

Processing Percentage Charts

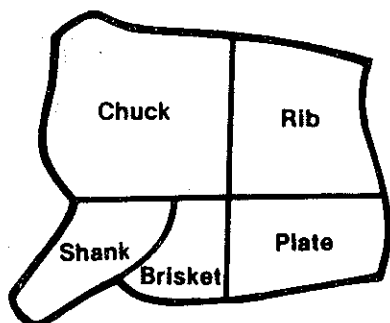
TAKE HOME MEAT YOU CAN EXPECT

These charts should help customers understand that "it's not all meat." They show the amount of meat to be processed, the weight that the customer can expect to receive, and the percentages of loss through boning, fat removal, and trimmings. These authoritative charts are the results of many cutting tests made by meat experts.

Of course, it must be realized by consumers that the size of the animal, the amount of fat, the grade of the meat, and the amount of trimming and boning that is done by the meat processor all affect the percentage of meat that the consumer will receive. These charts can be considered as a guide to the amount of meat to be received.

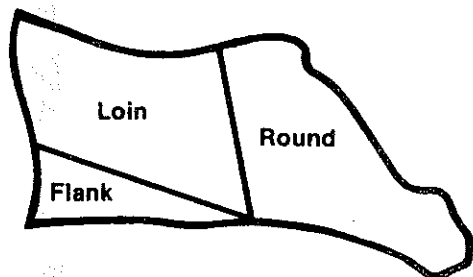
BEEF

Expect 130 lb. hindquarter from a 900 lb. heifer or steer. A side from such an animal will weigh about 270 lbs. (540 lb. carcass)



TAKE-HOME MEAT TO EXPECT FROM A 140 LB. BEEF FRONTQUARTER [trimmed cuts as usually found at retail]

| CUTS | WEIGHT | PERCENT |
|-------------------------|----------------|------------|
| Rib roasts, steaks | 12 lbs. | 9% |
| Boneless stew meat | 6 lbs. | 4% |
| Short ribs | 4 lbs. | 3% |
| Hamburger | 38 lbs. | 27% |
| Chuck roasts, steaks | <u>37 lbs.</u> | <u>26%</u> |
| | 97 lbs. | 69% |
| Bone, fat and trimmings | 43 lbs. | 31% |

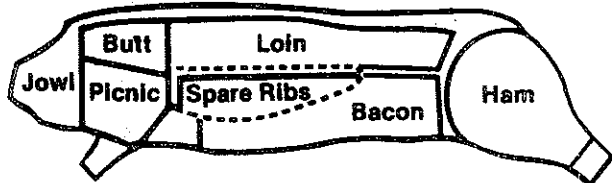


TAKE-HOME MEAT TO EXPECT FROM A 130 LB. BEEF HINDQUARTER [trimmed cuts as usually found at retail]

| CUTS | WEIGHT | PERCENT |
|-------------------------|----------------|------------|
| T-bones, club steaks | 18 lbs. | 14% |
| Sirloin steaks, roasts | 16 lbs. | 12% |
| Round steaks or roasts | 29 lbs. | 22% |
| Rump roasts (boneless) | 8 lbs. | 6% |
| Flank steak | 2 lbs. | 2% |
| Ground beef | <u>16 lbs.</u> | <u>12%</u> |
| | 88 lbs. | 68% |
| Bone, fat and trimmings | 42 lbs. | 32% |

PORK

TAKE-HOME MEAT TO EXPECT FROM 75 LB. HALF-PIG [trimmed cuts as usually found at retail]



| CUTS | WEIGHT | PERCENT |
|-------------------------------|---------------|-----------|
| Ham, fresh or cured | 14 lbs. | 18% |
| Loin roast, chops | 12 lbs. | 16% |
| Bacon | 12 lbs. | 16% |
| Spareribs | 3 lbs. | 3% |
| Shoulder butt roasts, chops | 6 lbs. | 8% |
| Shoulder picnic, fresh, cured | 5 lbs. | 7% |
| Sausage | <u>6 lbs.</u> | <u>8%</u> |
| | 58 lbs. | 77% |
| Lard | 12 lbs. | 16% |
| Bones and shrink | <u>5 lbs.</u> | <u>8%</u> |
| | 75 lbs. | 100% |

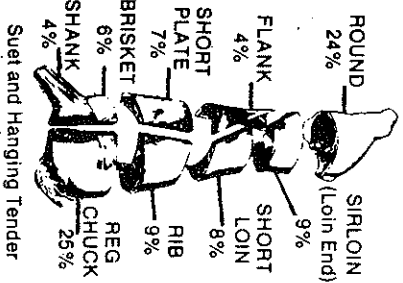
Count on above cuts, 58 lbs. from an average side of a 210 lb. live hog.

HOW MUCH EATING MEAT?

