BEEF · CUTS

Beef ribeye



Product page
www.europeangulf.com/en/products/beef/beef-ribeye/

The ribeye is cut from the rib section and prized for its marbling, tenderness and rich flavour. We supply it as whole boneless vacuum-packed rolls for steak houses, hotels and premium retail, or portioned to your steak weight. Grading, marbling level and ageing are defined in the quotation.

Specifications

Category	Beef
Presentation	Cuts
Cutting / format	Whole primal / whole piece, Portioned
Condition	Fresh / chilled, Frozen
Bone	Boneless
Packing options	Vacuum packed, Cartons
Origin	Confirmed per order
Delivery	Delivery by refrigerated road transport; export – including North Africa and, by air, the Gulf – subject to route availability and the destination's import requirements.

All meat products offered by European Gulf Company are halal. Slaughter and certification details are provided with each shipment's documents.

Frequently asked questions

Can the ribeye be portioned into steaks?
Yes, portioning to a fixed thickness or weight is possible for suitable volumes. State the portion size and packing (individual vacuum or bulk) in your request.

Contact · Request a quote

info@europeangulf.com **+31 6 8729 9400 (WhatsApp)** **www.europeangulf.com/en/quote/**

Availability, specifications, documents, import eligibility and price are confirmed in the quotation. Sending this request is not a purchase and does not constitute acceptance of a binding offer. Prices, availability and terms are set out in our written quotation.