

Processing Percentage Charts

C3 Cattle Co. does not sell beef by the front or rear quarter. We sell by the side or split side. A side of beef or ½ of beef is where the animal is split down the middle leaving a left and right side of equal portions. A split side, ½ of side, or ¼ of beef; is a side of beef which is divided into two equal portions. The following chart will help you decide how much beef you will need.

Adapted from the Washington State Department of Agriculture Website.

On average a steer from C3 will weigh 1200-1300 pounds. You can expect the steer to weigh between 750 and 850 pounds hanging weight. A side of beef from such an animal will weigh about 400 lbs (800 lb carcass).

Take home meat you can expect

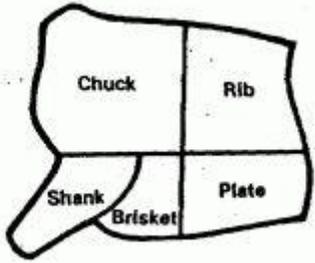
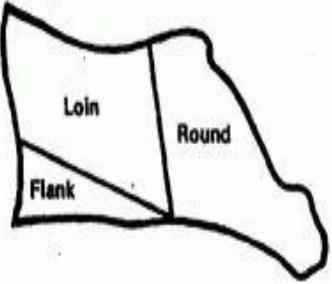
This chart should help customers understand that *"it's not all meat"*.

It shows the amount of meat to be processed, the weight that the customer can expect to receive, and the percentage of loss through boning, fat removal, and trimmings. These authoritative charts are the results of many cutting test made by meat experts.

Of course, it must be realized by consumers that the size of the animal, the amount of fat, the grade of the meat, and the amount of trimming and boning that is done by the meat processor all affects the percentage of meat that the consumer will receive. This chart can be considered as a guide to give some ideal of the amount of meat to be received.

Take-home meat to expect from a 400 lb. beef side.

(Trimmed cuts as usually found at retail)

	Cuts	Weight	Percent
	Rib roast, steaks	18 lbs	9%
	Boneless stewmeat	8 lbs	4%
	Short ribs	6 lbs	3%
	Hamburger	54 lbs	27%
	Chuck roast, steaks	52 lbs	26%
	Meat total	138 lbs	69%
	Bone, fat & trimmings	62 lbs	31%
	T-bones, club steak	28 lbs	14%
	Sirloin steaks, roasts	24 lbs	12%
	Round steaks or roasts	44 lbs	22%
	Rump roasts (boneless)	12 lbs	6%
	Ground beef	28 lbs	14%
	Meat total	136 lbs	68%
	Bone, fat & trimmings	64 lbs	32%

On a 400 pound carcass weight steer the customer can expect around 274 pounds of meat per side, or 137 pounds of meat per split side. This amount could be less depending on cutting instructions and the amount of boneless cuts the customer desires.