

## Cost Estimate Of Beef By The Side

Richard J. Epley

“Hanging weight” is the weight of a side of beef as it hangs on the rail in a meat cooler. The locker operator purchased the side from a meat packer on a hanging weight basis and also sells it to the consumer that way.

Some sides of beef are fatter than other sides of beef. Because excess fat is removed during cutting, carcass fatness will affect how much take-home meat a side of beef will yield.

### Yield from a very lean, Choice 300 lb. side

Fat & bone (waste)	15%
Usable meat cuts 225 lb. take-home meat	85%

### Yield from an average, Choice 300 lb. side

Fat & bone (waste)	30%
Usable meat cuts 225 lb. take-home meat	70%

### Yield from a very fat, Choice 300 lb. side

Fat & bone (waste)	45%
Usable meat cuts 225 lb. take-home meat	55%

The above illustrations are for Choice sides and are most commonly available from Yield Grades 2, 3, and 4. The highest quality grade of Prime is most commonly available from Yield Grades 3, 4, and 5. The lower quality of Select is most commonly available from Yield Grades 1, 2, and 3. Standard, lower in quality than Good, is most commonly available from Yield Grades 1 and 2.

All beef sold hanging weight will lose some of its weight in the cutting and trimming process no matter how lean the side of beef is. The amount of fat and bone that must be trimmed (cutting loss) from a side thus has an influence on the price per pound of meat that is finally wrapped and frozen for you.

Ask your locker operator to explain to you how to figure the approximate price per pound of meat you will take home. Remember, this is only an approximation and will vary with how you want your beef trimmed and boned.

### Take-home meat price

To find the approximate cost per pound of cut and wrapped meat, divide the price per pound “hanging weight” by the percent take-home meat.

$$\frac{\$ \text{ \_\_\_\_\_\_ } \text{ Price per lb. "hanging weight" }}{\text{ \_\_\_\_\_\_ } \% \text{ take-home meat }} = \$ \text{ \_\_\_\_\_\_ } \text{ Approximate cost per lb. of cut and wrapped meat}$$

**Example:** If a side is quoted at \$1.26 per lb. and will yield approximately 70%, then:

$$\frac{\$ \text{ 1.26 } \text{ Price per lb. "hanging weight" }}{\text{ 70 } \% \text{ take-home meat }} = \$ \text{ 1.80 } \text{ Approximate cost per lb. of cut and wrapped meat}$$

### Customer's Figures:

$$\frac{\$ \text{ \_\_\_\_\_\_ } \text{ Price per lb. "hanging weight" }}{\text{ \_\_\_\_\_\_ } \% \text{ take-home meat }} = \$ \text{ \_\_\_\_\_\_ } \text{ Approximate cost per lb. of cut and wrapped meat}$$

$$\frac{\$ \text{ \_\_\_\_\_\_ } \text{ Price per lb. "hanging weight" }}{\text{ \_\_\_\_\_\_ } \% \text{ take-home meat }} = \$ \text{ \_\_\_\_\_\_ } \text{ Approximate cost per lb. of cut and wrapped meat}$$

For a more accurate determination of yields and costs, obtain the folder *Buying a Forequarter, Hindquarter, or a Side of Beef* (AG-FO-0653), from your county extension office.

Issued in furtherance of cooperative extension work in agriculture and home economics, acts of May 8 and June 30, 1914, in cooperation with the U.S. Department of Agriculture. Patrick J. Borich, Dean and Director of Minnesota Extension Service, University of Minnesota, St. Paul, Minnesota 55108. The University of Minnesota, including the Minnesota Extension Service, is committed to the policy that all persons shall have equal access to its programs, facilities, and employment without regard to race, religion, color, sex, national origin, handicap, age, veteran status, or sexual orientation.