



## American Wagyu Custom Cut Beef Information

We are so happy you are interested in Custom Cut P & H Beef to fill your freezer! We offer half and whole animals to our customers for processing. Below we have included everything you will need to know about getting a half or whole beef processed.

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What is American Wagyu? American Wagyu beef is the best beef on the market. American Wagyu beef is developed by breeding a Japanese Wagyu bull with Black Angus heifer. Japanese Wagyu is known for its exceptional marbling, and when bred with a Black Angus, the perfect marbling-to-meat ratio is created. American Wagyu cattle grow slower than a standard Black Angus, therefore, it takes more feed and time to ensure they are the perfect weight and best quality to process the beef. The industry standard is to grain-finish beef in 180 days-- our American Wagyu is grain-finished in 500 days. The extra time it takes to get our cattle to the perfect size is where you can taste the difference in the premium quality of our American Wagyu beef.

### Pricing:

Please call us at 270-545-3335 or email us at [annie.pandhfarms@gmail.com](mailto:annie.pandhfarms@gmail.com) for current beef pricing information.

### Other Important Information:

#### Freezer space:

Your beef will need to be stored in a freezer and can remain in the freezer for up to 12 months at 0 degrees Fahrenheit. Before placing your name on the waiting list, please make sure you have enough freezer space available! On average a half beef will require 12 cubic feet of freezer space, and a whole animal will require 24 cubic feet of freezer space.

#### Amount of beef you will receive:

An individual animal's weight will vary, but our animals are approximately 1,400 lbs. (live weight). A 1,400 lb. animal will yield approximately 450 lbs. - 600 lbs. of edible meat for a whole beef. A half beef will yield approximately 200 lbs. to 300 lbs. of edible meat.

NOTE: This is an **AVERAGE**. The amount of meat you receive will vary with the size of the animal and the amount of trimming required from the processing facility.

### Average yields:

After processing 10 cows, the average weights for our animals were 1245.50 lbs. for a whole animal and 622.75 lbs. for a half-animal.

The saleable yield averages for 10 animals were: **508.50 lbs. for a whole animal and 254.25 lbs. for a half.**

The useable yield you will get the approximate poundage per product:

	<b>Whole</b>	<b>Half</b>
Steaks	75 – 90 lbs.	37.5 – 45 lbs.
Roasts	66 – 88 lbs.	33 – 45 lbs.
Ground Beef	325 – 375 lbs.	105 – 135 lbs.
Miscellaneous	30 – 45 lbs.	15 – 22.5 lbs.

*\*Miscellaneous: Ribs, Marrow Bones, Fat, Liver, Etc.*

**Please remember each animal and yield will vary.**

### **Rib steaks or Rib roasts**

There are 4 rib roasts per calf. Each roast can be cut into high-quality steaks or left as roasts.

### **Steaks (based on a whole animal)**

The following are steak options for your custom beef. You can make adjustments to this group of steaks, but this is what people typically purchase. The number of steaks you get in a package and the thickness of the steak can be customized, we recommend ¾ or 1-inch steaks. Ribeyes (20 -24 steaks), filet mignon (8-12 steaks), New York strip (bone-in + boneless) (19 -22 steaks), flat iron (8 steaks), flap (4 steaks), brisket (8 halves)

### **Regular Roasts**

Approximately 3 lbs. of the following cuts: chuck, loin tip, rump, round, shoulder, brisket. If roast is not preferred, these cuts can be made into other options (ground beef, cube/minute steak).

### **Ground beef**

Ground beef can be packaged in 1 lb., 2 lb., or 5 lb. rolls. Also, you can have burgers packaged in 1/4, 1/3 or 1/2 pound patties.

### **Please note:**

You are charged for your entire share of the beef whether you take it or not. Don't forget about the liver, heart, marrow bones (great for making broth), soup bones, pet bones.

### **Cut Sheet Information:**

When you are ordering your custom-cut beef, you will be asked the following information:

Do you prefer steak, roast, or ground beef? (This helps us to get you the most value for your order!)

Which steak cuts do you prefer? How thick? How many per package? Bone-in? Boneless?

If you choose porterhouse or t-bone steaks, you only receive a few New York strips or filets, if any at all.

What size roast do you prefer, 2 lb or 3 lb?

What size ground beef rolls do you prefer, 1 lb or 2 lb?

What size patties do you prefer, ¼ lb. (4 per package), ½ lb. (3 per package), ¾ lb. (2 per package)

We will do our best to assist you in filling out your cut sheet to get the best value and most product for your order.

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To further inquire or order your custom-cut beef, please email us at [annie.pandhfarmsfarms@gmail.com](mailto:annie.pandhfarmsfarms@gmail.com) or call us at 270-545-3335. We can discuss current pricing, and timelines, and answer any questions you may have!