

Processing Percentage Charts

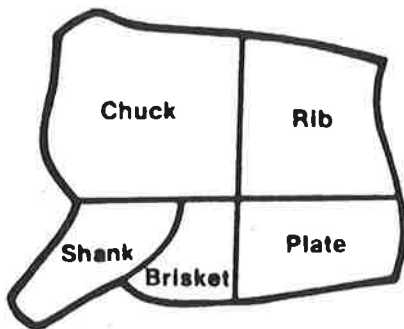
TAKE HOME MEAT YOU CAN EXPECT

These charts should help customers understand that "it's not all meat." They show the amount of meat to be processed, the weight that the customer can expect to receive, and the percentages of loss through boning, fat removal, and trimmings. These authoritative charts are the results of many cutting tests 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 affect the percentage of meat that the consumer will receive. These charts can be considered as a guide to the amount of meat to be received.

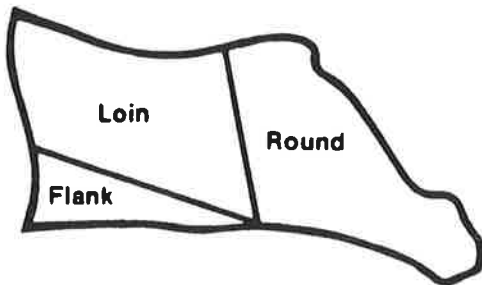
BEEF

Expect 130 lb. hindquarter from a 900 lb. heifer or steer. A side from such an animal will weigh about 270 lbs. (540 lb. carcass)



TAKE-HOME MEAT TO EXPECT FROM A 140 LB. BEEF FRONTQUARTER *[trimmed cuts as usually found at retail]*

CUTS	WEIGHT	PERCENT
Rib roasts, steaks	12 lbs.	9%
Boneless stew meat	6 lbs.	4%
Short ribs	4 lbs.	3%
Hamburger	38 lbs.	27%
Chuck roasts, steaks	<u>37 lbs.</u>	<u>26%</u>
	97 lbs.	69%
Bone, fat and trimmings	43 lbs.	31%

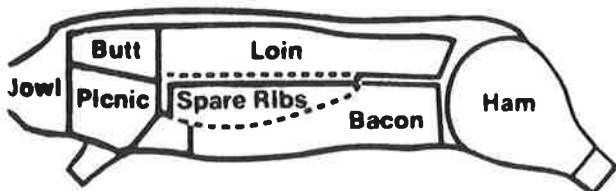


TAKE-HOME MEAT TO EXPECT FROM A 130 LB. BEEF HINDQUARTER *[trimmed cuts as usually found at retail]*

CUTS	WEIGHT	PERCENT
T-bones, club steaks	18 lbs.	14%
Sirloin steaks, roasts	16 lbs.	12%
Round steaks or roasts	29 lbs.	22%
Rump roasts (boneless)	8 lbs.	6%
Flank steak	2 lbs.	2%
Ground beef	<u>16 lbs.</u>	<u>12%</u>
	88 lbs.	68%
Bone, fat and trimmings	42 lbs.	32%

PORK

TAKE-HOME MEAT TO EXPECT FROM 75 LB. HALF-PIG *[trimmed cuts as usually found at retail]*



CUTS	WEIGHT	PERCENT
Ham, fresh or cured	14 lbs.	18%
Loin roast, chops	12 lbs.	16%
Bacon	12 lbs.	16%
Spareribs	3 lbs.	3%
Shoulder butt roasts, chops	6 lbs.	8%
Shoulder picnic, fresh, cured	5 lbs.	7%
Sausage	<u>6 lbs.</u>	<u>8%</u>
	58 lbs.	77%
Lard	12 lbs.	16%
Bones and shrink	<u>5 lbs.</u>	<u>8%</u>
	75 lbs.	100%

Count on above cuts, 58 lbs. from an average side of a 210 lb. live hog.