



**Average Beef Yields*
2018**

<u>Animal Yields</u>	<u>lbs</u>	<u>Yield vs. Live</u>
Live	1120	
Hanging Yield vs. Live	615 55%	55%
Cuts (w/bones & organs) Cut-out Yield vs. Hanging	400 65%	36%
Cuts (no bones & organs) Cut-out Yield vs. Hanging	339 55%	30%

<u>Section Yields</u>	<u>lbs</u>	<u>% of Total</u>	
		<u>w/ Bones & Organs</u>	<u>no Bones & Organs</u>
Rib	24	6%	7%
Chuck	19	5%	6%
Front Quarter	43	11%	13%
Loin	39	10%	11%
Round	28	7%	8%
Hind Quarter	67	17%	20%
Ground Beef	202	50%	59%
Misc Cuts	28	7%	8%
General	229	57%	68%
Total no Bones & Organs	339	85%	100%
Organs	14	4%	
Bones	47	12%	
Total w/ Bones & Organs	400	100%	

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