

How Much Meat Will I Get?

Dressing percentage refers to the proportion of carcass weight relative to live weight of an animal. Heavier muscled animals tend to have a higher dressing percentage. Animals with a higher degree of finish usually also have a higher dressing percentage. The average dressing percentage for steers is 62 percent, but can vary greatly with the breed of cattle. When the animal is judged, the judges are taking into account the factors that affect dressing percentage and quality grade. Use the following yields as a guideline when making your purchasing decisions.

Retail yield will vary with the weight, finish, and size of the purchased animal. The quantity of specific retail cuts will vary according to the cutting instructions given to the meat processor.

The following break down is an estimate only. Use this to plan for freezer space needed or to make other arrangements for your meat.

A 1,220 pound steer will yield approximately 540 pounds of retail cuts.

- 36 lbs. T-bone, Porterhouse, Cube Steaks
- 90 lbs. Other Steaks (Sirloin, Round)
- 120 lbs. Fancy and Boneless Roasts
- 120 lbs. Bone-in Shoulder Roasts, Chuck
- 48 lbs. Lean, Stew Type Cuts
- 54 lbs. Economy Cuts - Short Ribs, Plates
- 72 lbs. Ground Beef

A 110 pound lamb will yield approximately 50 pounds of retail cuts.

- 14 lbs. Leg Cuts and Leg of Lamb
- 4 lbs. Loin – Chops, Roasts
- 3 lbs. Rack – Rib Roasts, Spare Ribs
- 13 lbs. Shoulder – Roasts, Block Chops
- 12 lbs. Flank, Neck Breast Cuts
- 4 lbs. Miscellaneous Cuts

A 250 pound hog will yield approximately 138 pounds of retail cuts.

- 29 lbs. Pork Loin – Chops, Roasts
- 18 lbs. Sausage
- 19 lbs. Bacon
- 6 lbs. Spare Ribs
- 28 lbs. Ham
- 20 lbs. Picnic Roasts, Blade Roasts
- 18 lbs. Trimming, Lard

A 12-14 pound meat bird will yield approximately an 8-11 pound carcass.

The buyer is responsible for processing costs!