



Average Beef Yields*

1/2/2015

<u>Animal Yields</u>	<u>lbs</u>	<u>Yield vs. Live</u>
Live	1054	
Hanging	584	55%
Yield vs. Live	55%	
Cuts (w/bones & organs)	369	35%
Cut-out Yield vs. Hanging	63%	
Cuts (no bones & organs)	321	30%
Cut-out Yield vs. Hanging	55%	

<u>Section Yields</u>	<u>lbs</u>	<u>% of Total</u>	
		<u>w/ Bones & Organs</u>	<u>no Bones & Organs</u>
Rib	15	4%	5%
Chuck	35	9%	11%
Front Quarter	50	14%	16%
Loin	36	10%	11%
Round	52	14%	16%
Hind Quarter	88	24%	28%
Ground Beef	133	36%	41%
Misc Cuts	50	13%	15%
General	183	50%	57%
Total no Bones & Organs	321		100%
Organs	12	3%	
Bones	36	10%	
Total w/ Bones & Organs	369	100%	

* Average Animal with Standard Cutting Instructions
Actual Yields may vary by individual animal and unique cutting instructions