

Chicago Meat Authority® Ungraded Ribeye Steaks

Our Ungraded Beef Ribeye Steaks are prized for their rich marbling, bold beef flavor, and exceptional tenderness. Cut from Mexican beef cattle, these beef ribeye steaks deliver a juicy, flavorful eating experience that performs beautifully on the grill, under the broiler, or in a cast-iron skillet. Ideal for restaurants, retailers, and foodservice operations, our wholesale ribeye steaks provide consistent quality and outstanding value. Whether you're serving classic steakhouse favorites or creating signature menu items, Ungraded Beef Ribeye Steaks offer the flavor and performance customers expect from a premium beef cut but for a fraction of the price.

FEATURES:

- Cost effective cut steaks at a significant discount from the domestic market
- Ungraded Steer/Imported/Mexican Beef
- Wet-Aged 28 Days
- Expertly cut in the United States
- Individually Vacuum Packaged

BENEFITS:

- Lower plate cost vs. domestic supply
- Consistent eating experience across all concepts
- Tender bite and texture
- CMA *WOW* - Same cut 52 weeks a year
- Flexibility for your inventory and daily prep



Weight	Pack Style	Case Size	CMA Code
10 oz.	16 pcs.	10 lb	73703
12 oz.	14 pcs.	10 lb	73702
14 oz.	12 pcs.	10 lb	73704

ChicagoMeat.com • 800.383.3811

Your Authority on Quality Meat

Chicago, IL • ©2026 Chicago Meat Authority, Inc.