



### Beef Cutting Sheet

**Order:**

- Whole  Half  Splitside (Quarter)

Please see page 2 for estimations of weights.

If the following items are not chosen, they will be trimmed and added to your Ground Beef:

- BRISKET ( Whole  Cut in Half)
- FLANK  SHORT RIBS  SOUP BONES

**STEW MEAT** (.75/lb.):

- Yes: Lbs per Pkgs -  1lb pkgs  2lb. pkgs
- Qty of pkgs -  2/pkg  3/pkg  4/pkg
- Grind for Ground Beef

**STEAK CHOICES:**

- Thickness -  5/8" - 3/4" Thin  3/4" - 7/8" Avg  1" Thick  1 1/4" Thick
- Pkgs -  2/pkg  3/pkg  4/pkg

**ROAST WEIGHTS:** - Chuck, Round, Rump & Sirloin Tip

- Weight:  2-3 lbs.  3-4 lbs.  4-5 lbs.  5-6 lbs.

**CHUCK:** Choose 1

- Roasts
- Grind for Ground Beef
- 50% Roasts & 50% Grind for Ground Beef

**RIB CUTS:****Splitside:** Choose 1

- Rib Steaks (Bone-In)\*\*
- Delmonico Steaks (Boneless)

**1/2 or Whole Beef:** Choose up to 2

- Rib Steaks (Bone-In)
- Delmonico Steaks (Boneless)
- Boneless Prime Rib Roast
- Bone-In Prime Rib Roast

**LOIN:****Splitside:** Bone-In: T-Bones & Porterhouse**1/2 or Whole Beef:** Choose 1

- Bone-In: T-Bones & Porterhouse
- Boneless: New York Strip
- Tenderloin:  Whole OR  Cut in 2" Steaks

**SIRLOIN:** Choose 1

- Boneless Sirloin Steak
- Grind for Ground Beef

**SIRLOIN TIP:** Choose 1

- Sizzler Steaks
- Roast
- Grind for Ground Beef

**ROUND STEAK:** Choose up to 2 (50/50)

- Roasts
- Sliced
- Tenderized
- Grind for Ground Beef

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Address: \_\_\_\_\_

Farmer: \_\_\_\_\_

**Beef Cuts/Carcass Info:**

Please see chart and info on the next page to help you make choices about options that will suit you best.

**Specific Customer Requests:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**RUMP ROAST:** Choose 1

- Yes
- Grind for Ground Beef

**SPECIALTY PARTS:**

- Suet
- Broth or Dog Bones

**GROUND BEEF:** Choose 1

- All Bulk
  - 1 lbs.  1-1/2 lbs.  2 lbs.
- Bulk & Patties (0.85/lb.)
  - Patty Portion
    - 15 lbs.  20 lbs.  25 lbs.
    - 25%  50%
  - Patty Weight (All patties come 4/Pkg)
    - 1/4 lb.  1/3 lb.
  - Bulk Packages
    - 1 lbs.  1-1/2 lbs.  2 lbs.

### Beef Cutting Sheet

#### 1,250 lb. Beef - On the Hoof

Not all of the steer makes it to the table. On average, a 1,250-pound steer will only weigh approximately 58% of its live weight once it makes it to the rail. This approximate 42% loss during the slaughter and dressing procedure is a result of the animal being bled and the hide, head, hooves, viscera, lungs, and heart being removed. The remaining 58% is often referred to as the "Hanging Weight" or the weight "On the Rail". But, the loss doesn't stop there. Once the carcass is on the rail it begins to leach moisture (shrink) which accounts for additional weight loss. Consequently, the longer the beef hangs, the more weight and moisture loss. This along with the fat and bone removed during the cutting account for an additional 30%-45% loss depending on bone-in vs. boneless cuts and if one chooses to take all their offal (liver, heart, tongue, tail, & suet).

In summary, a steer weighing 1,250 pounds on the hoof will average around 430 pounds of retail cuts (steaks, roasts, ground beef, stew beef, etc.).

\*All weights vary due to species, genetics, feed regimen and age.

#### 430 lb. Beef - Retail Cuts

(Cut & Packaged, ready to bring home)

##### Round 103.2 lbs.

- Round Steak
- Rump Roast
- Sirloin Tip Steak
- Cubed Steaks
- Stew Beef & Ground Beef

##### Sirloin 38.7 lbs.

- Sirloin Steak
- Stew Beef & Ground Beef

##### Short Loin 34.4 lbs.

- Porterhouse Steak
- T-Bone Steak
- Stew Beef & Ground Beef

##### Flank 17.2 lbs.

- Flank Steak
- Short Ribs
- Ground Beef

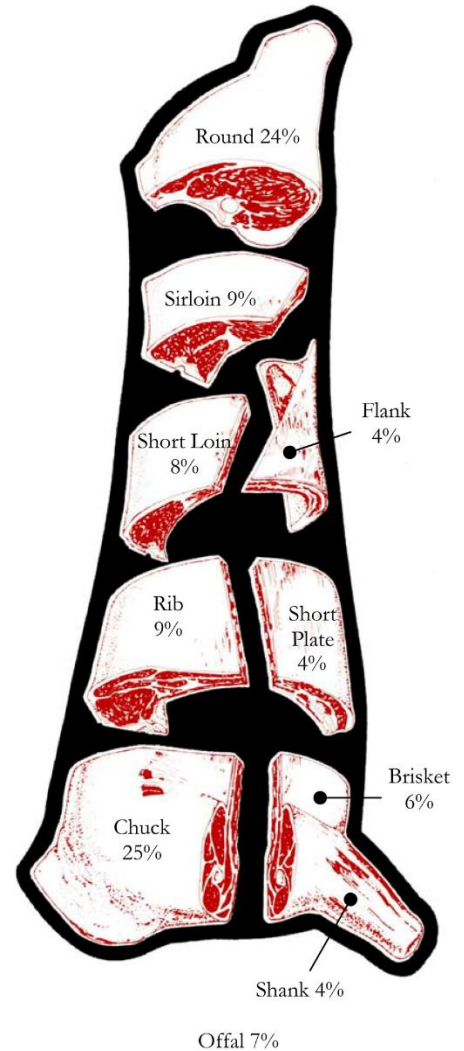
##### Rib 38.7 lbs.

- Rib Eye Steak
- Rib Steaks
- Back Ribs
- Stew Beef & Ground Beef

##### Short Plate 17.2 lbs.

- Short Ribs
- Ground Beef

#### 732 lb. Beef - On the Rail



##### Chuck 107.5 lbs.

- Chuck Roast or Steak
- Arm Roast or Steak
- Short Ribs
- Stew Beef & Ground Beef

##### Brisket 25.8 lbs.

- Brisket

##### Shank 17.2 lbs.

- Shank
- Soup Bone
- Stew Beef & Ground Beef

##### Offal 30.1 lbs.

- Liver, Heart, Tongue, Tail & Suet

\*Ground Beef is collected as trim from each primal cut.