

Estimated Prices by Hanging Weights



With an average market weight (live or on hoof) of +/- 1,200lbs. and the average yield of 55-60%, the typical steer will produce a 620-650 lb. carcass (hanging weight).

The hanging weight will yield approximately 450 lb. of red meat and trim (take-home meat, which includes the average weight of 27 lb. of variety meat: liver, heart, tongue, etc.), and 146 lb. of fat, bone and loss.

¼ BEEF	½ BEEF	WHOLE BEEF
On average a ¼ steer will yield +/- 175-200 pound hanging weight (HW).	On average a ½ steer will yield +/- 330-380 pound hanging weight (HW).	On average a steer will yield +/- 600-650 pound hanging weight (HW) .
The price per pound is \$4.75	The price per pound is \$4.75	The price per pound is \$4.75
For 180 lbs. H.W. -- \$855.00 For 200 lbs. H. W. -- \$950.00	For 330 lbs. on H.W.-- \$1567.50 For 360 lbs. of beef -- \$1710.00	For 600 lbs H.W. -- \$2,850.00 For 650 lbs. H.W. -- \$3,087.50
These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.	These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.	These are estimates. Weights will vary due to the finished weight of cattle, cutting instructions, and grading.

PROCESSING COSTS

You can also plan to spend about \$150+/- per quarter of beef for processing. For example, a ½ steer would be about \$300 in processing depending on your cut requests. The more deboning that is required might cause your processing costs to increase.

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