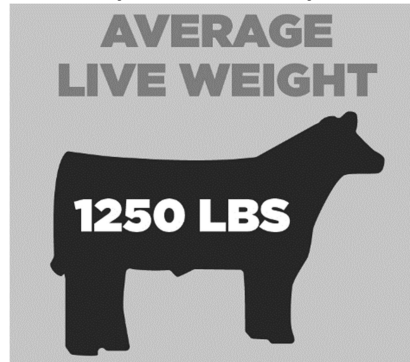
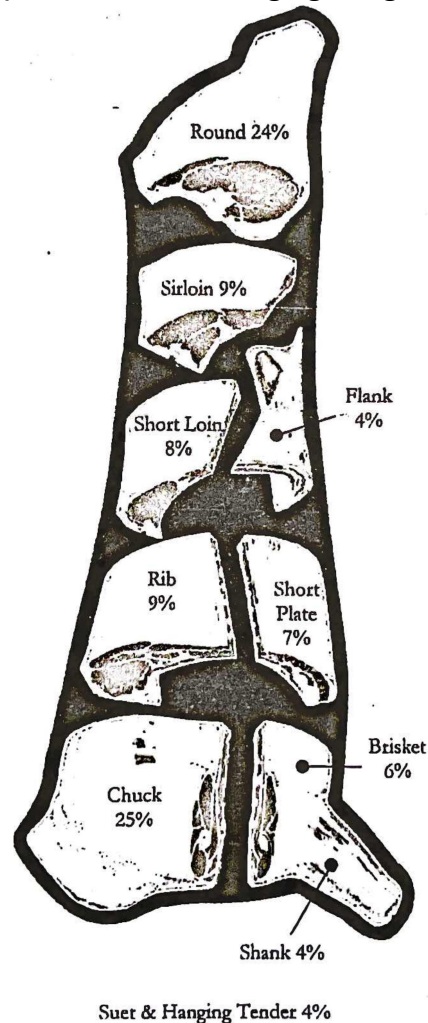


1,250 lb. Steer ("on the hoof")



Not all of the Cow makes it to the table. On average, a 1,250 pound steer will only weigh approximately 61 % of its live weight once it makes it to the rail. This approximate 39% 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 61% 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. This along with the fat and bone removed during the cutting account for an additional 18% loss. In summary, a steer weighing 1,250 pounds on the hoof will average around 533 pounds of retail cuts (steaks, roasts, ground beef, stew beef, etc.).

762 lbs. Beef ("On the rail"/ "Hanging Weight")



533 lbs. Retail Bone-In Cuts (cut & wrapped, bring home)

• Round	127.92 lbs.
Round Steak	
Rump Roast	
Sirloin Tip Steak	
Pikes Peak Roast	
Cubed Steaks	
Stew Beef & Ground Beef	
• Sirloin	47.7 lbs
Sirloin Steak	
Stew Beef & Ground Beef	
• Short Loin	42.64 lbs.
Porterhouse Steak	
T-Bone Steak	
Stew Beef & Ground Beef	
• Flank	21.32 lbs.
Fank Steak	
Short Ribs	
Ground Beef	
• Rib	47.7 lbs.
Rib Eye Steak	
Rib Steaks	
Back Ribs	
Stew Beef & Ground Beef	
• Short Plate	37.31 lbs.
Skirt Steak	
Short Ribs	
Ground Beef	
• Chuck	133.25 lbs.
Chuck Roast or Steak	
Arm Roast or Steak	
Short Ribs	
Stew Beef & Ground Beef	
• Brisket	31.98 lbs.
Brisket	
• Shank	21.32 lbs.
Shank Soup Bone	
Stew Beef & Ground Beef	
• Suet & Hanging Tender	21.32 lbs.