

About Dress out percentages by cut for Beef and Bison. Updated 5/2/2024 Tom  
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**Based on hanging weight.**

**Hanging weight is the weight of the carcass after initial butchering, but before cutting, curing if requested, packaging, and freezing.**

**Note: Beef and bison carcasses are similar but not identical.**

<b>Cut</b>	<b>% of Hanging Weight</b>	<b>LBS assuming 125# HW</b>
<b>Chuck Roast</b>	<b>6.90%</b>	<b>8.6250</b>
<b>Arm Roast</b>	<b>7.00%</b>	<b>8.7500</b>
<b>Brisket</b>	<b>0.80%</b>	<b>1.0000</b>
<b>Rib Steak</b>	<b>5.60%</b>	<b>7.0000</b>
<b>T Bone</b>	<b>5.30%</b>	<b>6.6250</b>
<b>Sirloin Steak</b>	<b>4.30%</b>	<b>5.3750</b>
<b>Sirloin Tip Steak</b>	<b>1.80%</b>	<b>2.2500</b>
<b>Round Steak</b>	<b>7.50%</b>	<b>9.3750</b>
<b>Rump Roast</b>	<b>1.50%</b>	<b>1.8750</b>
<b>Pikes Peak (round)</b>	<b>1.00%</b>	<b>1.2500</b>
<b>Flank Steak</b>	<b>0.30%</b>	<b>0.3750</b>
<b>Lean Ground</b>	<b>30.35%</b>	<b>37.9375</b>
<b>Liver</b>	<b>0.90%</b>	<b>1.1250</b>
<b>Bones</b>	<b>26.75%</b>	<b>33.4375</b>
<b>Total</b>	<b>100.00%</b>	<b>125.0000</b>

**Additional notes:**

- 1. Not all butcher shops do all cuts.**
- 2. Grass-fed bison will differ somewhat from feedlot (grain-fed) bison.**
- 3. Unless labeled 100% grass-fed, all supermarket meat is grain fed.**