

# **BEEF** and **PORK**

**Whole Animal Buying Guide**

## How Much Do I Get?

This depends a lot on the animal you buy and the types of cuts you get, as discussed in detail on pages 17-32 of this guide. Below are general figures based on typical cuts from a half beef and a half hog.

**Meat from a typical half beef (from a 1,000 - 1,200 lb. live animal) consists of approximately:**

14 T-bone steaks (3/4" thick)	14 rib steaks (3/4")
8 sirloin steaks (3/4")	8 round steaks (3/4")
2 sirloin tip roasts (3 lbs.)	6 chuck roasts (4 lbs.)
4 arm roasts (3 lbs.)	2 rump roasts (3 lbs.)
8 packages of stew beef (1 lb.)	4 packages of short ribs (1.5 lbs.)
4 packages of soup bones (1.5 lbs.)	80-100 lbs. ground beef

(Variety meats, if desired, such as heart, liver, tongue, and oxtail)

**Meat from a typical half hog (from a 250 - 270 lb. live animal) consists of approximately:**

12-14 lbs. pork chops	6-10 lbs. ground pork and/or ground sausage
2 packages of spare ribs (1.5 lbs.)	1 ham (15-18 lbs.; can be cut smaller)
3 shoulder roasts (4 lbs.)	8-10 lbs. bacon
2 smoked hocks (0.75 lbs.)	

(Variety meats, if desired, such as heart, liver, tongue, and fat/lard)

## BEEF EXAMPLES:

**Live Weight X (Dressing Percentage X Carcass Cutting Yield) = Pounds of Meat**

Average live beef animal, weighing 1,200 pounds, cut into boneless steaks and roasts, closely trimmed, lean ground beef:

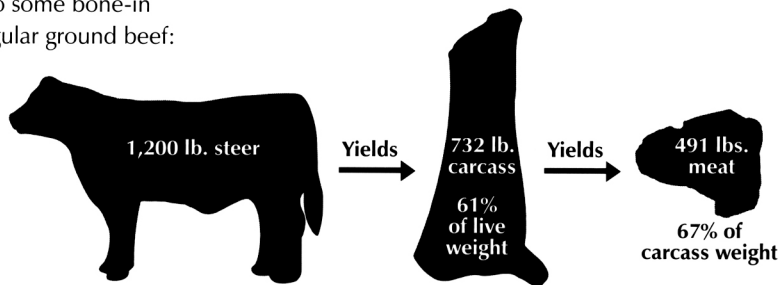
$$1200 \times (.61 \times .62) = 1200 \times 38\% = 456 \text{ lbs. of meat}$$

Average live beef animal, weighing 1,200 pounds, cut into bone-in steaks and roasts, regular trimmed, regular ground beef:

$$1200 \times (.61 \times .71) = 1200 \times 43\% = 516 \text{ lbs. of meat}$$

Average live beef animal, weighing 1,200 pounds, cut into some bone-in and some boneless steaks and roasts, closely trimmed, regular ground beef:

$$1200 \times (.61 \times .67) = 1200 \times 41\% = 491 \text{ lbs. of meat}$$



## PORK EXAMPLES:

*Note: The dressing percentages and carcass cutting yields in these examples are for skin-on pork carcasses. Many small-scale meat plants skin pork carcasses. Skinned carcasses will have lower dressing percentages and higher carcass cutting yields. However, you will still come up with the same answer when calculating the amount of meat so these examples still apply. In other words, you will get the same amount of meat from a hog whether the carcass is skinned or not.*

Average live hog, weighing 250 pounds, cut into bone-in chops and roasts, closely trimmed, regular ground pork/sausage:

$$250 \times (.72 \times .74) = 250 \times 53\% = 133 \text{ lbs. of meat}$$

Average live hog, weighing 250 pounds, cut into boneless chops and roasts, closely trimmed, lean ground pork/sausage:

$$250 \times (.72 \times .65) = 250 \times 47\% = 117 \text{ lbs. of meat}$$

