To document and demonstrate quality, yield, and retail cut characteristics of Belted Galloway beef, the following report describes the breakdown of one Belted Galloway steer carcass including weights, measurements, and color photos. Note that all information regarding retail yield – photos, weights, and counts – represent actual data from one 343 pound half.

The content of this report will be published on the Wisconsin River Meats company website and Facebook page as an educational resource and marketing tool.

25 August 2016
STEER

Breed: Purebred Belted Galloway
Sire: Berlyn Thomas
Born: April 2015
Weaned: November 2015
Slaughtered: August 2015
Feed: Ground corn with trace mineral salt and mixed Red Clover grass hay. Full feed with pasture access from weaning to slaughter.
Estimated Live Weight: 1105 pounds

CARCASS

*Slaughtered August 9, 2016; breakdown August 17, 2016*

Carcass Weight: 663 pounds
Ribeye Area: 13.0 inches
12th Rib Back Fat: 0.3 inches
KPH: 3.6 percent
Yield Grade: 2.4
Quality Grade: Choice
FOREQUARTER

Weight: 179 pounds
Primals: Chuck, Rib, Brisket, Plate
Retail Cuts: Rib Steak
   Short Ribs
   Arm Roast
   Chuck Roast
   Rib End Chuck Roast
   Beef Shanks
   Brisket*

HINDQUARTER

Weight: 164 pounds
Primals: Round, Loin, Flank
Retail Cuts: Porterhouse
   T-Bone
   Round Steak
   Sirloin Steak
   Sirloin Tip Roast
   Rump Roast
   Beef Shanks
   Flank Steak*
   Skirt Steak*
**PRIMALS**

*Clockwise from top left: Short Rib, Rib, Loin, Chuck (with Brisket), Round, Plate. Center: Sirloin Tip.*
Belted Galloway Retail Cutting Yield: Actual photographs and counts from ½ beef. Rib and Loin steaks cut one inch thick, Round steaks cut ½ inch thick, roasts cut to three pounds (average).

**ROUND AND RIB**

Clockwise from top left: 8 Round Steaks, 2 Rump Roasts, 3 Sirloin Tip Roasts, 13 Rib Steaks

**LOIN**

Left to right: 8 Porterhouse, 10 T-Bone, 8 Sirloin

**CHUCK AND PLATE**

Clockwise from top: 4 Short Ribs, 12 Beef Shanks, 4 Arm Roasts, 2 Rib-end Chuck Roasts, 7 Chuck Roasts

**GROUND BEEF**

90 pounds Ground Beef
Optional Cuts and Processing: “Thin Cuts” and alternative processing for the Round and Trim.

**Brisket, Flank, and Skirt Steak**

Clockwise from top: Brisket, Flank Steak, Skirt Steak. May not be available on quarters or split halves.

**Tenderized Steak**

Option available for Round Steaks.

**Stew Meat**

Available in lieu of Round Steaks.

**Ground Beef Patties**


# Belted Galloway Cutting Yield

<table>
<thead>
<tr>
<th>Retail Cuts</th>
<th>Whole</th>
<th>Half</th>
<th>Split Half</th>
<th>Forequarter</th>
<th>Hindquarter</th>
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<tbody>
<tr>
<td>Rib Steaks</td>
<td>26</td>
<td>13</td>
<td>6</td>
<td>13</td>
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<tr>
<td>Short Ribs</td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>4</td>
<td></td>
</tr>
<tr>
<td>Arm Roasts</td>
<td>8</td>
<td>4</td>
<td>2</td>
<td>4</td>
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<tr>
<td>Chuck Roasts</td>
<td>14</td>
<td>7</td>
<td>3</td>
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<tr>
<td>Rib End Chuck Roasts</td>
<td>4</td>
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<tr>
<td>Beef Shanks</td>
<td>24</td>
<td>12</td>
<td>6</td>
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<td>6</td>
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<tr>
<td>T-Bone Steaks</td>
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<td>10</td>
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<tr>
<td>Porterhouse Steaks</td>
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<tr>
<td>Sirloin Steaks</td>
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<td>8</td>
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<td>8</td>
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<tr>
<td>Round Steaks</td>
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<td>8</td>
<td>4</td>
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<td>8</td>
</tr>
<tr>
<td>Rump Roasts</td>
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<td>2</td>
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<tr>
<td>Sirloin Tip Roasts</td>
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<td>3</td>
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<tr>
<td>Flank Steak</td>
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<tr>
<td>Skirt Steak</td>
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<tr>
<td>Brisket</td>
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<tr>
<td>Ground Beef (lbs.)</td>
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<td>90</td>
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<td>55</td>
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