

TYPICAL MEAT YIELDS FROM LIVESTOCK

The table below shows estimated yields from typical livestock. Actual amounts of packaged meat derived from livestock slaughter will vary from animal to animal. Factors that influence the final amount of meat include:

- Animal breed
- Livestock management practices including:
 - Feed type(s)
 - Finishing practices
 - Time on pasture
 - Age at slaughter
- Live weight at slaughter
- Cut-and-wrap practices, including:
 - Bone-in cuts vs. boneless
 - Relative fattiness of cuts
 - Lean percentage of grind

	Live Weight (lbs)	Carcass (dressed) Weight	Packaged Meat
Beef	1000-1350	62-64% of live weight	58-67% of carcass weight
Hog	215-280	72-75% of live weight	60-75% of carcass weight
Lamb	115-145	48-52% of live weight	45-60% of carcass weight
Goat	70-110	40-55% of live weight	65-78% of carcass weight

Live Weight – The weight of the animal at the time of slaughter

Carcass Weight – The weight of the animal after inedible parts are removed such as organs, head, hide, blood, etc.

Packaged Meat – The weight in final product after processing. Packaged meat consists of retail cuts, ground meat and any other value-added products such as sausage, bacon, etc.

EXAMPLE:

Sofia buys a 13-month old grassfed, grass-finished Charolais steer weighing **1150lbs** live weight. The carcass weight on the hook following slaughter might be **725lbs** (63% of 1150lbs). She asks the butcher to trim most of the fat from her primary cuts, requests that steaks and roasts are made boneless and requests that the ground beef is 85% lean. When she picks up her cuts from the custom meat shop, she finds she has **421lbs** of meat (58% of 725lbs).

By comparison, a cornfed or grain-finished Hereford of the same age might have finished at a higher live weight. Then, if Sofia had left her cuts fattier with bones-in and a grind that was 75% lean, she would have received a higher percentage of the carcass weight in final packaged meat – perhaps as much as 570lbs.