



When you are ready to buy in bulk with a whole, half or quarter beef, a question comes up “what is the hanging weight, and why is it different than what I actually take home as packaged weight?”

It is important to understand the difference between hanging weight and packaged weight, so let's clear that up.

When you buy in bulk from a farmer the measurement usually used to calculate cost is **hanging weight or actual weight**, but there are actually 3 types of weights to be aware of: live weight, hanging weight and actual/package weight.

1. **Live Weight** is how much the cow or lamb weighs when it is alive, on the hoof. Similar to how we weight ourselves, it is straight forward.
2. **Hanging Weight** is a weight the butcher measures after the animal has been killed and the blood has been drained, the head, hide, feet, entrails & organs have been removed. The hanging weight is usually about 60% of the live weight. Therefore, if a cow weighs for example, 1000 lbs. live weight then its hanging weight will be about 600 lbs. A half share would be 300 lbs. and quarter would be 150 lbs. (approximately). This is also the weight the butcher uses to charge for cutting and wrapping fees. When you buy in bulk from us, we cover all the standard butchering fees and transportation to and from the abattoir in what you pay us. The hanging weight is the most consistent way to measure the carcass before getting into customizing the cuts.
3. **Packaged Weight** or sometimes referred to as **Final/Actual Weight** or **Take-Home Weight** is how much you, the customer, actually take home after it has been cut into pieces and packaged. This is usually 60-65% of

the hanging weight. The loss comes mainly from 2 places: water loss and bone loss. Water loss occurs during the dry aging process where the beef is allowed to hang for 10-14 days to tenderize. In addition, some weight could be also lost from cutting the meat off the bones. For instance, the more boneless cuts the customer requests the less the packaged weight will be. Thus, if we take the same example from a live weight of 1000 lbs., we are down to 360 lbs. packaged weight. However, it is important to point out that lower weight doesn't mean you are receiving less meat, but rather than you are receiving fewer bones and without unnecessary pieces. For that reason, we include marrow or knuckle bones for making broth, so you retain some of this weight back.

This is a guide to go by, but always an approximation. The weights vary between individual animals and butchering style.