

Calculating Break Even and Pricing for Profit

1. Cost of the live animal per pound of live weight

2. Enter the Hanging Carcass Yield
 (see average dressing yields for beef, pork, & lamb)

Hanging Carcass Break Even per pound =

3. Cost of processing fee per pound.

Hanging Carcass Break Even plus processing =

4. Will your cuts be boneless or bone in?
 (see average bone-in & boneout yields for beef, pork, & lamb)

Break Even price per pound =

What percent profit margin do you wish to make?

Final Price per pound =



~60%
 The average dressing percentage for cattle is about 60-62%.
Example:
 Live weight = 1312 lbs.
 Actual DP = 60%
 Carcass wt. = **787 lbs.**



~70%
 The average dressing percentage for hogs is about 70-72%.
Example:
 Live weight = 245 lbs.
 Actual DP = 72%
 Carcass wt. = **176 lbs.**



~50%
 The average dressing percentage for sheep is about 50%.
Example:
 Live weight = 127 lbs.
 Actual DP = 52%
 Carcass wt. = **66 lbs.**

Beef
 For bone-in beef, expect no more than 65-70% of the carcass weight back as meat. For boneless, 55-60%.
Example:
 Carcass wt. = 787 lbs.
 Boneless beef = **472 lbs.**

Pork
 For bone-in pork, expect no more than 75-80% of the carcass weight back as meat. For boneless, 65-70%.
Example:
 Carcass wt. = 176 lbs.
 Boneless pork = **123 lbs.**

Lamb
 Most lamb cuts are bone-in. Expect no more than 70-75% of carcass weight back as meat.
Example:
 Carcass wt. = 66 lbs.
 Lamb cuts = **50 lbs.**