Beef Ribs vs. Pork Ribs: Everything You've **Always Wanted to Know**



menus, you'll be choosing cuts that help you stand out from competitors. Here's why. According to research from Technomic¹:

Take a second look at those statistics. Even among operators that serve pork, more than half don't serve rib cuts. That leaves plenty of room for innovation, creativity and experimentation to create fall-off-the-bone ribs your patrons will

If that piques your interest, here's what you need to know to select the best rib cuts for your menus. Beef Ribs vs. Pork Ribs

It goes without saying that pork ribs and beef ribs have very different flavors,

mouthfeels and meatiness. Here's a high-level overview of the attributes

offered by each.

BEEF RIBS PORK RIBS Need attention and slow cooking • Better meat-to-fat ratio (more meat methods to render their fat than fat) than beef ribs

Only require simple seasoning

crave.

- because of their strong flavor
- Some cuts more appropriate for fine dining

ribs, making pork ribs easier and

faster to cook Usually more cost efficient than

Less connective tissue than beef

- beef ribs Easier to achieve bold flavors by using sauces and rubs
- 66 Chef's Tip: Beef ribs benefit from marinating and
 - flavor. Pork ribs offer a better profit margin because of their lower initial cost and are easier and faster to cook, requiring less labor as well. — Chef Christophe Setin ??

BEEF BACK RIBS

Beef Ribs Cuts

back ribs are used most often in barbecue.

There are two categories of beef ribs: back ribs and short ribs. Of the two,

smoking and require less intense spices to acquire



So what do back ribs and short ribs have in common? Great beefy flavor that requires only simple seasoning.

includes up to 12 bones. Low and slow cooking methods yield meat with a delicious flavor and mouthfeel. 66 Chef's Tip on Back Ribs: Because of their strong beef

flavor, beef back ribs do not require heavy seasoning,

but can be complemented with a thin layer of mustard

and your favorite meat rub. They can be cooked, cooled

and reheated very easily, making them a low labor item

with good profit margin – Chef Christophe Setin ??

These ribs are created from the trimming process for boneless ribeye, which

is cut from the rib primal. On average, a full rack weighs 2.5 lb to 4 lb and

A Trio of Short Ribs Popular short ribs for foodservice include rib short ribs, chuck short ribs and dino short ribs. Any of these rib cuts can be cooked bone-in or boneless and tend to have more meat than back ribs.

Cut from the rib primal, rib short ribs respond best to grilling, braising or slow

roasting. They can be served bone-in or boneless, and typically have more meat than back ribs. Their bones are shorter than back rib bones. Like chuck short ribs, they offer a great meat-to-fat ratio.

CHUCK SHORT RIBS Square cut from the chuck primal, chuck short ribs are best cooked using low and slow methods to keep them moist and tender. Like rib short ribs, they

offer a great meat-to-fat ratio. **DINO RIBS**

RIB SHORT RIBS

flanken style and are popular in Korean and Hawaiian cuisine. Flanken-style ribs involve cutting dino ribs thinly across the rib bones, instead of between the bones. They yield a rich flavor when smoked or grilled.

66 Chef's Tip on Short Ribs: Short ribs and chuck short

restaurants and served with starches and vegetables

that complement their flavor. They require a fork and

knife. Dino ribs are less common but make a great

plate presentation. They are best eaten by hand.

Chef Christophe Setin ??

Baby Back Ribs vs. Spareribs

compare to spareribs? Here are a few answers

Chef Christophe Setin ??

Spareribs vs St. Louis Style Ribs

For this pair, you're going to get attributes that are very similar.

ribs are usually found on menus in higher-end

These massive short ribs come from the short plate primal. They can be cut

Spareribs are used in more than 40% of rib dishes, and almost 70% of pork rib dishes.¹ But don't forget about baby back and St. Louis style ribs. With their typical low initial cost, any of these pork ribs might make strong economic sense for your menu.

