



CALEDONIA PACKING

USDA and Custom Livestock Harvest & Processing

Caledonia Packing

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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.):

Lbs per Pkgs - ☐ 1lb pkgs ☐ 2lb. pkgs

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 1-1/4" 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 (0.90/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

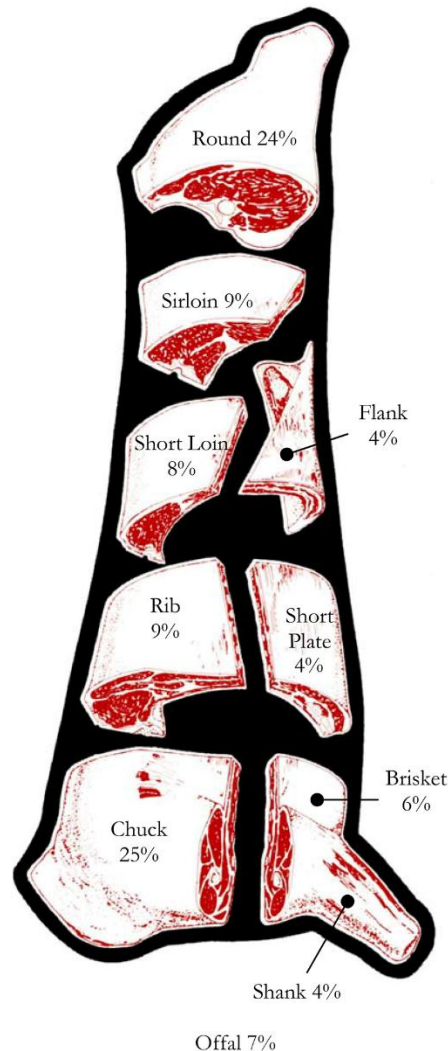
Rib 38.7 lbs.

- 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.