

Arapahoe Meat Company - Beef Breakdown

**All figures are approximations and actual meat yield would very depending on animal fat content, hanging time, animal diet and other factors like cut selection, custom meats and burger leanness.*

**What you get on a side (one half) of beef with Standard Cuts
(1100 LB. Steer Live Weight) :**

- ◆ 1 Brisket
 - ◆ 5-6 Chucks Roasts @ 3-4 Lbs.
 - ◆ 2 Chuck eye Steaks @ 3/4"
 - ◆ 2 Arm Pot Roast @ 3-4 Lbs.
 - ◆ Soup Bones (Sliced Neck/Shank)
 - ◆ 2 English Roasts(Cross-rib Roasts) @ 3-4 Lbs
- ◆ 10-12 Rib eye steaks (3/4") or 2 Rib Roasts (3 1/2 Rib)
 - ◆ 10-12 T-bone Steaks @ 3/4"
 - ◆ 4 Filet Mignon @ 1 1/4"
 - ◆ 5-6 Sirloin Steaks @ 3/4"
 - ◆ 5-6 Tip Steaks @ 3/4"
 - ◆ 5-6 Round Steaks @ 3/4"

(Options: Tenderize, Cubed Steak, Fajita, additional stew add .50/lb)

- ◆ 2 Rump Roasts @ 3-4 Lbs.
 - ◆ Shorts Ribs 2 packs
 - ◆ Back Ribs 2 Back
 - ◆ 6 Lbs. Stew
 - ◆ 70 Lbs. Burger

Typical cuts received on ¼ of Beef with Standard Cuts (1100 LB. Steer Live Weight) :

- ◆ 1/2 Brisket
- ◆ 2-3 Chucks Roasts @ 3-4 Lbs.
- ◆ 1 Arm Pot Roast @ 3-4 Lbs.
- ◆ Soup Bones (Sliced Neck/Shank)
- ◆ 1 English Roast(Cross-rib Roasts) @ 3-4 Lbs
- ◆ 5-6 Rib eye steaks (3/4”) or 1 Rib Roast (3 ½ Rib)
 - ◆ 5-6 T-bone Steaks @ 3/4”
 - ◆ 2 Filet Mignon @ 1 1/4”
 - ◆ 2-3 Sirloin Steaks @ 3/4”
 - ◆ 2-3 Tip Steaks @ 3/4”
 - ◆ 2-3 Round Steaks @ 3/4”

(Options: Tenderize, Cubed Steak, Fajita, additional stew add .50/lb)

- ◆ 1 Rump Roast @ 3-4 Lbs.
 - ◆ Shorts Ribs 1 pack
 - ◆ Back Ribs 1 Pack
 - ◆ 3 Lbs. Stew
 - ◆ 30 Lbs. Burger

Freezer Requirements

7 CU. Ft Freezer for ¼ beef

21 cu ft freezer for 1 side of beef