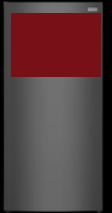
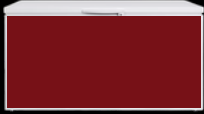


HOW MUCH FREEZER SPACE DO I NEED?			
Beef Quantity	Fridge Combo	CHEST FREEZER 20 cubic ft	VERTICAL FREEZER 20 cubic ft
1/4 BEEF CARCASS	Whole Freezer 	5 cubic ft 	2 shelves 
1/2 BEEF CARCASS	Not applicable	10 cubic ft 	4 shelves 
1 WHOLE BEEF CARCASS	Not applicable	20 cubic ft 	Whole freezer 

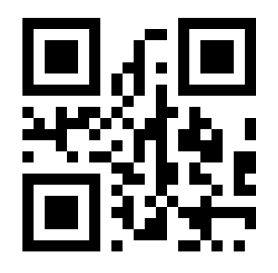
Defrosting Guidelines

For the best quality, defrost beef in the refrigerator, never at room temperature. Place the frozen package on the plate or tray to catch any juices and place it in the refrigerator according to the Refrigerator Defrost Times chart below

Refrigerator Defrost Times (35°-40°F)		
Beef Cut Type	Package Thickness	Defrost Time (approximate)
Ground Beef, steaks, kabobs, stew meat, strips	1/2-3/4 inch	12 hours
	1-1 ½ inch	24 hours
Small/thin roasts	Varies	3-5 hours/lb
Large/thick roasts	Varies	4-7 hours/lb



SOURCES:
 1. www.beefitswhatsfordinner.com/cooking/food-safety
 2. <https://extension.okstate.edu/fact-sheets/custom-beef-processing-expected-yields.html>
 3. https://www.beefresearch.org/Media/BeefResearch/Docs/beef-breakdown_10-21-2020-33_1.pdf



For recipes, cooking tips and more, visit www.mibeeff.org

Guide To

freezer beef

MICHIGAN

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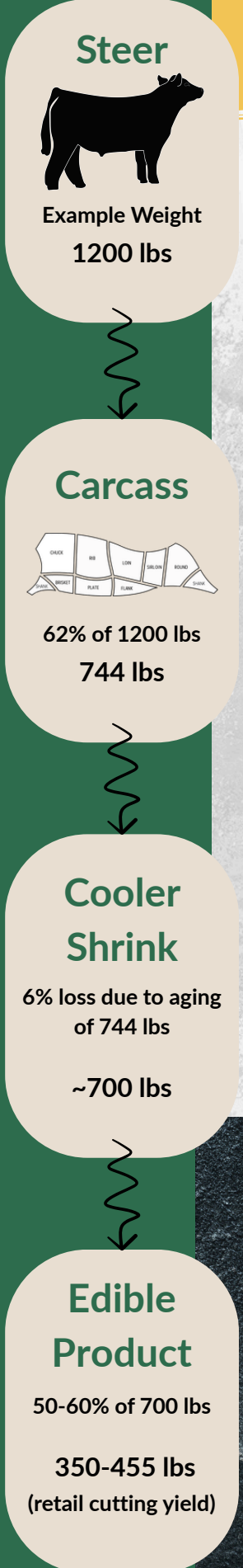
Recommended Storage Times: (from purchase date)		
Beef Cut	Refrigerator 35-40°F	Freezer 0°F or below
Fresh Beef		
Steaks, roasts	3-4 days	6-12 months
Stew meat, kabobs, strips	2-3 days	6-12 months
Ground Beef	1-2 days	3-4 months
Leftover Cooked Meat		
All	3-4 days	2-3 months

HOW MUCH BEEF AM I BUYING?

Always keep in mind that there are many variables that affect the amount of edible product from cattle - no two animals are the same. On average, **60-63%** of a live beef animals weight will be converted to carcass weight, which is known as the dressing percentage that varies depending on many factors, including but not limited to breed type, age, fat and muscling. The weight of the carcass directly after slaughter is often referred to as the "hot carcass weight" or "hanging weight."

Beef carcasses are often chilled for 14-21 days before being cut into retail cuts, a process known as aging. Aging aids in development of beef flavor and tenderness. During this process, the carcass will lose a small amount of weight (on average, 5-7%) due to water evaporation and additional trimming, which is referred to as "cooler shrink."

When the carcass is cut, a portion will be lost due to inedible fat, connective tissue and bone. The portion differs on a variety of factors (e.g. bone-in vs. boneless cuts, and fat trim level.) On average, a customer can expect **50-65%** yield of edible product from the aged carcass weight.



Primal Cuts

- CHUCK** - 29% of carcass
 - Chuck steaks
 - Chuck roasts
 - Flat Iron/Top Blade Steaks
 - Arm Steaks
 - Arm Roasts
 - Mock Tender
 - Short Ribs
 - Ground Beef
 - Fat and bone loss
- RIB** - 9% of carcass
 - Ribeye Steaks
 - Ribeye Roasts
 - Short Ribs
 - Ground Beef
 - Fat and bone loss
- LOIN** - 16% of carcass
 - Tenderloin Steaks
 - Strip Steaks
 - Sirloin Steaks
 - Sirloin Roasts
 - Tri-Tip
 - Sirloin Flap
 - Ball Tip
 - Ground Beef
 - Fat and bone loss

*Tenderloin Steaks and Strip Steaks with the bone left in are T-Bone and Porterhouse steaks.
**Organ meat such as tongue, heart and liver can be saved, if desired.



- ROUND** - 22% of carcass
 - Top Round Steaks
 - Top Round Roasts
 - Bottom Round Steaks
 - Bottom Round Roasts
 - Ground Beef
 - Sirloin Tip Steaks
 - Sirloin Tip Roasts
 - Eye-of-Round Steaks
 - Eye-of-Round Roasts
 - Fat and bone loss
- THIN CUTS** - 19% of carcass
 - Flank
 - Inside Skirt
 - Outside Skirt
 - Brisket
 - Ground Beef
 - Fat and bone loss
- MISCELLANEOUS** - 5% of carcass
 - Hanging tender
 - Kidney
 - Breaking fat loss



DID YOU KNOW?

There are over 200 muscles in a beef carcass with various flavor and tenderness attributes. Most butchers provide a "cut sheet" for customers to select how they want their custom beef processed.