



**Custom Slaughter - Wholes and Halves  
F1 Wagyu**

**Example Yield From 1200lb Steer**

Cut of Beef	Pounds	Pounds	% of Total
	Per Whole	Per Half	
Bavette	6.9	3.5	1.5%
Bones Marrow	3.2	1.6	0.7%
Bones Meaty	4.3	2.1	1.0%
Brisket	14.8	7.4	3.3%
Chuck Eye Steak	7.9	3.9	1.7%
Cutlets	25.0	12.5	5.6%
Denver	7.1	3.6	1.6%
Flank	3.4	1.7	0.8%
Flat Iron	5.2	2.6	1.2%
Ground Beef	176.7	88.4	39.3%
Heart	2.1	1.1	0.5%
Liver	10.7	5.3	2.4%
NY Strip	14.4	7.2	3.2%
Osso	21.0	10.5	4.7%
Petite Tender	1.2	0.6	0.3%
Pike Peak Roast	14.7	7.3	3.3%
Ribeye (Bonless)	19.6	9.8	4.4%
Ribs	5.1	2.6	1.1%
Rump Roast	18.6	9.3	4.1%
Short Ribs	35.3	17.7	7.8%
Sirloin	11.5	5.8	2.6%
Sirloin Tip Roast	9.0	4.5	2.0%
Skirt	6.9	3.5	1.5%
Tail	1.9	1.0	0.4%
Tenderloin	8.9	4.4	2.0%
Tongue	2.1	1.1	0.5%
Picanha	6.2	3.1	1.4%
Tri Tip	6.2	3.1	1.4%
<b>Total</b>	<b>450.0</b>	<b>225.0</b>	<b>100.0%</b>

Pricing:

	Live Weight	Hanging Weight
Wholes	\$3/pound	\$5/pound
Halves	\$3.5/pound	\$6/pound

We price these by weights on the 'hoof' or 'rail'.

This is just an example, real world results will vary.

Results and cut availability will vary by butcher.

By purchasing a custom half or whole you can specify with the butcher on how you'd like your cuts made.

Process:

Contact us first so we can confirm timing and availability. We'll then take a deposit. We'll deliver the animal to the butcher and you'll work directly with the butcher on your 'cut sheet'. When the animal is ready for pick up, you'll pay the remaining balance to us and the butcher for their processing charges. Then just pick up the beef.

