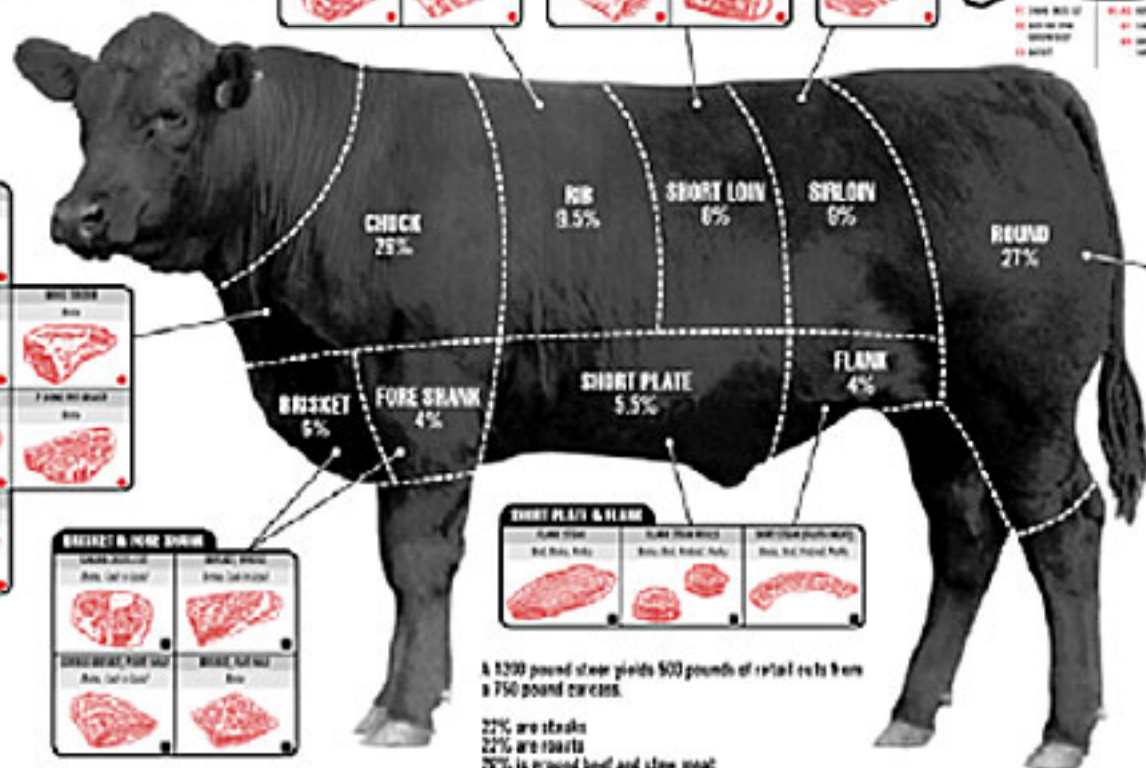


ANGUS BEEF CHART

- Steaks and roasts suitable for broiling, panbroiling and roasting

Use primarily the most desirable cuts and amounts to about 50% of the total value of carcass

- The fly cuts requiring longer cooking methods



A 1200 pound steer yields 500 pounds of retail cuts from a 750 pound carcass.

22% are steaks
22% are roasts
20% is ground beef and stew meat
36% is made-up of fat, bone & shrinkage



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