



1,150 lb. Steer Yields



714 lb.* Carcass
62% of Live Weight

which the packer sells to a retailer who trims away 146 lbs. of fat, bone and waste and ends up with 568 lbs. of beef that he cuts, wraps and sells to consumers.

**This does not include the nursery meat - live, hung, bony, tripe, suetheads and bones - which account for about 27 lbs.*

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

Source: American Meat Institute, from USDA and industry figures.



Retail
Beef - lbs
Other
lbs

CHUCK 209.5 lbs. (20% of total carcass)

Blade roasts and steaks	33.9
Stew or ground beef	83.3
Arm pot roasts and steaks	35.5
Cross rib pot roast	25.4
Fat and bone	
TOTAL	178.1 lbs.

31.4
31.4 lbs

MISC. 22.8 lbs. (4.5% of total carcass)

Kidney, hanging tender	4.9
Fat, suet, cutting losses	
TOTAL	4.9 lbs.

27.8
27.8 lbs

Retail
Beef - lbs
Other
lbs

RIB 65.7 lbs. (6% of total carcass)

Rib roast	25.0
Rib steak	9.2
Short ribs	8.6
Ground beef, skewing, etc.	16.5
Fat and bone	
TOTAL	57.3 lbs.

8.4
8.4 lbs

LOIN 115.7 lbs. (10% of total carcass)

Porterhouse steak	19.6
T-bone steak	9.8
Strip steak	15.0
Sirloin steak	15.3
Tenderloin steak	6.8
Ground beef, skewing, etc.	22.7
Fat and bone	
TOTAL	89.2 lbs.

26.5
26.5 lbs

THIN CUTS 231.6 lbs. (20% of total carcass)

Frank steak	3.6
Pastrami squares	2.9
Outside skirt	2.2
Inside skirt	2.5
Boneless brisket	16.0
Ground beef, skewing, etc.	87.3
Fat and bone	
TOTAL	114.5 lbs.

20.1
20.1 lbs

ROUND 155.8 lbs. (22% of total carcass)

Top round	34.6
Bottom round	31.2
Tip	16.8
Rump	7.8
Ground beef, skewing, etc.	35.4
Fat and bone	
TOTAL	125.8 lbs.

32.0
32.0 lbs

SUMMARY - (1,150 lb. choice steer)

Grass cut 82% 714 lbs.
Fat, bone, loss 146 lbs.
Retail beef cuts 568 lbs.