

<b>525 lbs. Hanging Weight</b>	<b>% *</b>	<b>WHOLE Poundage</b>
Ground Beef	26.22	137.65
Short Ribs	3.79	19.89
Brisket	2.79	14.64
Stew Meat	2.78	14.59
T-bone Steak	4.83	25.35
Rib Steak (bone in)	5.09	26.72
Hanger Steak	0.17	0.89
Tenderloin Steak	0.49	2.57
Flank Steak	0.50	2.62
Flat Iron Steak	0.70	3.67
Bavette Steak	0.82	4.30
Skirt Steak	0.68	3.57
Top Sirloin Steak	2.09	10.97
Boneless Chuck Roast	5.54	29.08
Sirloin Tip Roast	2.70	14.17
London Broil	5.07	26.61
Tri-Tip	0.47	2.46
Chuck Tender	0.51	2.67
Pot Roast	2.83	14.85
Tongue	0.48	2.52
Ox tail	0.32	1.68
Bones	2.94	15.43
Marrow Bones	1.66	8.71
Liver	1.62	8.50
Heart	0.54	2.83
Kidney	0.22	<u>1.15</u>
		<b>398.09 lbs</b>

\* These percentages represent the average recovery of each cut relative to the total hanging weight for 17 animals processed in 2020.