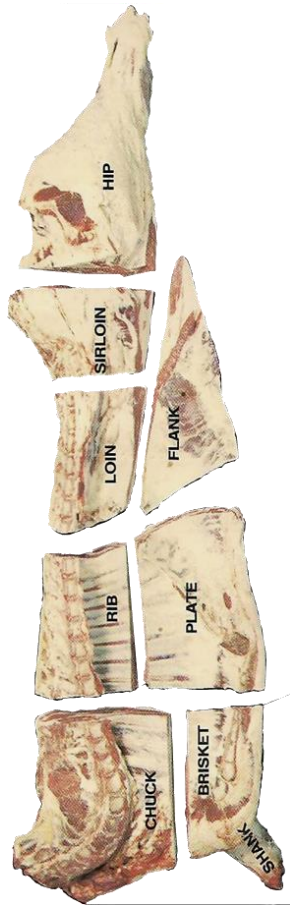




WHAT YOU GET FROM A SIDE OF BEEF

Hip
Sirloin Tip-Roast or Steak
Top Round-Roast or Steak
Bottom Round-Rump Rst
Eye of Round-Roast or Steak
Trim-Ground Beef
 Shank Bones
Sirloin Butt
Top Sirloin-Steaks
Butt Tenderloin-Steaks
 Stew Meat
Trim-Ground Beef
Flank
Flank Steak
 Stew Meat
Trim-Ground Beef
Loin
Bone In Steak
 Porterhouse, T-bone & Wing
OR
Boneless Steak
 New York Strip & Tenderloin
Prime Rib
 Prime **Rib** Steak
 Prime **Rib** Roast
Plate
Short Ribs-1" or 2"
Trim-Ground Beef
Chuck
Blade- Roast or Steak
Cross Rib- Roast or Steak
Round Bone- Pot Roast or Ground
Neck-Ground Beef
 Meaty Neck Bones



Brisket & Shank
Brisket - Pot Roast or Ground
Shank - Steaks or Ground
Trim-Ground Beef
 Shank Bones

Hot(Dressed) Weight	350 LBS
3.50% Shrink Weight	337.8 LBS
46.07% Hind	155.6 LBS
53.93% Front	182.1 LBS
% Sample Cutting Test Approx. Yield	
2.40% Sirloin Tip	Roast 8.1 LBS
1.30% Sirloin Tip	Steak 4.4 LBS
2.50% Top Round	Roast 8.4 LBS
1.40% Top Round	Steak 4.7 LBS
3.71% Outside Round	Roast 12.5 LBS
1.20% Eye of Round	Steak 4.1 LBS
2.33% Top Sirloin Butt	Steak 7.9 LBS
4.09% T-Bone/Porterhouse	Steak 13.8 LBS
0.49% Butt Tenderloin	Steak 1.6 LBS
5.50% Stewing Beef	1"x1" 18.6 LBS
15.70% Ground Beef	Lean 53.0 LBS
2.07% Prime rib	Roast 7.0 LBS
1.83% Prime rib	Steak 6.2 LBS
1.30% Cross Rib	Rst 4.4 LBS
1.40% Cross Rib	Steak 4.7 LBS
4.10% Blade	Steak 13.8 LBS
3.20% Blade	Roast 10.8 LBS
2.49% Short Ribs	1" 8.4 LBS
3.00% Shank	Steak 10.1 LBS
1.40% Round Bone Pot Rst	Rst 4.7 LBS
2.30% Brisket	Rst 7.8 LBS
1.40% Marrow Bones	cut 2" 4.7 LBS
3.40% Knuckle/Neck Bones	cut 2" 11.5 LBS
	*added to ground beef
68.51% Final Weight	231.4 LBS
28.50% Inedible Scraps	96.3 LBS
3.00% Usable Fat	10.1 LBS
100.00% Total Weight	337.8 LBS

*All weights and percentages are approximations only.