



# Wisconsin River Meats

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## John D. Hamm's BELTED GALLOWAY BEEF

*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**



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## STEER

Breed: Purebred Belted Galloway

Sire: Berlyn Thomas

Born: April 2015

Weaned: November 2015

Slaughtered: August 2015

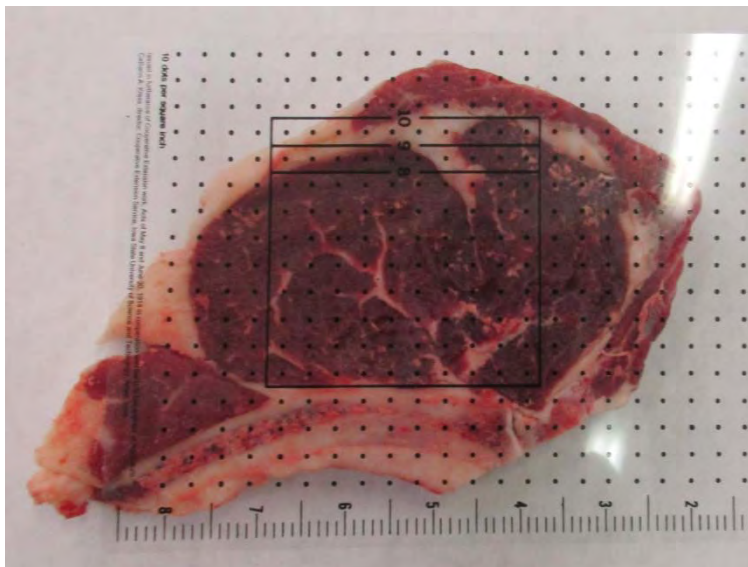
Feed: Ground corn with trace mineral salt and mixed Red Clover grass hay. Full feed with pasture access from weaning to slaughter.

Estimated Live Weight: 1105 pounds



## CARCASS

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



Carcass Weight: 663 pounds

Ribeye Area: 13.0 inches

12<sup>th</sup> Rib Back Fat: 0.3 inches

KPH: 3.6 percent

Yield Grade: 2.4

Quality Grade: Choice<sup>o</sup>



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## FOREQUARTER

Weight: 179 pounds

Primals: Chuck, Rib, Brisket, Plate

Retail Cuts: Rib Steak

Short Ribs

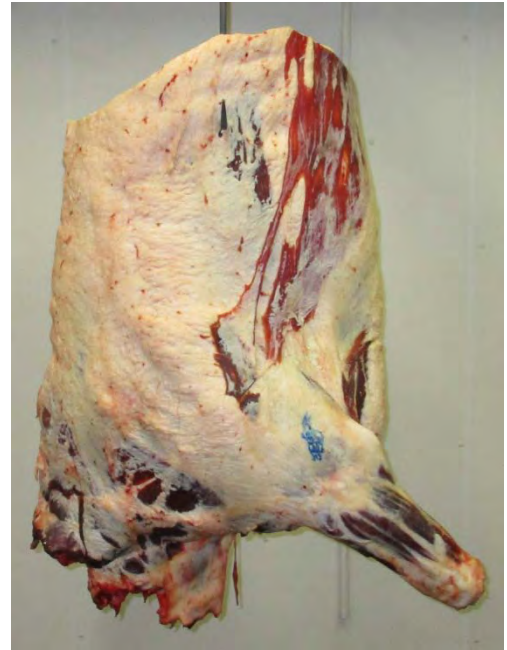
Arm Roast

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

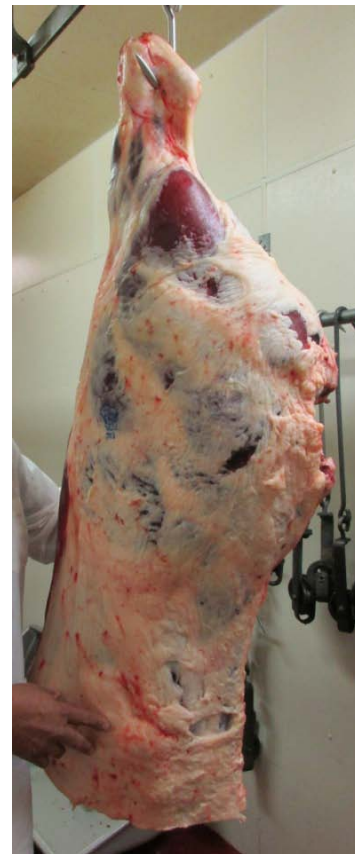
Sirloin Tip Roast

Rump Roast

Beef Shanks

Flank Steak\*

Skirt Steak\*







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## PRIMALS



*Clockwise from top left: Short Rib, Rib, Loin, Chuck (with Brisket), Round, Plate. Center: Sirloin Tip.*



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**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*





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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





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## BELTED GALLOWAY CUTTING YIELD

Retail Cuts	Whole	Half	Split Half	Forequarter	Hindquarter
Rib Steaks	26	13	6	13	
Short Ribs	8	4	2	4	
Arm Roasts	8	4	2	4	
Chuck Roasts	14	7	3	7	
Rib End Chuck Roasts	4	2	1	2	
Beef Shanks	24	12	6	6	6
T-Bone Steaks	20	10	5		10
Porterhouse Steaks	16	8	4		8
Sirloin Steaks	16	8	4		8
Round Steaks	16	8	4		8
Rump Roasts	4	2	1		2
Sirloin Tip Roasts	6	3	1		3
Flank Steak	2	1			1
Skirt Steak	2	1			1
Brisket	2	1		1	
Ground Beef (lbs.)	180	90	45	55	35