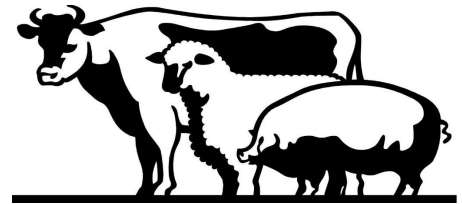


Caledonia Packing
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USDA Inspected
 Kill and Processing
 of Livestock



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** ⁽⁵²⁹⁾ (Whole Cut in Half)
 FLANK ⁽⁵²⁷⁾ **SHORT RIBS** ⁽⁷⁰⁶⁾ **SOUP BONES** ⁽⁷⁰⁵⁾

STEW MEAT: ⁽⁵⁰⁷⁾

- Lbs per Pkgs** - 1lb. pkgs 2lb. pkgs
Pkgs - 2 3 4
 Grind for Ground Beef ⁽⁵⁰⁹⁾

STEAK CHOICES:

- Thickness** - 1/2" Thin 3/4" 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 ⁽⁵³⁰⁾
 Grind for Ground Beef ⁽⁵⁰⁹⁾
 50% Roasts ⁽⁵³⁰⁾ & 50% Grind for Ground Beef ⁽⁵⁰⁹⁾

RIB CUTS:

Splitside: Choose 1

- Rib Steaks (Bone-In) ⁽⁵⁰⁵⁾
 Delmonico Steaks (Boneless) ⁽⁵⁶⁵⁾

1/2 or Whole Beef: Choose up to 2

- Rib Steaks (Bone-In) ⁽⁵⁰⁵⁾
 Delmonico Steaks (Boneless) ⁽⁵⁶⁵⁾
 Boneless Prime Rib Roast ⁽⁵⁰⁴⁾
 Bone-In Prime Rib Roast ⁽⁵⁰³⁾

LOIN:

Splitside:

Bone-In: T-Bones ⁽⁵¹⁴⁾ & Porterhouse ⁽⁵¹⁵⁾

1/2 or Whole Beef: Choose 1

- Bone-In: T-Bones ⁽⁵¹⁴⁾ & Porterhouse ⁽⁵¹⁵⁾
 Boneless: New York Strip ⁽⁵²³⁾
 Tenderloin: Whole ⁽⁵⁵⁰⁾ OR Cut in 1-1/4" Steaks ⁽⁵³¹⁾

SIRLOIN: Choose 1

- Boneless Sirloin Steak ⁽⁵³⁶⁾
 Grind for Ground Beef ⁽⁵⁰⁹⁾

SIRLOIN TIP: Choose 1

- Sizzler Steaks ⁽⁵¹⁸⁾
 Roast ⁽⁵¹⁷⁾
 Grind for Ground Beef ⁽⁵⁰⁹⁾

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

- Roasts ⁽⁵⁵¹⁾
 Sliced ⁽⁵¹⁰⁾
 Tenderized ⁽⁵¹¹⁾
 Grind for Ground Beef ⁽⁵⁰⁹⁾

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 ⁽⁵¹³⁾
 Grind for Ground Beef ⁽⁵⁰⁹⁾

SPECIALTY PARTS:

- Suet ⁽⁵²³⁾
 Broth or Dog Bones ⁽⁵⁴⁵⁾

GROUND BEEF: Choose 1

- All Bulk ⁽⁵⁰⁹⁾
 1 lbs. 1-1/2 lbs. 2 lbs.
 Bulk & Patties
 Patty Portion
 10 lbs. 15 lbs. 20 lbs.
 25% 50%
 Patty Weight (All patties come 4/Pkg)
 1/4 lb. ⁽⁵²⁶⁾ 1/3 lb. ⁽⁵⁴⁰⁾
 Bulk Packages
 1 lbs. 1-1/2 lbs. 2 lbs.

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.).

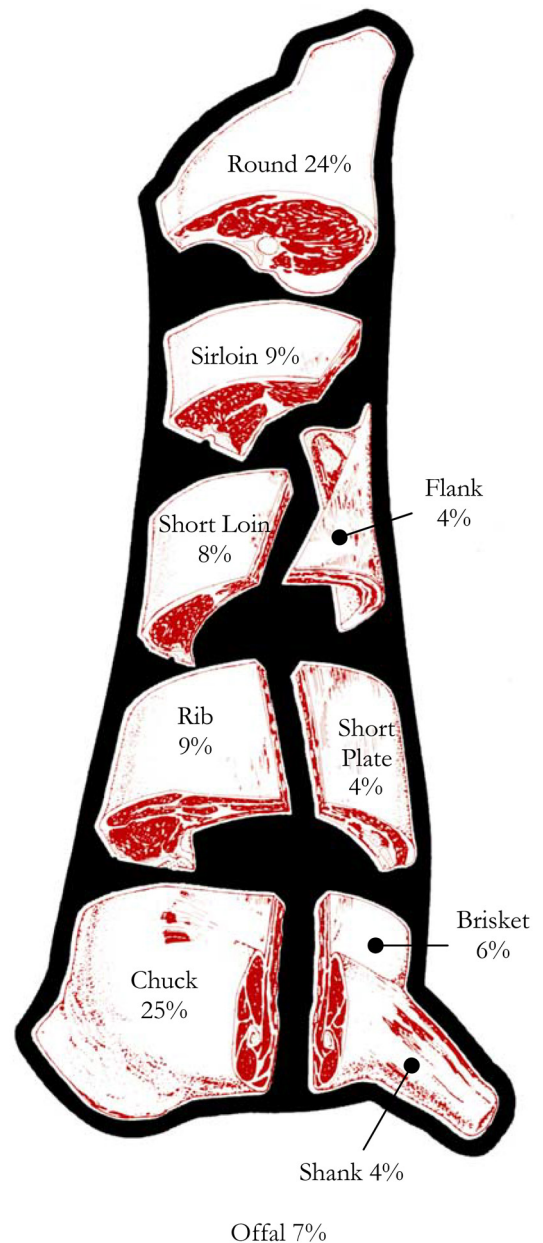
*All weights vary due to species, genetics, feed regimen and age.

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.