

## **About How much meat will You actually take home?**

From Snake River Farm Minnesota Updated 5/2/2024 Tom [admin@snakeriverfarmmn.com](mailto:admin@snakeriverfarmmn.com)

Frankly, there is no exact answer to this question. Because...

- Your cutting and processing choices affect quantity.
- Meat can be boneless or bone-in. Bones have weight.
- Some people use parts like liver, oxtail, marrow bones, broth bones etc., some do not.
- Each animal is built differently! One may have more muscle or fat or bone than the next.

Weight loss during harvest and processing of meat from live animals to table-ready cuts is normal.

Initial butchering removes blood, hide, stomach, intestines, and inedible parts from the animal. In beef, bison, and lamb it will account for an average loss of slightly less than half the original live weight of the animal. The weight of the carcass at this point, after initial butchering is the "hanging weight".

The slaughter weight loss in grass fat beef or bison is almost half of the live weight. That means the normal hanging weight of beef or bison is 53% to 60% of the live weight.

The slaughter weight loss in hogs averages about one-quarter of the live weight. That means the normal hanging weight of hogs is about 73% of the live weight.

### **Yield Percentages from Live to Hanging (Dressed) Weight**

<b>Beef</b>	<b>53% - 62% of live weight</b>	<b>Pork</b>	<b>72% - 75% of live weight</b>
<b>Bison</b>	<b>53% - 62% of live weight</b>	<b>Lamb</b>	<b>48% - 52% of live weight</b>

EXAMPLE: If your beef weighs 900# live, the hanging weight will be between 477 and 558# (53%-62% of live weight). Quarters would be between 119 and 140#.

Processing is the cutting of the dressed meat into ready- to- cook portions. It accounts for another loss in weight. Excess fat, inedible connective tissue and bones are trimmed away. Trimming makes meat more appetizing. Proper trimming reduces the requirement for storage space and eases kitchen preparation.

### **Yield Percentage from Hanging (dressed) Weight to Table-Ready**

<b>Beef</b>	<b>50% -65% of dressed weight</b>	<b>Pork</b>	<b>72% - 82% of dressed weight</b>
<b>Bison</b>	<b>50% - 65% of dressed weight</b>	<b>Lamb</b>	<b>65% - 85% of dressed weight</b>

EXAMPLE: If your beef weighs 125# hanging, expect from 63# to 81# of packaged meat after processing. (50% - 65% of hanging weight)

EXAMPLE: If your hog weighs 145# hanging, expect from 104# and 118# of packaged meat after processing. (72% - 82% of hanging weight)

Note: Bison yield is similar to beef.

A carcass isn't all eating meat...you can expect weight loss.