1,000 lb. STEER



590 lbs. BEEF
GOOD 10 CHOICE



Cattle are not all beef... Beef is not all steak

425 lbs. Retail Cuts

| | |
|----------------------------------|-----|
| PORTERHOUSE, T-BONE & CLUB STEAK | 34 |
| SIRLOIN STEAK | 40 |
| ROUND STEAK | 57 |
| RIB ROAST | 36 |
| BONELESS RUMP ROAST | 16 |
| CHUCK ROAST | 110 |
| HAMBURGER | 90 |
| STEW MEAT & MISC. CUTS | 42 |
| BONES, FAT, WASTE & SHRINK | 185 |

How Much Meat In A Steer--Calf--Lamb Or Hog

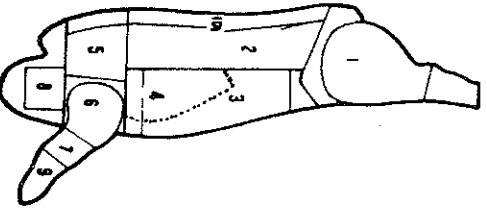
The following table shows the pounds of carcass that you can expect from different classes and grades of livestock. In addition it shows the amount of meat that you can expect to get from each 100 pounds of carcass (dressing percentage). This dressing percentage will vary with the amount of fat (finish), the amount of weight in the digestive tract and conformation. A thick muscled, fat animal will yield a heavier carcass than one poorly muscled or finished. Cutting losses will vary with the amount of boning and closeness of trimming.

| BEEF | Live Weight | Approx. Dressing | If Dressed Wt. Was: | Approx. Pkg. Wt. Would Be: |
|----------------------------|-------------|------------------|---------------------|----------------------------|
| Choice | 1000 lbs. | 59%-62% | 590 lbs. | 425 lbs. |
| Good | 1000 lbs. | 56%-59% | 560 lbs. | 470 lbs. |
| Standard | 1000 lbs. | 50%-53% | 500 lbs. | 455 lbs. |
| Commercial | 1000 lbs. | 48%-53% | 480 lbs. | 425 lbs. |
| PORK (Head & Leaf Lard In) | 210 lbs. | 71% | 150 lbs. | 120 lbs. |
| VEAL | 200 lbs. | 61% | 122 lbs. | 107 lbs. |
| LAMB | 90 lbs. | 48% | 43 lbs. | 33 lbs. |

210 lb. HOG



150 lb. PORK CARCASS



A hog is not all ham and pork chops

Pork Carcass Yield

| | Approx. % of Dressed | Approx. Wt. Lbs. | |
|--|----------------------|------------------|--------------------|
| 1. HAM | 18% | 27 | Pork Carcass Yield |
| 2. PORK LOIN Chops & Roasts | 16% | 24 | |
| 3. BACON | 16% | 24 | |
| 4. SPARERIBS | 4% | 6 | |
| 5. BOSTON BUTTS | 6% | 10 | |
| 6. PICNIC SHOULDERS | 7% | 9 | |
| 7. PORK HOCKS | 3% | 4 | |
| 8. HEAD | 5% | 8 | |
| 9. FEET | 3% | 5 | |
| 10. LARD Misc. Waste & Sausage Trimmings | 16% | 24 | |
| EATING MEAT | 6% | 9 | |
| | | | 120 lbs. |

BEEF CARCASS MEAT YIELD

| | APPROX % OF DRESSED WT: | FROM 590 LB. CARCASS |
|--|-------------------------|----------------------|
| 1. ROUND (Slow Cooking Steaks, Roasts) | 22% | 120-130 lbs. |
| 2. LOIN (Sirloin, T-Bone, Club Steaks) | 17% | 95-105 lbs. |
| 3. RIBS (Standing & Rolled Rib Roasts) | 9% | 48-58 lbs. |
| 4. FLANK (Steaks or Stew Meat) | 4% | 20-25 lbs. |
| 5. CHUCK or SHOULDER (Pot Roast & Slow Cooking Steaks) | 26% | 148-158 lbs. |
| 6. PLATE (Corned Beef, Stew Meat, Short Ribs) | 12% | 65-75 lbs. |
| 7. SHANK (Soupe & Stews) | 4% | 20-25 lbs. |
| 8. SUET | 8% | 30-40 lbs. |
| | 100% | |

AGING...

Never "Age" Pork. Instead freeze it as soon as possible after chilling. Only good quality Beef and Lamb should be "Aged" before cutting for storage. Low grade, lean meat will shrink excessively if "Aged" "AGING" means holding the meat before cutting at 34 to 38 degrees for seven to ten days.

FREEZING...

Slow freezing is undesirable as it makes for greater breakdown of muscle cells and subsequent greater juice losses when meat is thawed. Freeze at temperatures as far below zero as possible. Store meat at zero or lower to prevent rapid development of rancidity. The storage temperature should not vary, fluctuations foster dehydration.