



LIVESTOCK PRODUCTION
ASSURANCE PROGRAM
Member - PIC: 3BWER248



"We love 'em tender"

Meat Sales Information

A whole carcass usually averages between 250kg to 300kg cold weight. This is the weight that is measured after it has been cleaned and hung for a few days, and before it has been butchered.

Approximate Full Carcass Cost

GRA charges \$8.00 kg X Cold carcass weight plus a small fee if you live outside our free delivery zone. That's a reasonable cost of around \$2000 to \$2400 for a lot of humanely grown/Pure Premium Red Angus Beef.

Approximate Half Carcass Cost

\$1000 to \$1200

Approximate Quarter Carcass Cost

\$400 to \$600



“What you get for your money”

The following information is a *rough* estimate based on a carcass within the above weight range. The steaks were cut with medium thickness, with the roasts being comparable to that of what you would expect from any meat outlet.

APPROXIMATE PORTION GUIDE FOR OUR PURE PREMIUM RED ANGUS BEEF

SILVERSIDE ROAST	8 Large & 4 Small
TOPSIDE ROAST	4 Large & 8 Small
BOLAR BLADE ROAST	4 Large
SCOTCH FILLET STEAKS	23 Steaks
RUMP STEAK (full piece)	20 Steaks
OYSTER BLADE (3 - 4 steaks per tray)	8 Trays
EYE FILLET STEAKS	22 Steaks
PORTERHOUSE STEAKS	40 Steaks
ROUND STEAK WHOLE	18 Steaks
MINCE STEAK (approx 500gms each)	100 Trays

If you have any further queries regarding this matter, please do not hesitate to contact us.

Yours sincerely

Chris & Chris Gregory

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MEAT SALES DIRECT TO THE PUBLIC FROM THE PADDOCK