



Average Beef Yields*

1/6/2014

<u>Animal Yields</u>	<u>lbs</u>	<u>Yield vs. Live</u>
Live	1056	
Hanging	592	56%
Yield vs. Live	56%	
Cuts (w/bones & organs)	373	35%
Cut-out Yield vs. Hanging	63%	
Cuts (no bones & organs)	325	31%
Cut-out Yield vs. Hanging	55%	

<u>Section Yields</u>	<u>lbs</u>	<u>% of Total</u>	<u>% of Total</u>
		<u>w/ Bones & Organs</u>	<u>no Bones & Organs</u>
Rib	15	4%	5%
Chuck	34	9%	11%
Front Quarter	49	13%	15%
Loin	37	10%	11%
Round	54	15%	17%
Hind Quarter	91	24%	28%
Ground Beef	135	36%	42%
Misc Cuts	49	13%	15%
General	185	50%	57%
Total no Bones & Organs	325		100%
Organs	12	3%	
Bones	36	10%	
Total w/ Bones & Organs	373	100%	

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