American Angus Association
3201 Frederick Ave., St. Joseph, MO 64506
(816) 383-5100 • www.angus.org

Meat cut photos and key to recommended cooking methods courtesy of The Beef Checkoff.

A 1200 pound, Yield Grade 1 steer yields 518 pounds of retail cuts from a 750 pound carcass.
A 1200 pound, Yield Grade 2 steer yields 502 pounds of retail cuts from a 750 pound carcass.
A 1200 pound, Yield Grade 3 steer yields 435 pounds of retail cuts from a 750 pound carcass.

Of the retail cuts, on a carcass weight basis:
31% are steaks
31% are roasts
38% is ground beef and stew meat