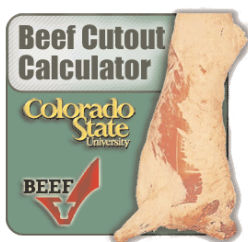


Beef Cutout Calculator



The cutout strategy illustrated in this fact sheet was based upon the expected subprimal yields of an average beef animal with a 1260 lb. live weight and a subsequent 800 lb. hot carcass weight (HCW). The HCW

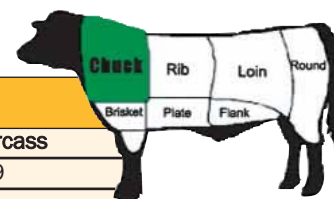
was calculated at 62.5%, the industry accepted dressing percentage for a typical beef animal harvested in the United States. This beef carcass was then calculated to achieve a 3.0 yield grade trimmed to a value-added, 1/8-inch, boneless cutout. The charts included in this fact sheet are intended to highlight the strengths of the cutout calculator as it relates to its ability to estimate subprimal yields.

The interactive format of the beef cutout calculator, found at www.beefresearch.org in the "Featured Web Sites" section, provides all interested parties an in-depth view of carcass composition and value. Producers, industry analysts, and the meat trade can access the cutout calculator to rapidly compare carcass fabrication styles, carcass/live weights, USDA Yield Grades, and/or yield grade factors to ascertain expected cut-out

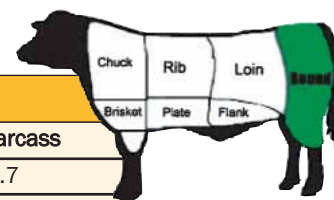
weights, and USDA Choice and USDA Select dollar values for all carcass cuts generated. Consumers and retailers can use the cutout calculator to better understand subprimal yields and their respective values. More importantly, packers and retailers can use the calculator to assist them in developing cutout strategies that will meet their exact needs, maximize the yield of individual value-added muscle cuts, and thereby, maximize the value of each individual carcass.

The standard yields are arranged in an interactive data base file(s) that allow for computation of cut-out weights that are differentiated by USDA Yield Grade, cutting style, external fat trim level, and initial live animal or carcass weight. USDA Choice and USDA Select prices/values remain current by automatically uploading the past week's USDA-AMS National Weekly Beef prices for Boxed Beef Cutout & Cuts — Negotiated Sales. The Beef Cutout Calculator generates reports to accommodate all users by providing IMPS (NAMP) numbers for product identification as well as illustrated carcass diagrams coupled with digital photographs of the most common subprimal beef cuts.

Chuck		
Cut Description	Weight (lbs.)	% of Carcass
Chuck	222.93	27.9
116A Scotty Tender	6.83	0.9
116D Chuck Eye Roll	38.86	4.9
114D Top Blade (Infraspinatus)	6.98	0.9
114E Clod Heart (Triceps brachii)	12.62	1.6
Neck Meat	11.12	1.4
Shank Meat	20.47	2.6
Chuck Petite Tender (Teres major)	1.58	0.2
85% Lean Trimmings	23.95	3
73% Lean Trimmings	32.73	4.1
Fat and Bone Loss	74.62	9.3
Saleable Total	155.14	19.4



Round		
Cut Description	Weight (lbs.)	% of Carcass
Round	173.5	21.7
167A Peeled Knuckle	22.32	2.8
169A Top, Inside, Cap Off	30.89	3.9
171B Outside Round	28.7	3.6
171C Eye of Round	11.39	1.4
Shank Meat	12.23	1.5
Heel	9.95	1.2
85% Lean Trimmings	17.28	2.2
73% Lean Trimmings	4.42	0.6
Fat and Bone Loss	36.32	4.5
Saleable Total:	137.18	17.1



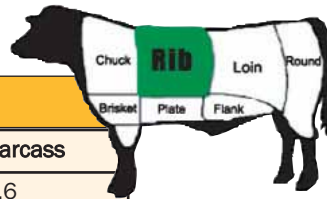
**National Cattlemen's
Beef Association**
on behalf of The Beef Checkoff

9110 E. Nichols Ave.
Suite 300
Centennial, CO 80112
303.694.0305

www.beefresearch.org

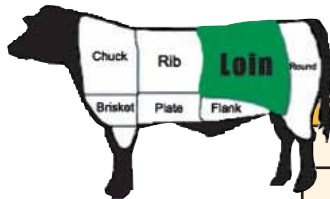


This Project is Funded by
The Beef Checkoff



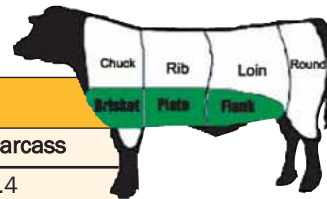
Rib

Cut Description	Weight (lbs.)	% of Carcass
Rib	76.5	9.6
112A Boneless Ribeye Roll, Lip-On	28.06	3.5
124 Back Ribs	5.88	0.7
123A Boneless Short Rib	4.5	0.6
50% Lean Trimmings	13.92	1.7
Fat and Bone Loss	24.14	3
Saleable Total:	52.36	6.5



Loin

Cut Description	Weight (lbs.)	% of Carcass
Full Loin	133.22	16.7
180 1x0 Boneless Strip Loin, Steak Ready	23.39	2.9
189A Peeled Tenderloin	12.96	1.6
184B Top Sirloin Butt Center Cut, Boneless	18.6	2.3
184D Top Sirloin Cap, Culotte	5.63	0.7
185A Bottom Sirloin Butt, Flap	7.54	0.9
185B Bottom Sirloin Butt, Ball Tip	3.97	0.5
185C Bottom Sirloin Butt, Tri Tip	4.8	0.6
73% Lean Trimmings	6.54	0.8
50% Lean Trimmings	3.68	0.5
Fat and Bone Loss	46.11	5.8
Saleable Total:	87.11	10.9



Miscellaneous Cuts

Cut Description	Weight (lbs.)	% of Carcass
120A Brisket Flat Half	11.01	1.4
120B Brisket Point Half	9.15	1.1
121C Inside Skirt	6.16	0.8
121D Outside Skirt	3.78	0.5
Pastrami	8.45	1.1
193 Flank Steak	4.19	0.5
85% Lean Trimmings	11.59	1.4
50% Lean Trimmings	21.79	2.7
Fat and Bone Loss	34.98	4.4
Saleable Total:	76.12	9.5