**ANGUS BEEF CHART**

- Steaks and roasts suitable for broiling, panbroiling and roasting also represents the most desirable cuts and accounts for about 90% of the retail value of a carcass.
- Thrifty cuts requiring longer cooking methods for about 90% of the retail value of a carcass.

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

- 22% are steaks
  - 22% are roasts
  - 26% is ground beef and stew meat
  - 30% is made-up of fat, bone & shrinkage

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