



Chicago Meat Authority[®] Premium St. Louis Style Ribs

Add a little variety to your menu with Chicago Meat Authority's delicious, all natural Premium St. Louis Style pork ribs. We only use young, tender, butcher-quality hogs and cut from the spare rib, removing the brisket bone and skirt meat. Your customers will surely enjoy these meaty ribs.



FEATURES & BENEFITS

- Each slab is hand-selected for quality ensuring only thick and meaty, premium slabs go in each box
- Square saw cut slabs with brisket bone and skirt meat removed providing the same look and weight to every slab
- Each slab is individually sleeved increasing shelf life and ease-of-handling
- Guaranteed slab count in each 30 lb premium catch weight box

Weight	Slabs	Case Size	CMA Code
2.0 & down	16	30 lb catch wt	82753
2.25 & down	14	30 lb catch wt	82783
2.5 & down	12	30 lb catch wt	82773
2.5 & up	10	30 lb catch wt	82777



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Your **Authority** on Quality Meats