

K E U N E F A R M
 1/4 Beef Cutout Information
 March 26, 2015

The following data is from a beef animal we had processed at Otto's Meats. The numbers should provide you with an estimate of what you can expect in the way of costs to have the meat cut, wrapped, and frozen and also how much meat you can expect to take home. The amounts of specific cuts will vary depending on how you want your beef cut. The cuts below were for our own freezers for retail sales.

At the time this beef was processed, the following costs were incurred:

| | |
|--|-----------------|
| Purchase price of 1/4 grassfed beef @\$3.75/lb. hanging weight (154#)..... | \$577.50 |
| Processing costs to cut, wrap, and freeze..... | <u>\$130.90</u> |
| Total cost | \$708.40 |

The processing resulted in 104.07# of meat, about 67% of hanging weight, which we picked up from the processor. The average price for the cuts of meat brought home was \$6.80/lb. Below are the types and amounts of meat brought home from the quarter:

| | |
|-------------------------|---------------|
| Stew meat..... | 14.68# |
| Chuck roasts..... | 13.94# |
| Sirloin tip roasts..... | 3.89# |
| T-bone steaks..... | 3.39# |
| Porterhouse steaks..... | 4.78# |
| Club steak..... | 1.60# |
| Ribeye steak..... | 4.71# |
| Sirloin steak..... | 7.31# |
| Cube steak..... | 3.38# |
| Ground beef..... | <u>46.39#</u> |
| Total | 104.07# |

This quarter of beef is just one example. The numbers above don't include heart, liver, tongue, soup bones, or oxtail as some people don't utilize these parts. If you use some of these meats your costs will be reduced even further. Quarters typically weigh from 150# to 175#. Processing normally takes about 12 days from the time of delivery until the day you can pick it up.

The meat from a grassfed beef is usually leaner than if it were fed corn. This will mean the cooking time is reduced, so you need to watch that you don't overcook the meat if you're used to grain fed beef. Most people grilling grassfed beef try not to cook it past the medium rare stage to enjoy the best flavor and quality.