

# WHERE'S THE BEEF?



## Fact Sheet for Those Considering Purchasing Beef in Bulk

### What is Beef in Bulk?

#### **Bulk Beef (whole carcass, side/half a carcass, hindquarter, forequarter)**

Advantages: generally cheaper on an average per pound basis, can specify the cuts you want.

Disadvantages: requires a large amount of storage space, may also get some “undesirable” or unfamiliar cuts of meat, costs more up front.

### How Much Meat Will I Get?

- **Average weight of a whole beef carcass: 600 lbs.**
- **Average weight of a half or side: slightly over 300 lbs.**

\*\*It is important to note that you pay for the meat based on the carcass weight. For example, if you buy a whole beef with a carcass weight of 600 lbs. at \$2.50/lb, you will pay \$1,500.

However, you will not receive 600 lbs of product! \*\*

This is because there is loss from cutting and trimming, which will be, on average, 25%.

Therefore, for a

- 600 lb whole beef carcass you will receive approximately 450 lbs of product
- 300 lb half or side you will receive approximately 225 lbs of product

### How Much Space Will I Need?

Allow one cubic foot of freezer space for each 30-45 lbs of cut and wrapped meat. This will vary slightly depending on how the meat is packaged.

Beef can be stored in a freezer for approximately 9-12 months with no loss of quality. It will still be safe to eat after the 12 month period, but there will be a higher risk of freezer burn, dehydration and broken packages, which can decrease quality.

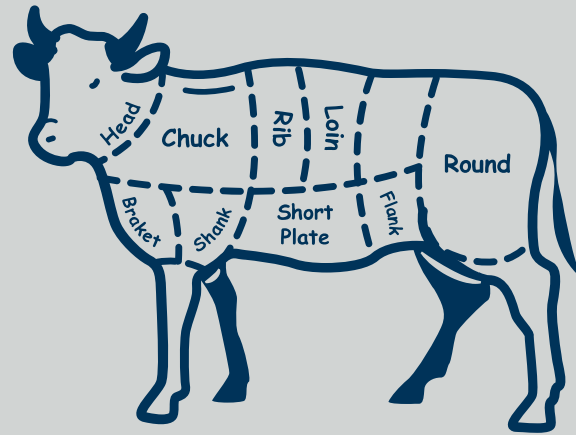
### How Long Will It Store?

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## What Will I Get?

When you buy a whole beef or a half/side you get a variety of high and low priced cuts. These may include, but are not limited to,

- T-bones and porterhouses
- Ribeyes
- New York Strip steaks
- Chuck roasts
- Ground beef
- Flank
- Brisket
- Short ribs
- Stew beef



One of the advantages to purchasing these large quantities is that you get input into how your meat is cut. Don't want the brisket? You can have it ground and added to your ground beef. Prefer your steaks to be 1+ inches thick and packaged two to a pack? You can specify that on your cut sheet! Want 2-3 lbs roasts? You can specify that as well! Prefer your ground beef to be packaged in 1 lbs packs, 5 lbs packs or something else? You have options! If you aren't sure what you want, the person selling you the beef, or the processor, has the experience to help walk you through the process.

## Other Considerations

- Always buy from a dependable supplier - many local farms sell beef!
- Buy inspected beef - be sure that the plant in which the beef is processed is clean and inspected.
- Different processors package meat differently - if you prefer your meat vacuum sealed, it is important to ask your supplier if your meat will come vacuum sealed or double wrapped with plastic and white butcher paper. Some processors will offer different options for an additional fee.



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These numbers are estimates and are only meant to give a general idea of what you should expect. Actual numbers will vary depending on many different factors including size of animal, amount of fat the animal has and cutting and trimming procedures of the processor.

Source: <https://extension.okstate.edu/fact-sheets/buying-beef-for-home-freezers.html>