

“Prime Rib, Capless or Deluxe?”



What is the difference between purchasing your prime rib as a Deluxe (has bone and fat cap) or Capless (oven ready)? You might say the price, but is there really a difference after it's all said and done?

Let's do the math..

A) #29478 Capless Prime Rib (oven ready) \$15.38/kg (0.439/oz) (NO WASTE)

B) #29475 Deluxe Prime Rib (has bone and fat cap) \$11.90/kg (0.34/oz)

*There is a 20% CUTTING LOSS (80% yield to equal "A")

$$(100 / 80) \times \$11.90 = \$14.87 (0.425 \text{ oz}) \text{ TRUE COST}$$



Deluxe Prime Rib



Capless Prime Rib

Not much of a price difference after all that! The true choice is your customers preference. Are they looking for large portions on the plate or are they looking for beautiful plate presentation?

Country establishments, "meat and potato country", prefer to see the bone come out with the meal, the perceived value allows you to charge a little extra for the meal. Also, don't forget about the fat cap, it adds tremendous flavour to your roast.

White linen establishments need a more refined presentation. So, unless you are planning to trim the bones and use them to make soup stock, many chefs prefer not to have to deal with them at all. Capless prime ribs are much easier to prepare for the oven; thus saving you on labour costs.

Whichever cut you choose, prime rib is a winner any time of year and a staple through the holiday season.