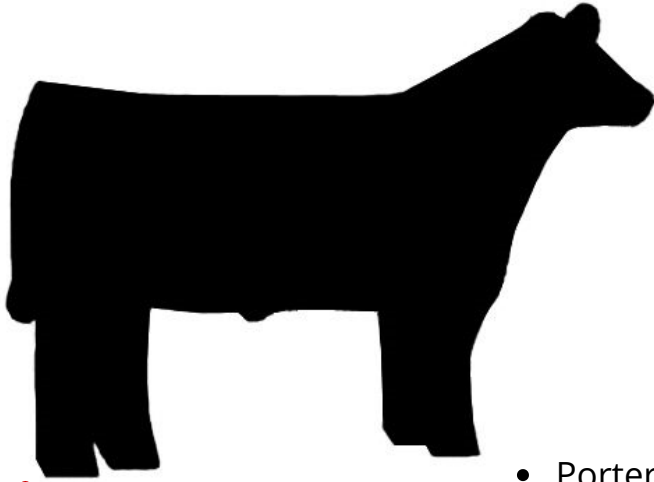


Ground beef is the most common beef product and can come from any portion of the carcass.

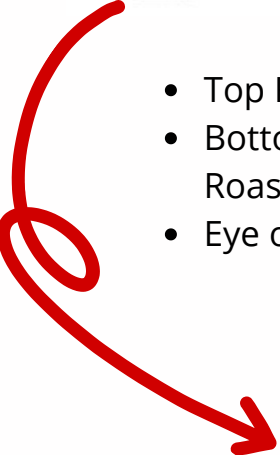
BEEF PRODUCTS

UNIVERSITY OF NEBRASKA

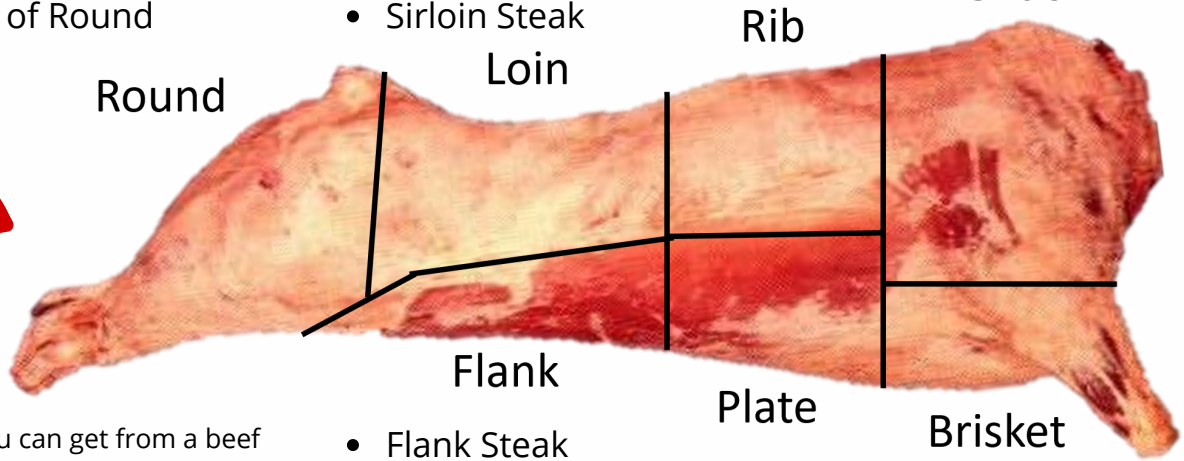


The Flat Iron Steak was invented at The University of Nebraska!

DID YOU KNOW?



- Top Round Roast/Steak
- Bottom Round Roast/Steak
- Eye of Round
- Porterhouse
- T-Bone
- NY Strip
- Tenderloin
- Filet Mignon
- Sirloin Steak
- Ribeye Roast
- Ribeye Steak
- Back ribs
- Flat Iron
- Chuck Roast
- Petite Tender
- Country Style Ribs
- Denver Steak



*Not all the cuts you can get from a beef animal are included. Cuts can vary by preference and cutting method.

- Flank Steak
- Skirt Steak
- Brisket Flat

Once bones are removed and fat is trimmed, approximately 570 lbs. of boneless, closely trimmed, retail cuts will remain.

	Approximate Percent of Carcass Weight	Ex: Weight of each Primal from an 880 lb. Carcass (1400 lb. steer)
Chuck	26.8%	236 lbs.
Rib	9.6%	85 lbs.
Loin	17.2%	151 lbs.
Round	22.4%	197 lbs.
Flank	5.2%	46 lbs.
Plate	8.3%	73 lbs.
Brisket and Shank	6.9%	61 lbs.
Miscellaneous (internal fat, cutting losses, etc.)	3.6%	31.7 lbs.

These numbers can vary based on the number of bone-in vs. boneless cuts, as well as cutting style.

If we started with a 1400 lb. steer and only get about 570 lbs. of meat...

What Happens to the Rest of the Carcass?

BEEF BYPRODUCTS

UNIVERSITY OF NEBRASKA



DID YOU KNOW?

From medical equipment to instrument strings beef byproducts are found in a variety of industries!

Fat:

- Cosmetics
- Soap
- Crayons
- Rubber Products

Hide:

- Paint Brushes
- Leather
- Sporting Equipment

Bone:

- Gelatin
- Nail Polish
- Adhesives
- Glass

Blood:

- Adhesives
- Fabric Dyeing Agents
- Livestock Feed

And so much more!