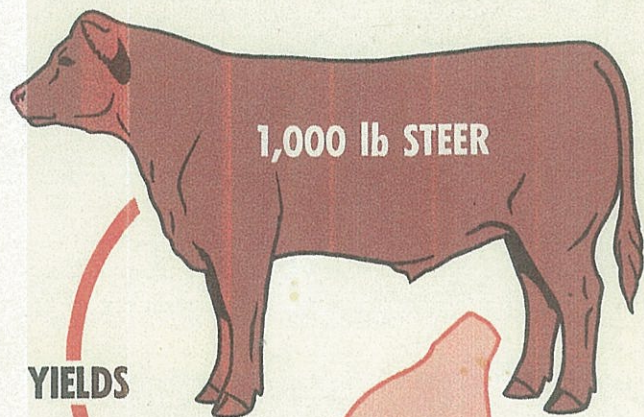
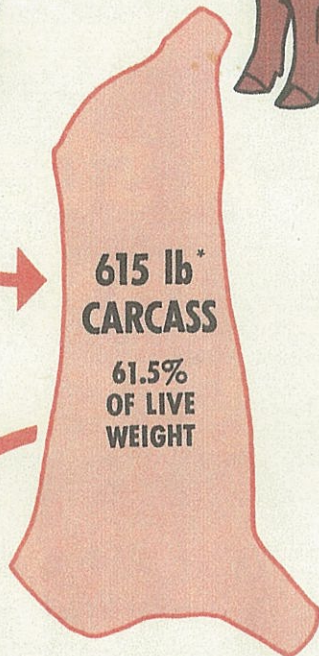


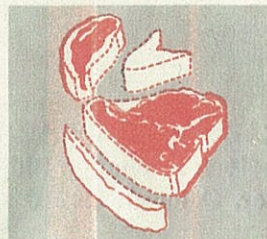
Plus the fact that less than half of a steer is "take home" beef



YIELDS



which the packer sells to a retailer who trims away 183 lbs of fat, bone, and waste . . . ends up with only 432 lbs of beef that he cuts, wraps and sells to consumers.



*This does not include the variety meats—liver, heart, tongue, tripe, sweetbreads and brains—which account for about 27 lbs.

These figures are averages. Carcass data varies according to cutting method and type of cattle.

• **CHUCK** 164.8 lbs (26.8% of total carcass)

	Saleable Beef—lbs	Other lbs
Blade roast	59.3	
Stew or ground beef	32.1	
Arm pot-roast	22.3	
Cross rib pot-roast	20.6	
Fat and bone		30.5
TOTAL	134.3 lbs	30.5 lbs

• **BRISKET** 23.4 lbs (3.8% of total carcass)

	Saleable Beef—lbs	Other lbs
Boneless	9.4	
Fat and bone		14.0
TOTAL	9.4 lbs	14.0 lbs

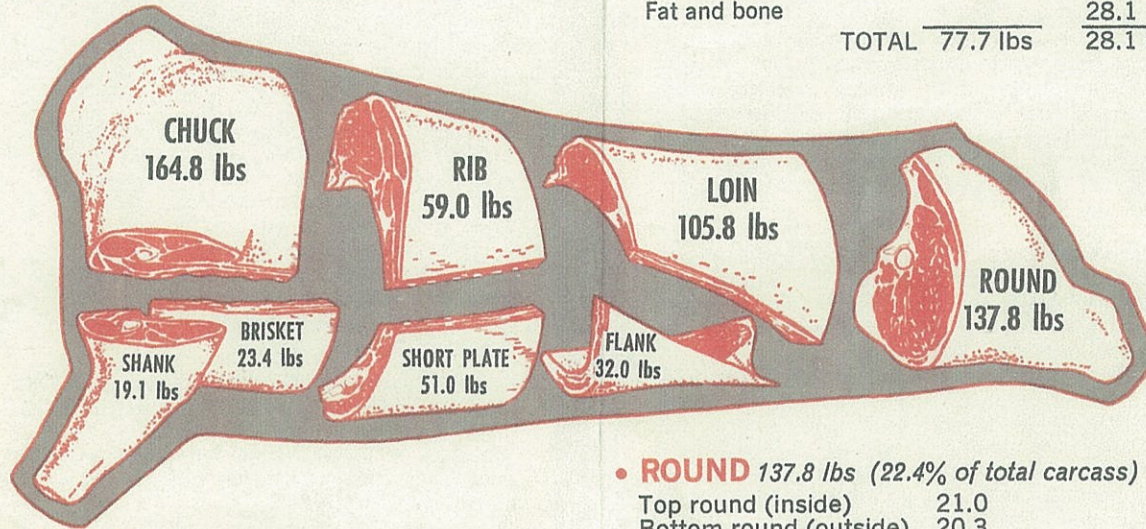
• **SHANK** 19.1 lbs (3.1% of total carcass)

• **RIB** 59.0 lbs (9.6% of total carcass)

	Saleable Beef—lbs	Other lbs
Rib roast	24.2	
Rib steak	12.4	
Short ribs	4.7	
Braising beef	2.7	
Ground beef	3.5	
Fat and bone		11.5
TOTAL	47.5 lbs	11.5 lbs

• **LOIN** 105.8 lbs (17.2% of total carcass)

	Saleable Beef—lbs	Other lbs
Porterhouse steak	18.7	
T-bone steak	9.5	
Top Loin steak	5.2	
Sirloin steak	41.4	
Ground beef	2.9	
Fat and bone		28.1
TOTAL	77.7 lbs	28.1 lbs



• **SHORT PLATE** 51.0 lbs (8.3% of total carcass)

	Saleable Beef—lbs	Other lbs
Plate, stew, short ribs	40.8	
Fat and bone		10.2
TOTAL	40.8 lbs	10.2 lbs

• **FLANK** 32.0 lbs (5.2% of total carcass)

	Saleable Beef—lbs	Other lbs
Flank	3.2	
Ground beef	12.6	
Fat		16.2
TOTAL	15.8 lbs	16.2 lbs

• **MISC.** 22.1 lbs (3.6% of total carcass)

	Saleable Beef—lbs	Other lbs
Kidney, hanging tender	3.6	
Fat, suet, cutting losses		18.5
TOTAL	3.6 lbs	18.5 lbs

• **ROUND** 137.8 lbs (22.4% of total carcass)

	Saleable Beef—lbs	Other lbs
Top round (inside)	21.0	
Bottom round (outside)	20.3	
Tip	13.1	
Stew	8.3	
Rump	4.8	
Kabobs or cubes	2.1	
Ground beef	14.2	
Fat and bone		54.0
TOTAL	83.8 lbs	54.0 lbs

SUMMARY

(1,000 lb. choice steer)

Dresses out	61.5%	615 lbs.
Fat, bone, loss	183 lbs.	
Retail beef cuts	432 lbs.	