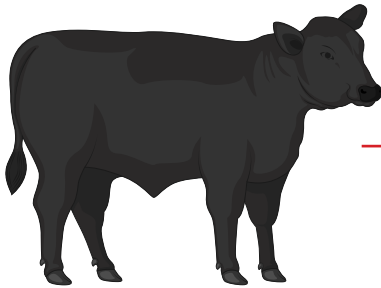


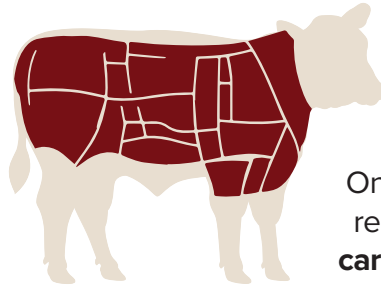
From Farm to Freezer: Understanding Beef Processing

Discover the journey of beef processing, from the initial dressing percentage and chilling and aging of the 806-pound carcass, to the distinct primal cuts and the various meat cuts they yield.



LIVE STEER WEIGHT

A live steer weighs an **average of 1,300 pounds**, marking the starting point of the beef processing journey.



DRESSING PERCENTAGE

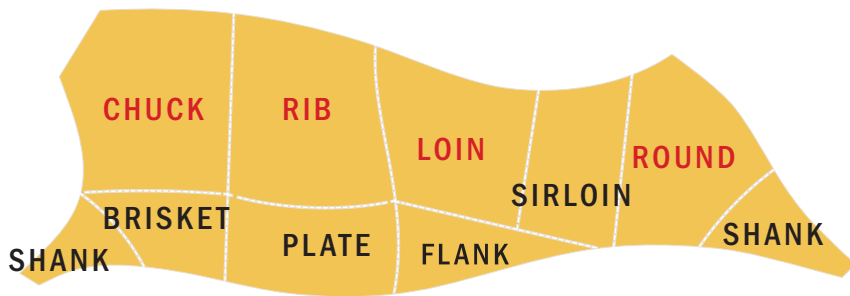
On average, 62% of the animal's weight remains after processing, resulting in a **carcass weight average of 806 pounds**.

CHILLING AND AGING

The meat is chilled and hung for about 14 to 21 days to properly age. During this time, a small amount of weight is lost due to water evaporation. **The carcass weighs 806 pounds on average.**

PRIMAL CUTS

The four primals, chuck, rib, loin, and round, all taste different because they come from different muscles with varying tenderness, fat, and flavor.



MEAT CUTS FROM EACH PRIMAL

These make up **639 lbs, on average, of edible beef** (steaks, roasts, etc).

FREEZER SPACE NEEDED

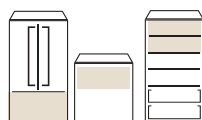
1/8 Beef

- Fridge/Freezer Combo: 3/4 Freezer
- Chest Freezer: 2.5 Cubic ft.
- Stand Up Freezer: 1 Shelf



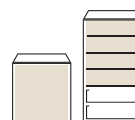
1/4 Beef

- Fridge/Freezer Combo: Whole Freezer
- Chest Freezer: 5 Cubic ft.
- Stand Up Freezer: 2 Shelves



1/2 Beef

- Chest Freezer: 10 Cubic ft.
- Stand Up Freezer: 4 Shelves



Whole Beef

- Chest Freezer: 20 Cubic ft.
- Stand Up Freezer: 20 Cubic ft.

