Working with your Processor

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Objectives

• Working with your processor
• Understanding what your animal will yield
• Basic Cutting Specifications

Meat Processor

• Owner
• Human Resource Manager
• Accountant
• Meat Cutter
• QC Manager
• Sanitation Manager
• Food Safety Coordinator
• Public Relations Manager
Livestock delivery

- Quality Control Point
- Subject to Inspection
- Humane Handling: minimize excitement when handling livestock

- Does the processor know you are delivering animals?
- What time does the processor receive livestock?
- Are there any documents that need to be signed?
- Does the animal have access to water?
- Does the animal have room to lay down if held overnight?

Yield

- Live Weight
- Hot Carcass Weight
- Cold Carcass Weight
- Cutout Weight
- Yield Grade
- Quality Grade
• Live Weight - many factors, most likely before taken to processor

• Hot Carcass Weight (HCW) - weight of live animal minus the hide, head, intestinal tract, and internal organs.

• Cold Carcass Weight (CCW) - weight of the carcass after it chilled and prior to fabrication.

Cutout Weight
Yield Grades


Quality Grades

Yield and Quality Grading
Cutting Specifications

- Know the variety of cuts available:
  - T-bones
  - vs.
  - Strip Loin & Tenderloin Steaks

- Know the possible quantity of available cuts:
  - Flank Steak vs. Tri tip

Carcass Breakdown information

Beef Made Easy
• Make the determination- you and processor

• What cuts do you want?
What cuts do they cut?

• If selling, what specific cuts do you want?

How Much Do I Get?

Meat from a typical half beef (from a 1,000-1,200 lb. live animal) consists of approximately:

- 14 T-bone steaks (3/4” thick)
- 8 sirloin steaks (3/4”)
- 2 sirloin tip roasts (3lbs.)
- 4 arm roasts (3lbs.)
- 8 packages of stew beef (1lb.)
- 4 packages of soup bones (1.5lbs.)
- 14 rib steaks (3/4”)
- 8 round steaks (3/4”)
- 6 chuck roasts (4 lbs.)
- 2 rump roasts (3lbs.)
- 4 packages of short ribs (1.5lbs.)
- 80-100 lbs. ground beef
(variety meats, if desired, such as heart, liver, tongue, and oxtail)

How Much Do I Get?

Meat from a typical half hog (from a 250-270 lb. live animal) consists of approximately:

- 12-14 lbs. pork chops
- 2 packages of spare ribs (1.5lbs.)
- 3 shoulder roasts (4lbs.)
- 2 smoked hocks (0.75lbs.)
- 6-10 lbs. ground pork and/or ground sausage
- 1 ham (15-18 lbs.; can be cut smaller)
- 8-10 lbs. bacon
(variety meats, if desired, such as heart, liver, tongue, and fat/lard)
Documentation

- Documentation is the best method to ensure you and your meat processor are on the same page!
- Meat processors advice
- Get every cut that is available
- Figure out what cuts you /customers want
- Refine selection
- Determine price

Yield

- Collect it.. Don’t assume processor will collect it for you.
- Know what the processor will collect
  - HCW
- Know what you must collect
  - Live animal weight
  - Cutting Yield

Packaging

- What is available?
- How many cuts/ package?
- How may lbs/ package?