

# BEEF CARCASS YIELD GUIDE



## HINDQUARTER (3 RIBS)

6.2%	TOPSIDE	HAM 2000
3.7%	THICK FLANK	HAM 2060
5.7%	OUTSIDE	HAM 2030
3.8%	D-RUMP	HAM 2100
1.6%	TENDERLOIN	HAM 2150
4.4%	STRIPLOIN (3R)	HAM 2140

## FOREQUARTER (10 RIBS)

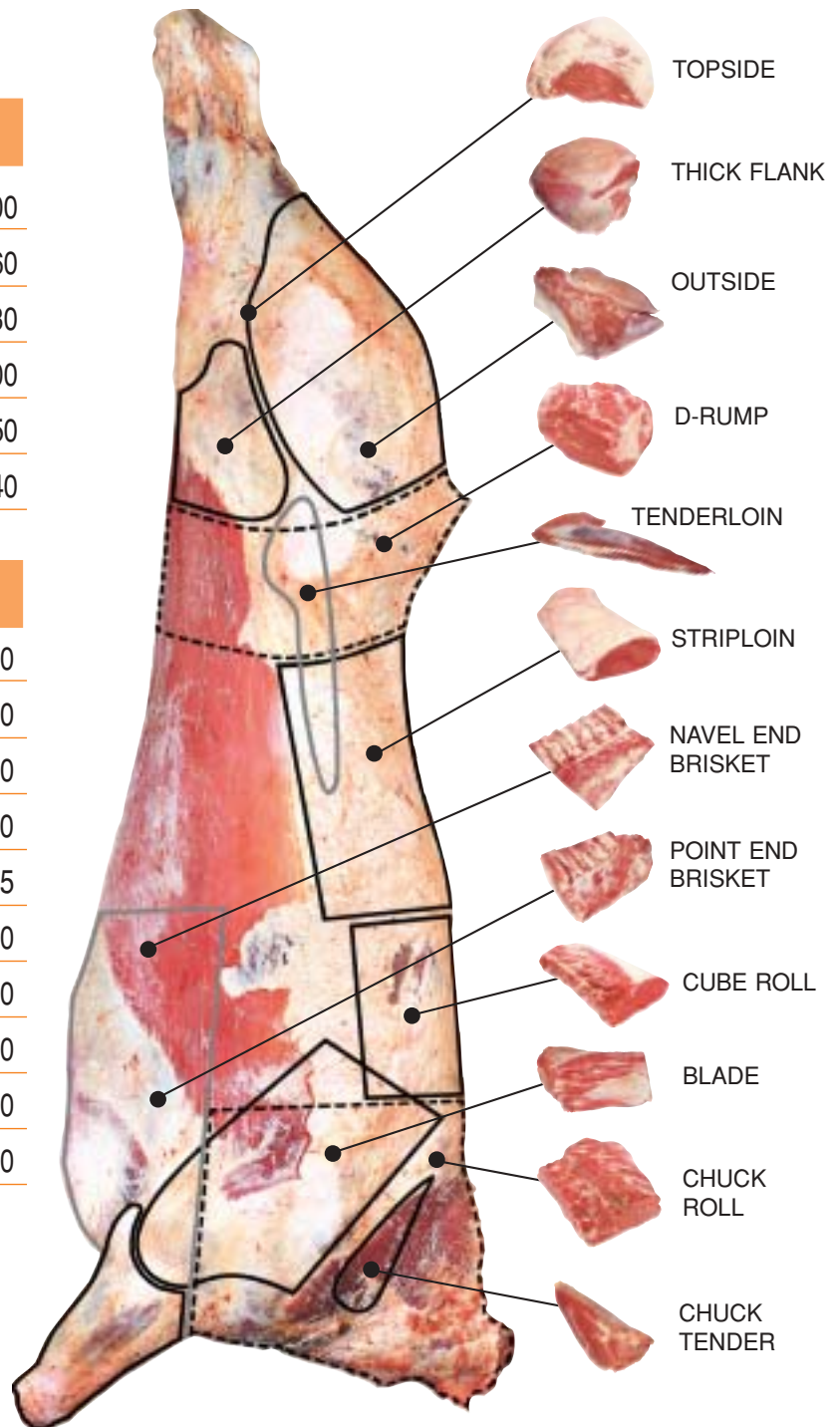
3.3%	NAVEL END BRISKET (5R)	HAM 2340
3.8%	POINT END BRISKET (5R)	HAM 2330
1.7%	CUBE ROLL (5R)	HAM 2240
5.5%	BLADE	HAM 2300
4.5%	CHUCK ROLL (5R)	HAM 2275
0.9%	CHUCK TENDER	HAM 2310
4.6%	(1) * SHIN/SHANK	HAM 2360
0.2%	(2) * THIN SKIRT	HAM 2190
0.4%	FLANK STEAK	HAM 2210
18.4%	(3) * TRIMMINGS	HAM 2560

**68.7% MEAT YIELD**

**12.0% FAT**

**19.3% BONE**

**100% TOTAL**



No particular cattle species are used for this meat yield guide.

Primal cuts fat cover averaged @ 10mm

Trimming - trim content averaged @ 85% cl

*Note: (1) \* Shin/Shank includes Fore/Hind/Conical/Heel muscles*

*(2) \* Thin Skirt - skin off*

*(3) \* Trimmings % includes Chuck residue*

Disclaimer: This Beef Carcass meat yield information is provided by AUS-MEAT to be used as a **guide only**. AUS-MEAT accepts no responsibility for any inaccuracy or liability, loss or inconvenience that may result.