Calculating Break Even and Pricing for Profit

1. Cost of the live animal per pound of live weight — $ 2.00

2. Enter the Hanging Carcass Yield — 60.00%
   (see average dressing yields for beef, pork, & lamb)

Hanging Carcass Break Even per pound = $ 3.33

3. Cost of processing fee per pound. — $ 2.50

Hanging Carcass Break Even plus processing = $ 5.83

4. Will your cuts be boneless or bone in? — 0.70
   (see average bone-in & boneout yields for beef, pork, & lamb)

Break Even price per pound = $ 8.33

What percent profit margin do you wish to make? — 20.00%

Final Price per pound = $ 41.67

~60%

The average dressing percentage for cattle is about 60-62%.

Example:
Live weight = 1312 lbs.
Actual DP = 60%
Carcass wt. = **787 lbs.**

~70%

The average dressing percentage for hogs is about 70-72%.

Example:
Live weight = 245 lbs.
Actual DP = 72%
Carcass wt. = **176 lbs.**

~50%

The average dressing percentage for sheep is about 50%.

Example:
Live weight = 127 lbs.
Actual DP = 52%
Carcass wt. = **66 lbs.**

Beef

For bone-in beef, expect no more than 65-70% of the carcass weight back as meat. For boneless, 55-60%.

Example:
Carcass wt. = 787 lbs.
Boneless beef = **472 lbs.**

Pork

For bone-in pork, expect no more than 75-80% of the carcass weight back as meat. For boneless, 65-70%.

Example:
Carcass wt. = 176 lbs.
Boneless pork = **123 lbs.**

Lamb

Most lamb cuts are bone-in. Expect no more than 70-75% of carcass weight back as meat.

Example:
Carcass wt. = 66 lbs.
Lamb cuts = **50 lbs.**