







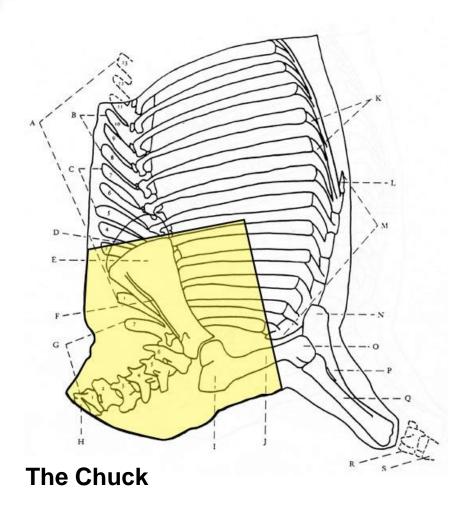
# EBLEX CHUCK ROLL DEMO

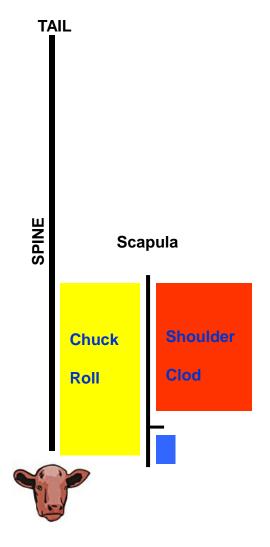
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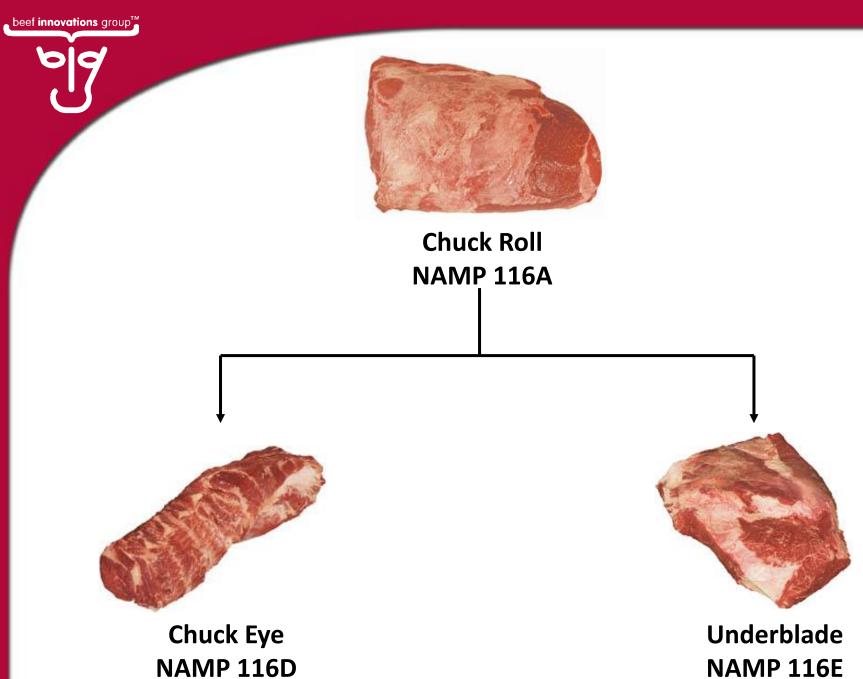


### **Anatomical Locations**













# Chuck Eye/Delmonico Steaks

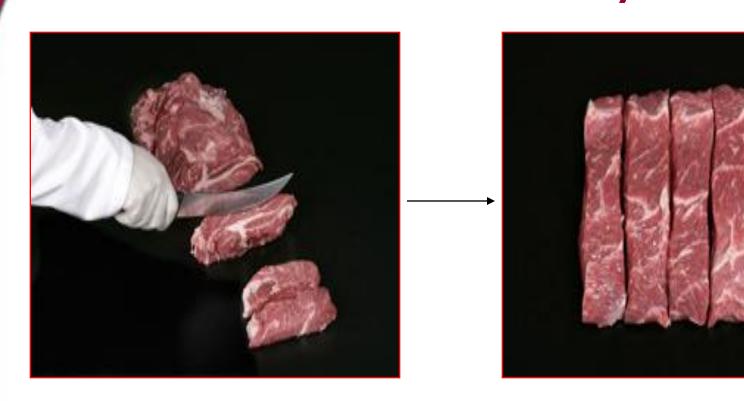








# Boneless, Country-Style Beef Chuck Eye Ribs



"I was really impressed with how fresh they (ribs) looked; they looked really good – almost too good."





#### America's Beef Roast



"...the house smelled like a roast. You know it smelled really good."

"The roast is very easy to just sprinkle seasoning on it and put it in the pan and put it in the oven."









# Sierra Cut









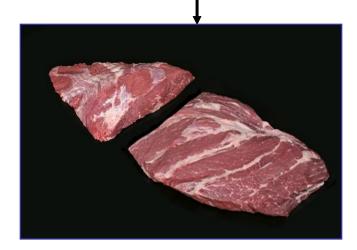


#### Denver Cut



"I really liked the steak. It was easy to cook, it was a perfect size and I cooked it the way I normally cook steak. It tasted good."

"The steak was light, juicy and very flavorful."









# Warner-Bratzler Shear Force Rank

Rank	Muscle	Subprimal
1	Psoas major	Tenderloin
2	Infraspinatus	Shoulder Clod
3	Spinalis dorsi	Ribeye/Chuck Roll
4	Serratus ventralis	Chuck Roll
5	Multifidus dorsi	Chuck Roll
6	Subscapularis	Chuck
7	Teres major	Shoulder Clod
8	Rectus femoris	Knuckle
9	Tensor fascia latae	Sirloin
10	Biceps brachii	Chuck





### Try our New Boneless Beef Chuck Ribs with a Coffee Spiced Rub!













## Chuck Roll New Product Launch - Retail











#### 2009 Foodservice Volume

- 16 M lbs Chuck Eye/Delmonico Steaks
- 15 M Ibs Boneless Country-Style Ribs
- 7 M lbs America's Beef Roast

4 M lbs Denver Cut

Source: Technomic, Inc.