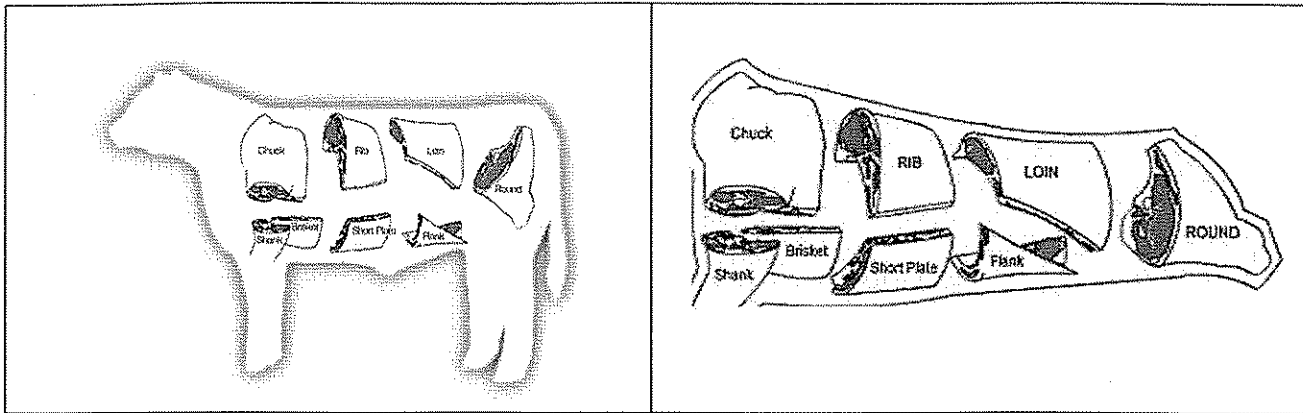


A BEEF CARCASS BREAKDOWN



With an average market (live or on hoof) weight of 1,150 lbs. and the average yield of 62.2%, the typical steer will produce a 715 lb. (dressed weight) carcass.

The dressed beef (or carcass) will yield approximately 569 lbs. of red meat and trim (take home meat-which includes the average weight of 27 lbs of variety meat: liver, heart, tongue, tripe, sweetbreads, and brains) and 146 lbs. of fat, bone and loss. This is roughly a yield of 80% from the dressed or hanging weight. The yield on the take home meat weight from the live weight of a steer is approximately 50%.

Here is a further detailed breakdown of the 569 lbs. of take home meat.

CHUCK

209.5 lbs. total, which is 29% of the dressed/hanging/carcass weight:

Blade roasts and steaks	33.9 lbs.
Ground beef and stew meat	83.3 lbs.
Arm pot roast and steaks	35.5 lbs.
Cross rib pot roast	25.4 lbs.
Fat and bones	31.4 lbs.

THIN CUTS

134.6 lbs. total, which is 19% of the dressed/hanging/carcass weight:

Flank steaks	3.6 lbs.
Pastrami squares	2.9 lbs.
Outside skirts	2.2 lbs.
Inside skirts	2.5 lbs.
Boneless brisket	16.0 lbs.
Ground beef and stew meat	87.3 lbs.
Fat and bones	20.1 lbs.

RIB

66.6 lbs. total, which is 9% of the dressed/hanging/carcass weight:

Rib roast	23.9 lbs.
Rib steak	9.2 lbs.
Short ribs	8.6 lbs.
Ground beef and stew meat	16.5 lbs.
Fat and bones	8.4 lbs.

ROUND

115.8 lbs. total, which is 22% of the dressed/hanging/carcass weight:

Top round	33.9 lbs.
Bottom round	31.2 lbs.
Tip	16.8 lbs.
Rump	7.8 lbs.
Ground beef	33.4 lbs.
Fat and bones	32.0 lbs.

LOIN

115.7 lbs. total, which is 16% of the dressed/hanging/carcass weight:

Porterhouse steak	19.6 lbs.
T-bone steak	9.8 lbs.
Strip steak	15.0 lbs.
Sirloin steak	15.3 lbs.
Tenderloin steak	6.8 lbs.
Ground beef/stew	22.7 lbs.
Fat and bones	26.5 lbs.

MISCELLANEOUS

32.7 lbs. total, which is 5% of the dressed/hanging/carcass weight:

Kidney & hanging tender	4.9 lbs.
Pat, suet & cutting loss	27.8 lbs.

