



Freezer Beef Arithmetic
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1,000 lb Steer

- ▶ Avg. carcass weight 61.5% = 615 lbs.
- ▶ Fat, bone, loss (183) lbs.
- Retail beef cuts 432 lbs.

- ▶ Additional variety meats ~27 lbs.
 - Liver, tongue, tripe, sweetbreads

Chuck (26.8%)

▶ Blade roast	59.3		
▶ Stew or ground beef	32.1		
▶ Arm pot roast	22.3		
▶ Cross rib pot roast	20.6		
▶ Fat & bone	<u> </u>	<u>30.5</u>	
Total	134.3		30.5

Brisket (3.8%)

▶ Boneless	9.4		
▶ Fat & bone	<u> </u>	<u>14.0</u>	
Total	9.4		14.0

Shank (3.1%)

▶ Cross cut			
Typically stew meat & soup bones	<u>19.1</u>		
Total			19.1

Rib (9.6%)

▶ Rib roast	24.2		
▶ Rib steak	12.4		
▶ Short ribs	4.7		
▶ Braising beef	2.7		
▶ Ground beef	3.5		
▶ Fat & bone	<u> </u>	<u>11.5</u>	
Total	47.5		11.5

Short Plate (8.3%)

▶ Plate, stew, short ribs	40.8		
▶ Fat & bone			<u>10.2</u>
Total	40.8		10.2

Loin (17.2%)

▶ Porterhouse steak	18.7		
▶ T-bone steak	9.5		
▶ Top Loin steak	5.2		
▶ Sirloin steak	41.4		
▶ Ground beef	2.9		
▶ Fat & bone			<u>28.1</u>
Total	77.7		28.1

Flank (5.2%)

▶ Flank	3.2		
▶ Ground beef	12.6		
▶ Fat			<u>16.2</u>
Total	15.8		16.2

Round (22.4%)

▶ Top round (inside)	21.0		
▶ Top round (outside)	20.3		
▶ Tip	13.1		
▶ Stew	8.3		
▶ Rump	4.8		
▶ Kabobs or cubes	2.1		
▶ Ground beef	14.2		
▶ Fat & bone			<u>54.0</u>
Total	83.8		54.0

Misc. (3.6%)

▶ Kidney, hanging tender	3.6		
▶ Fat, suet, cutting losses			<u>18.5</u>
Total	3.6		18.5

My Costs

Avg. carcass weight (61.5% of live weight)	615 lbs.
▶ Fat, bone, loss	<u>(183) lbs.</u>
Retail beef cuts	432 lbs.

▶ 1,000 lb steer @ \$2.00/lb	=	2,000.00
▶ Harvest fee	=	40.00
▶ Cut & wrap fee (615 x \$.50) (\$.50/lb dressed wgt.)	=	<u>307.50</u>
Total		\$2,347.50

\$2,347.50 / 432 lbs = \$5.43/lb. avg.

Retail Value

▶ Chuck	134.3 lb. @ \$4.99	=	\$604.00
▶ Brisket	9.4 lb. @ \$5.99	=	\$ 56.00
▶ Shank	19.1 lb. @ \$2.99	=	\$ 57.00
▶ Rib(Roast & Steak)			
	36.8 lb. @ \$11.99	=	\$404.00
▶ Short Plate	40.8 lb. @ 5.99	=	\$244.00

Retail Value

▶ Lion (Porterhouse & T-bone)			
	28.2 lb. @ \$11.99	=	\$338.00
(Sirloin steak)			
	41.4 lb. @ \$4.99	=	\$207.00
▶ Flank steak	3.2 lb. @ \$7.99	=	\$26.00
▶ Round (Top, Bottom & Tip)			
	54.4 lb. @ \$5.69	=	\$310.00
▶ Ground beef	60 lb. @ 3.49	=	<u>\$209.00</u>
	Total		\$2,455.00