BABY BACK RIBS

SPARERIBS

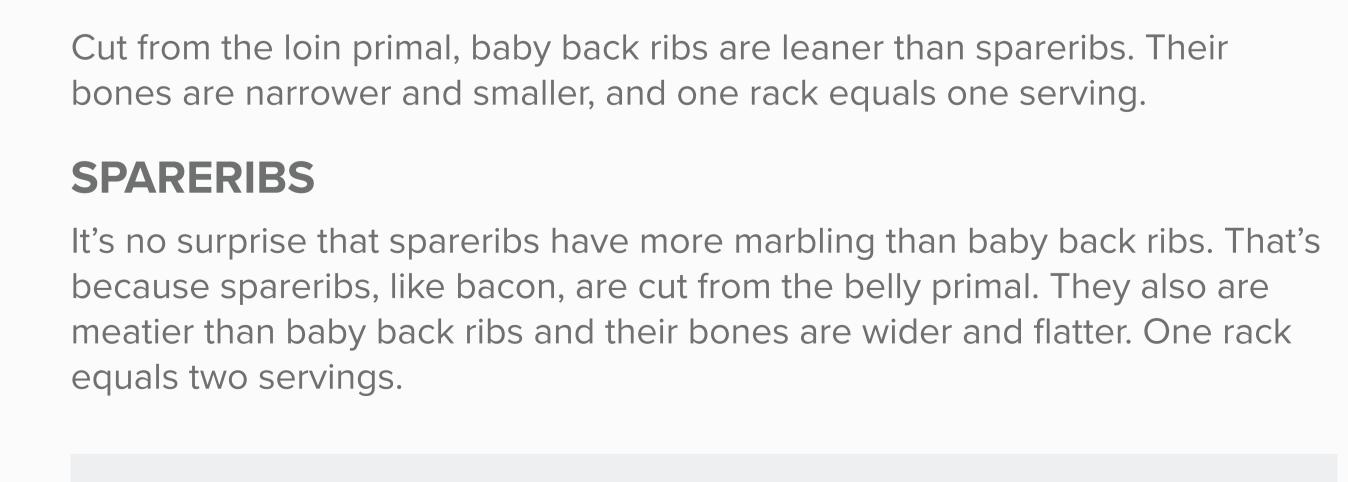
meatiness.

ST. LOUIS STYLE RIBS

Pork Rib Cuts

With an earworm of a jingle from a well-known restaurant chain, baby back

ribs are a well-known cut. But what are baby back ribs, and how do they



66 Chef's Tip: Spareribs can yield a better profit margin.

Baby back ribs enjoy a more marketable name. Both

options benefit from heavy seasoning and smoking.

meatier, less tender and more marbled than other pork ribs. Their rectangular shape makes them easy to cook on flat surfaces like grills. ST. LOUIS STYLE RIBS These are actually cut from spareribs by removing the sternum bone, rib tip and cartilage. So what makes them different? St. Louis style ribs cook more evenly than spareribs once the brisket bones are removed.

Spareribs are what remains after bacon is cut from the pork belly. They are

66 Chef's Tip: When preparing St Louis style ribs, the membrane located on the belly side should be peeled and removed. Spareribs and St. Louis style ribs are both traditionally cooked with generous amounts of barbecue sauce or rub. – Chef Christophe Setin ??

These ribs come from different primals, so expect differences in texture and

This cut is meatier but less tender than baby back ribs. The shape and texture

of St. Louis style ribs makes them a better choice for grilling and braising, but

St. Louis Style Ribs vs. Baby Back Ribs

they also respond well to roasting and smoking. **BABY BACK RIBS** Compared to St. Louis style ribs, baby back ribs are leaner. Like St. Louis style ribs, they respond well to roasting and smoking, but not as well to grilling and braising.

66 Chef's Tip: Baby back ribs have a drier and leaner

mouthfeel than a St. Louis style rib, which has a

higher fat content. – Chef Christophe Setin >>

What About Country Style Ribs?

Chef Christophe Setin ??

Despite their name, country style ribs aren't ribs at all. Beef country style ribs are cut from the chuck roast, while pork country style ribs are cut from the pork loin or shoulder. Both beef and pork country style ribs are meatier than traditional ribs and are typically boneless.

66 Chef's Tip: This cut also benefits from slow cooking

prepared with a dry rub. They are as delicious as

regular ribs but offer a meatier and softer mouthfeel.

to release the connective tissue and can be

Beef or Pork Ribs? We Can Help The Tyson Fresh Meats Team is your source for all things ribs – beef or pork, back or baby back, short or St Louis style. Contact us today to learn more about specific cuts and their availability by brand.

Download Our Rib Comparison Chart

Want to Learn More on This Topic?

Check out this video: Turning Up the Heat with Chairman's Reserve Baby

² Datassential: Meat, Poultry & Seafood 2022

Back Ribs Sources: ¹ Technomic Ignite Menu Data, Q1 2021-Q4 2022

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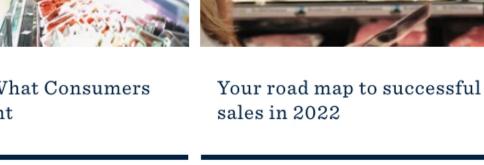
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* Minimally processed. No artificial ingredients.

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- with ribs. And whether you're considering adding beef or pork ribs to your • 23.9% of operators have ribs on their menu¹ • 27% of beef-serving operators have beef ribs on their menu² • 45% of pork-serving operators have pork ribs on their menu²

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