

## Before you buy

### DID YOU KNOW?

It takes 21-30 months from conception to consumption until that steak or roast is finally cut, wrapped and ready to purchase. In between, there are countless management decisions resulting in profit, losses, success, failures, huge investments and months of hard work.



A 1,200 lb steer does not yield 1,200 lb of beef. On average, that steer yields a 744 lb carcass. Then, approximately 240 lb of fat and bone are trimmed off leaving about 498 lb of retail beef cuts.



The terminology used in buying meat - Certified Organic, No Antibiotics Administered and No Hormones Added - are set and regulated by the United States Department of Agriculture (USDA). Claims on meat labels must be approved by the USDA.



### Understand the difference in beef processors.

There are USDA or Ohio Department of Agriculture (ODA) inspected processing facilities across Ohio. Meat being sold at stores or farmers' markets must be harvested and processed with the oversight of the USDA or ODA. There are also custom facilities in Ohio. These facilities may slaughter and process for personal use or freezer trade only. Different facilities may cut, age and package meat differently so it is important to discuss before purchase.



## Resources



10600 US 42  
Marysville, OH 43040  
614-873-6736  
[www.ohiobeef.org](http://www.ohiobeef.org)

Follow us on social media to meet Ohio cattle farmers, learn new beef recipes and more!



### THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,  
AND ENVIRONMENTAL SCIENCES

OSU Beef Extension Team  
[beef.osu.edu](http://beef.osu.edu)

**BEEF.** IT'S WHAT'S  
FOR DINNER.®

[www.beefitswhatsfordinner.com](http://www.beefitswhatsfordinner.com)

### Locate a beef farm near you!

[www.ohiobeef.org](http://www.ohiobeef.org) under the  
resources section.

## BEEF BREAKDOWN

### Understanding beef cuts when buying local beef



### Plan Ahead

Ohio has a variety of processing facilities but demand is high, so contact the beef farmer you plan to purchase from well in advance.

Visit [ohiobeef.org](http://ohiobeef.org) to view our Fresh From the Farm local beef directory and find a producer near you.

# BEEF BREAKDOWN



1,200 lb  
STEER

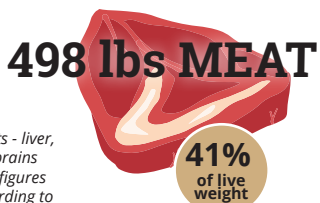


744 lb\*  
CARCASS

62%  
of live  
weight



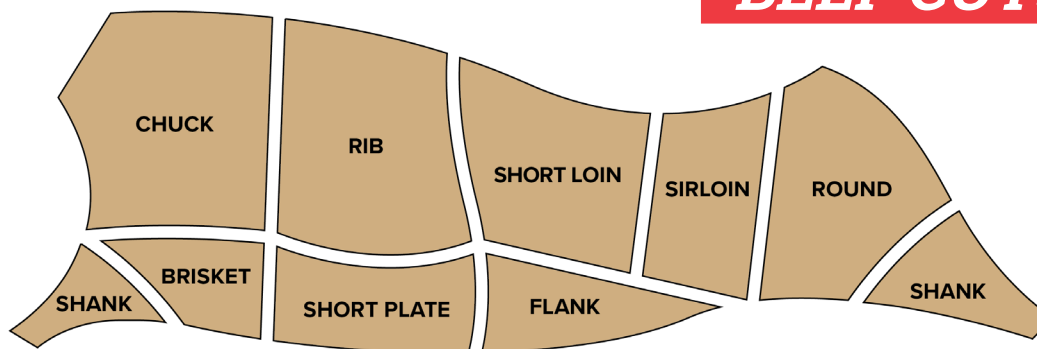
246 lb  
fat, bone & waste is  
trimmed away



498 lbs MEAT

41%  
of live  
weight

# RETAIL BEEF CUTS



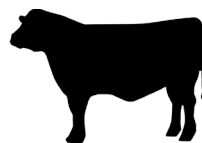
## FREEZER SPACE REQUIREMENTS

RULE OF THUMB	QUARTER BEEF
2.25 Cubic ft. per 50 lb.	5.6 Cubic ft. freezer space Approx. 125 lbs.

1/2 BEEF = 249 LBS

1/4 BEEF = 125 LBS

## COST OF BEEF



Cost of the animal + the cost of processing, paid separately to processor. If purchasing a half or quarter of a beef, divide total costs of animal and processing by either 4 or 2, accordingly.

### CHUCK

Arm Roast, Chuck Pot Roast, Flat, Iron Steak, Short Ribs

### RIB

Ribeye Roast or Ribeye Steak, Beef Ribs

### SHORT LOIN

T-Bone and Porterhouse Steaks  
or Tenderloin (Filet) and Strip Steaks

### SIRLOIN

Top Sirloin Steaks or Top Sirloin Roasts, Tri-Tip Roast

### ROUND

Full Round Steaks or Top and Bottom Round Steaks/Roasts, Eye of Round Roast or Cubed

### OTHERS

Brisket, Flank and Skirt Steak, Stew Meat, Ground Beef

\*This does not include the variety meats - liver, heart, tongue, tripe, sweetbreads and brains - which account for about 22 lb. These figures are averages. Carcass data varies according to cutting method and type of cattle.

Figures may vary significantly