

HALF beef package 200 lbs of meat

The cut amounts and weights are estimated and will vary from process to process.

CHUCK and Shoulder		Weights are estimated	
Chuck Roast	<input type="checkbox"/>	15 Lbs	<input type="checkbox"/> or grind for ground beef
Chuck eye Steaks	<input type="checkbox"/>	2 lbs	<input type="checkbox"/> or grind for ground beef
Shoulder Roast	<input type="checkbox"/>	8 lbs	<input type="checkbox"/> or grind for ground beef
Round			
London Broil	<input type="checkbox"/>	10 lbs	<input type="checkbox"/> or grind for ground beef
Rump Roast	<input type="checkbox"/>	1 roasts (3.5 lbs)	<input type="checkbox"/> or grind for ground beef
Sirloin Tip Roast	<input type="checkbox"/>	2 roasts (5.5 lbs)	<input type="checkbox"/> or grind for ground beef
Eye Round Roast	<input type="checkbox"/>	1 roasts (2.5 lbs)	<input type="checkbox"/> or grind for ground beef
Tri Tip	<input type="checkbox"/>	1 tri tips (1 lb)	<input type="checkbox"/> or grind for ground beef
Loins			
Rib Eyes	Bone-In Steaks	10-12 steaks (12 lbs)	1 1/4" thick
Sirloins	Bone-In Steaks	4-6 Steaks (8.5 lbs)	1" thick
NYstrips	Bone-In Steaks	6-8 steaks (9 lbs)	1 1/2" thick
Filets	<input type="checkbox"/>	6 Steaks (3.5 lbs) Or	<input type="checkbox"/> 1 Full loin (uncut)
OR if you want T-bones and Porterhouses (you then won't get Filets or NYstrips)		<input type="checkbox"/>	3 Porterhouses 6 T-Bones
Ribs			
Short Ribs or BBQ Ribs	<input type="checkbox"/>	Short Ribs Or	<input type="checkbox"/> BBQ Ribs
4 packages			
Skirt Steak	<input type="checkbox"/>	2 Steaks Or	<input type="checkbox"/> or grind for ground beef
Sides			
Flank Steak	<input type="checkbox"/>	1 steaks	<input type="checkbox"/> or grind for ground beef
Brisket	<input type="checkbox"/>	1 full briskets	<input type="checkbox"/> Cut is half (2 pieces)
Others			
Stew Meat	8-12 packages	<input type="checkbox"/> YES	<input type="checkbox"/> or grind for ground beef
Meaty Soup bone	2 packages	<input type="checkbox"/> YES	<input type="checkbox"/> or grind for ground beef
Osso Bucco/shank	4 packages	<input type="checkbox"/> YES	<input type="checkbox"/> or grind for ground beef
Marrow bones		<input type="checkbox"/> YES	<input type="checkbox"/> NO
Ox Tail		<input type="checkbox"/> YES	<input type="checkbox"/> NO
Liver YES or NO	Heart..... YES or NO	Tongue..... YES or NO

On average you will get back 50-60+ lbs worth of ground beef. If you grind cuts you will be adding to your ground beef amount.