

## 1/4 or 1/2 of 1/2 - SPLIT SIDE BEEF OPTIONS FOR CUTTING AND PROCESSING

**THESE ARE APPROXIMATES ONLY**

**SOUP BONES** - 1 OR 2 PKGS. OF 2 PER. YOU CAN KEEP THESE OR HAVE THE MEAT TRIMMED OFF AND PUT INTO HAMBURGER

**SHORT RIBS** - 1 PKGS. OF 2. YOU CAN KEEP THESE OR HAVE THE MEAT TRIMMED OFF AND PUT INTO HAMBURGER.

**STEW MEAT** - 4 1# PKGS. YOU CAN KEEP THESE OR HAVE THE MEAT TRIMMED OFF AND PUT INTO HAMBURGER.

**ROASTS** - THERE ARE APPROXIMATELY 2 ARM ROASTS AND 4 CHUCK ROASTS. THE AVERAGE SIZE FOR ROASTS IS 3# EACH.

**RIBS** - THERE ARE APPROXIMATELY 8 RIBEYE STEAKS. FROM THE RIB, MOST PEOPLE CUT BONELESS RIBEYE STEAKS OR YOU COULD CHOOSE TO HAVE THE BONE LEFT IN FOR RIB - STEAKS. 3/4" THICK IS THE AVERAGE

**SIRLOIN** - THERE ARE APPROXIMATELY 4 PKGS. OF 2 PER OF SIRLOIN STEAKS. MOST PEOPLE CUT THE SIRLOIN INTO ALL STEAKS. 3/4 THICK IS THE AVERAGE.

**T-BONES** - THERE ARE APPROXIMATELY 8 T-BONES. YOU CAN CUT EITHER ALL T-BONES, WHICH INCLUDES PORTERHOUSE. T-BONES AND CLUB STEAKS, OR YOU CAN TAKE THE BONE OUT AND HAVE NEW YORK STRIPS AND FILLETS. 3/4 THICK IS THE AVERAGE.

**ROUND** - THERE IS APPROXIMATELY 12-14# OF ROUND. YOU CAN LEAVE IT REGULAR, TENDERIZE IT, MAKE MINUTE STEAKS OR PUT IT INTO HAMBURGER. YOU CAN SPLIT IT UP INTO A FEW DIFFERENT WAYS. 1/2 SLAB PER PACKAGE IS THE MINIMUM.

**HAMBURGER** - THE AMOUNT OF HAMBURGER DEPENDS ON THE CUTTING ORDER. USUALLY THERE ARE APPROXIMATELY 40-50 LBS. WE HAVE 1# PKGS, 1 1/2# PKGS, AND 2# PKGS. WE ALSO MAKE 1/4# PATTIES FOR AN EXTRA .18 CENTS PER LB.

**RUMP** - BONING AND NETTING THE RUMP IS MOST COMMON. THERE ARE USUALLY 2 ROASTS @ 2 LBS EACH.

**PACKAGING** - MINIMUM STEAKS PER PKG. IS 2. 1 PER PKG. WE USE A LINED HIGH QUALITY FREEZER WRAP PAPER TO WRAP IN AND EACH PACKAGE IS MARKED WITH THE ITEM NAME, DATE AND CUSTOMER NAME.