



Beef Rib Eye Steak Salt Aged (4 x 227g/8oz)

Product Images



Description

Ribeye Steak is carefully selected from the prime fore rib of beef, nestled between the chuck and striploin. Each steak boasts delicate seams of marbling, ensuring a melt-in-your-mouth experience with every bite. These marbled fats not only enhance the steak's succulence but also contribute to its unparalleled flavour profile. Hand-cut by our skilled butchers from the finest fore rib, our Ribeye Steaks undergo a meticulous aging process for 21 days in our Himalayan salt block chamber. This unique method imbues the meat with a depth of flavour and tenderness that sets it apart.

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About Producer	<p>Caterite's specialist butchery division offers an exceptional range of fresh, high quality meat, poultry and game in a choice of cuts to satisfy all of our customer requirements. We can provide full traceability and demand the highest standards of hygiene and safety. We are proud to announce that during our most recent audit, our butchery was awarded a BRC Grade A for the production of meat products.</p>
Additional Information	<p>Our himalayan salt wall was hand built using a bespoke racking system to house the bricks to optimise air flow, and maximise the effects of the salt ageing process.</p>
Seasonal	No
Country of Origin	Great Britain
About Supplier	<p>All of our beef is guaranteed to be UK sourced. We have links with over 40 Cumbrian farms, and where possible we try and use locally sourced meat in our product range. If we are not able to provide Cumbrian product you can rest assured that our product is still supporting British farmers.</p>
Accreditation, Certification and Assurance Schemes	<p>BRC 'Grade AA' 2021 BRC Global Standards is a leading safety and quality certification programme, used by over 20,000 businesses in 90 countries.</p>
Brands	Caterite
Allergens	No Allergens
Allergen Statement	<p>Please note all nutritional values are approximate and subject to variation.</p>
Defrosting guidelines	<p>Products should be thawed in the fridge over a 24 hour period (not exceeding a temperature of 5°C), and be fully defrosted before use.</p>

Energy (Kcal)	253.0000
Energy (KJ)	1052.0000
Fat	19.8000
of which saturates	8.9000
Freezing guidelines	Freeze on the day of purchase, ensure the product is fully wrapped and sealed before placing in the freezer. Products can be stored for up to 3 months from the date of freezing in the freezer.
Availability	Order by 12 noon
Dietary & Lifestyle	Salt Aged
Protein	18.8000
Salt	0.13
Size	each
Pack Size	1
Storage Instructions	Store refrigerated <5°C, once opened use within 48 hours

