



**Beef April 2009, Guernsey, live weight 1200 lb, \$0.70/lb**



Live weight	1200 lb	Aggressive and agitated when pinned, looked gentle in the field
Carcass weigh	753 lb	Yellow fat, very fatty
Hanging time (days)	8.5	no signs of deterioration
Cost to butcher (\$)	40	Wanted to get \$80, 40 per side, argued that it was \$35 for the whole (which turned out to be \$40 when checked records), reasoned to \$40

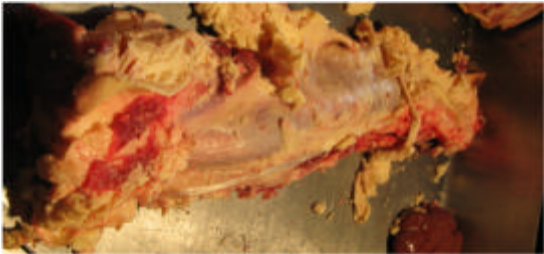
## Rib eye



Name	Cuts produced	Kg plus minus 50 gr	lb	
Rib eye	The whole piece	12.712	28	
	Back bone soup 1	2.2	4.845815	
	Shoulder over rib eye 1 (soft bone like ribs)	1.9		
				4.185022
	Shoulder over rib eye 2 (soft bone like ribs)	1.05	2.312775	
	Rib eye tip	1.85	4.07489	
	Rib eye base	2.25		
				4.955947
	Back bone soup 2	1.95	4.295154	

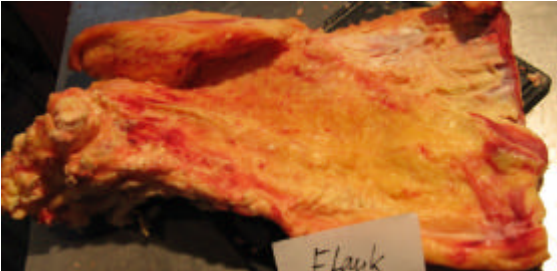

## T-bone



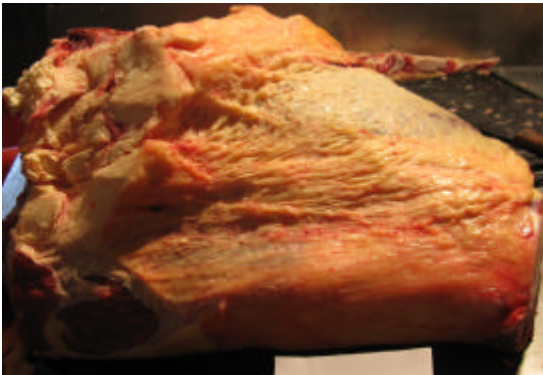
Name	Cuts produced	Kg plus minus 50 gr	lb	
T-bone	The whole piece	32.688	72	
	Sirloin ramp side	2.4	5.286344	
	Sirloin rib eye side	1.85	4.07489	
	Rump roast, sirloin quality 1	1.45	3.193833	
	Rump roast, sirloin quality 2	1.25	2.753304	
	Back bone soup 1	1.55	3.414097	
	Back bone soup 2	1.95	4.295154	
	Tenderloin	3.350		
				7.378855
	Rump roll	0.95	2.092511	
	Rump roll thick	1.35	2.973568	
	t-bone flank roll outer	2.55	5.61674	
	t-bone flank roll inner	2.45	5.396476	
Romp bone soup	2.6	5.726872		


## Ribs



Name	Cuts produced	Kg plus minus 50 gr	lb	
Ribs	The whole piece	21.792	48	
	Brest soup meaty	1.35	2.973568	
	Flank roll thin	1.150		
				2.53304
	Flank roll thick 1	0.8	1.762115	
	Flank roll thick 2	1.15	2.53304	
	Ribs upper	2.05	4.515419	
	Ribs lower	3.5	7.709251	
	Ribs medium	3.2	7.048458	
	Ribs lowest	5.1		
				11.23348
	Brest soup meaty	1.15	2.53304	

## Rear Leg and Shank



Name	Cuts produced	Kg plus minus 50 gr	lb
Rear Leg and Shank	Shank (included in soup bones below).The whole piece	4.54	10
	Leg .The whole piece	29.51	65
	Soup bones. Includes all soup bones from leg and shank	12.712	28
	Boneless roasts. Named according to location in leg		35
			15.89

## Shoulder Brest



Name	Cuts produced	Kg plus minus 50 gr	lb
Shoulder-Brest	The whole piece	19.5	43
	Between shoulder brest layer roll	1.35	2.973568
	Brest ribs	0.9	1.982379
	Arm stew meat two chunks	1.150	2.53304
	Brest soup 1	0.95	2.092511
	Brest soup 2	1.0	2.202643
	Shoulder to arm bone, some meat, soup	1.25	2.753304
	Shoulder to shank joint, meaty, soup	1.65	3.634361
	Arm boneless roast 1	1.0	2.202643
	Arm boneless roast 2	1.05	2.312775
	Shoulder to arm meaty soup	1.2	2.643172
	Trim, includes big chunks	3.5	7.709251

## Shoulder-Neck



Name	Cuts produced	Kg plus minus 50 gr	lb
Shoulder-Neck	The whole piece	27.24	60
	Neck sirloin	0.9	1.982379
	Neck base meat	0.65	1.431718
	Neck roll 1	0.52	1.145374
	Neck roll 2	1.4	3.0837
	Neck roll 3	0.8	1.762115
	Neck roast boneless 1	0.85	1.872247
	Neck roast boneless 2	0.75	1.651982
	Neck roast boneless 3	0.75	1.651982
	Neck middle soup	1.95	4.295154
	Neck base with ribs, soup	1.45	3.193833
	Neck base, soup	1.35	2.973568
	Neck tip 1, soup	0.7	1.54185
	Neck tip 2, soup	1.0	2.202643
	Shoulder boneless 1	0.65	1.431718
	Shoulder boneless 2	1.0	2.202643
	Shoulder boneless 3	0.65	1.431718
	Shoulder roast with blade 1	1.1	2.422907
	Shoulder roast with blade 2	0.95	2.092511
	Shoulder roll	0.6	1.321586
Shoulder blade ball joint soup	1.1	2.422907	
Trim	3.4	7.488987	

Fat and waste 50 lb			
Name	Cuts produced	Kg plus minus 50 gr	lb
Fat and waste		22.7	50

**Packaging**

took from 10 am to 10 pm, large freezer full

