



Cooking beef to the proper temperature is important to both your safety and satisfaction. Please know you should ALWAYS cook your ground beef to 160 degrees. Steaks are to your preference. Always check the temperature in the thickest part of the meat to ensure accuracy.

We get a lot of questions as to how much of each cut of meat you get in a 1/4 or 1/2 beef. Please understand that each animal is different. This is simply an estimate. If you pass on roasts or certain steaks, you will get more ground beef.

The live weights on our finished cattle are about 1250 to 1450 lbs. The carcass weights are about 750-900 lbs. The actual pounds of meat depends on if you get bone in or bone out on many cuts but will be about 450-600 lbs. Those figures are for a whole beef.

For a whole beef you could expect:

- 4 Brisket pieces
- 10 - 3# Chuck Roasts
- 48 Packs of Cube Steak
- 6 Packs of Fajita Meat
- 8 Flat Iron Steaks
- 12 - 1 1/2" Fillets * If you don't get T-Bones
- 160# Ground Beef
- 20# Kabob Meat
- 8# Liver
- 26 - 1" Ribeyes
- 48 - 3/4" Round Steaks (cut in half & boneless)
- 6 Rump Roasts
- 18 - 1-2# packs Short Ribs
- 18 - 3/4" Sirloin Steaks
- 32 - 1" Strip Steaks *If you don't get T-Bones
- 22 - 1" T-Bone Steaks
- 3 Pieces of Tri Tip Roast



BECAUSE WHERE YOUR MEAT COMES FROM SHOULD MATTER

To order or ask questions, please contact us.

Brittany Bastian - 573-975-0623

Kailey Bastian - 573-795-7436

Melinda Bastian - 573-253-6104

On Facebook: @Mexico Premium Meats

By Email: MexicoPremiumMeats@gmail.com