

Average Beef Comparison

Farm Raised Beef

Retail Store Beef

PRICE



TASTE



CONVENIENCE



LAST



QUALITY



When you buy a whole beef or a half cow directly from a slaughterhouse, you're often paying less per pound compared to retail prices at stores. You're buying in bulk, and it cuts out the middleman, so the price can be significantly lower.

COST

\$3,500.00

\$4,396.81

Our Beef undergoes dry-aging, which intensifies flavor and tenderizes the meat. Dry-aging, in particular, produces a richer, more concentrated beef taste. Stores typically undergoes standard, rapid aging and may not have the same depth of flavor as properly aged beef. Mass processing methods might also affect the texture and tenderness slightly, as it's less tailored than small-scale butchering.

It's a more hands-on and long-term approach than the grab-and-go convenience of a Store, but with farm raised you have more insight into where the beef comes from, how it was raised, and the processing practices involved. With stores, there's often less transparency about sourcing.

According to the USDA, a frozen steak from Stores can last in the freezer for 4 to 12 months if kept at 0°F, maintaining its best quality within the first 9 to 12 months due to the way they are packaged. Our State HACCP quotes shelf life is 60 days when held at less than or equal to 40F and vacuum packed. Vacuum packed products can be held for 2 years at less than or equal to 10F.

Our Beef is often fresher and comes from local farms, offering better quality, fewer hormones, and antibiotics than some mass-produced beef from big chains. You can also choose the cuts that suit you best, such as premium steaks, roasts, and ground beef.



TURNER MEAT
PROCESSING COMPANY