



# JACOBSEN MEATS

## Ordering Bulk Beef

|              |                          |
|--------------|--------------------------|
| Quarter Beef | \$7.00/lb Hanging Weight |
| Half Beef    | \$6.90/lb Hanging Weight |

Typical Hanging Weight for full Beef is 800lbs.

Typical Shrinkage after dry aging, trimming, and butchering is 35->40%.

Longer dry aging times cause moisture loss but the result is intensified flavor and increased tenderness. There is also less shrinkage during cooking compared to regular grocery store wet aged meat.

### **What you get when ordering a 1/4 Beef**

Approximately 200lbs hanging weight. Approximate cost = \$1400

Approximately 115->135lbs of meat vacuum sealed and flash frozen.

You will receive approximately the following quantity of cuts.

- 25 lbs Steak (Minute, Round, Top Sirloin, T-Bone, Ribeye, Tenderloin)
- 38 lbs Roast (Outside Round, Inside Round, Eye of Round, Cross Rib, Chuck, Sirloin Tip, Prime Rib)
- 47 lbs Ground Beef (1lb packages)
- 3 lbs Stew
- 8 lbs Maui Ribs
- Soup Bones

### **What you get when ordering a 1/2 Beef**

Approximately 400lbs hanging weight. Approximate cost = \$2760

Approximately 230->270lbs of meat vacuum sealed and flash frozen.

You will receive approximately the following quantity of cuts.

- 50 lbs Steak (Minute, Round, Top Sirloin, T-Bone, Ribeye, Tenderloin)
- 77 lbs Roast (Outside Round, Inside Round, Eye of Round, Cross Rib, Chuck, Sirloin Tip, Prime Rib)
- 80 lbs Ground Beef (1lb packages)
- 6 lbs Stew
- 16 lbs Maui Ribs
- One 14lb Brisket
- Soup Bones