \text{ready to use} \\$
- · Moist, tender, full-bodied flavor
- Innovative size option
- · Comparably priced to bone-in wings
- · Bake or deep fry

Ingredients Include

- Beef

 Seasoned with salt and pepper

A-Code	Product Description	Pack Size
8714479	Beef Rib Bites	9/1.8 lba.

Food Fact

Barbecue was originally developed as a more appetizing way to cook tougher cuts of meat.

