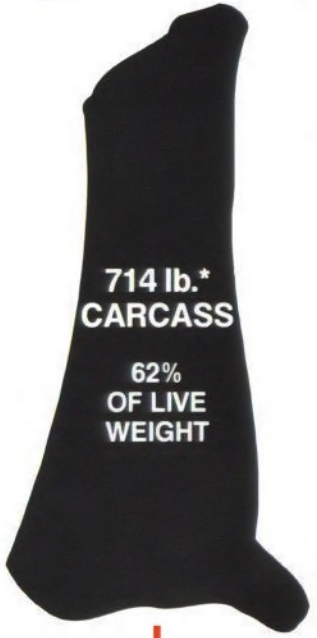


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YIELDS



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which the packer sells to a retailer who trims away 146 lbs. of fat, bone and waste and ends up with 568 lbs. of beef that he cuts, wraps and sells to consumers.

\* This does not include the variety meats - liver, heart, tongue, tripe, sweetbreads and brains - which account for about 27 lbs.

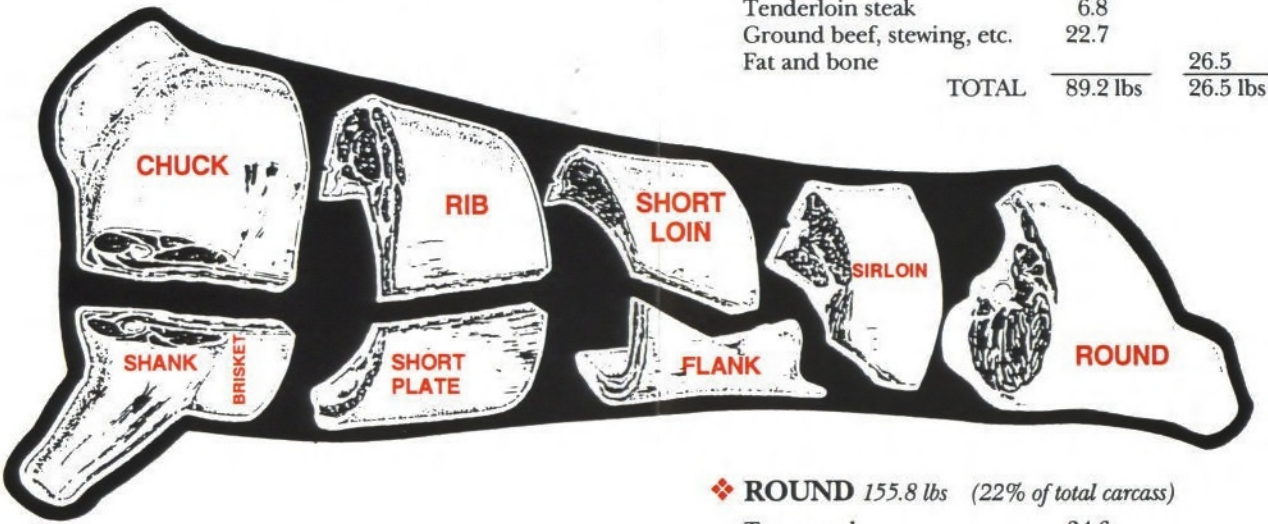
These figures are averages. Carcass data varies according to cutting method and type of cattle.

	Retail Beef—lbs	Other lbs
❖ <b>CHUCK</b> 209.5 lbs (29% of total carcass)		
Blade roasts and steaks	33.9	
Stew or ground beef	83.3	
Arm pot-roasts and steaks	35.5	
Cross rib pot-roast	25.4	
Fat and bone		31.4
TOTAL	178.1 lbs	31.4 lbs

❖ <b>MISC.</b> 32.8 lbs (4.5% of total carcass)		
Kidney, hanging tender	4.9	
Fat, suet, cutting losses		27.8
TOTAL	4.9 lbs	27.8 lbs

	Retail Beef—lbs	Other lbs
❖ <b>RIB</b> 65.7 lbs (9% of total carcass)		
Rib roast	23.0	
Rib steak	9.2	
Short ribs	8.6	
Ground beef, stewing, etc.	16.5	
Fat and bone		8.4
TOTAL	57.3 lbs	8.4 lbs

❖ <b>LOIN</b> 115.7 lbs (16% of total carcass)		
Porterhouse steak	19.6	
T-bone steak	9.8	
Strip steak	15.0	
Sirloin steak	15.3	
Tenderloin steak	6.8	
Ground beef, stewing, etc.	22.7	
Fat and bone		26.5
TOTAL	89.2 lbs	26.5 lbs



❖ <b>THIN CUTS</b> 135.4 lbs (18.9% of total carcass)		
Flank steak	3.6	
Pastrami squares	2.9	
Outside skirt	2.2	
Inside skirt	2.5	
Boneless brisket	16.0	
Ground beef, stewing, etc.	87.3	
Fat and bone		20.1
TOTAL	114.5 lbs	20.1 lbs

❖ <b>ROUND</b> 155.8 lbs (22% of total carcass)		
Top round	34.6	
Bottom round	31.2	
Tip	16.8	
Rump	7.8	
Ground beef, stewing, etc.	33.4	
Fat and bone		32.0
TOTAL	123.8 lbs	32.0 lbs

SUMMARY (1,150 lb. choice steer)	
Dresses out 62%	714 lbs.
Fat, bone, loss	146 lbs.
Retail beef cuts	568 lbs.