

Sample price sheet Seven Springs Farm Grass Fed Beef

The USDA requires that we charge per pound by the hanging weight. The hanging weight is the whole carcass before it is cut into roasts, steaks, etc. Typically the hanging weight is about 60% Of the live weight of the cow. The carcass is then cut, packed and frozen, losing another 45-48% of weight in bones and scrap. We have no control over the exact weight of the animal (generally 900-1100 lbs.), or the exact take home weight.

Our price this year is \$4.00/lb. hanging weight. Following is an example for a 1000 lb. and a1100 lb. cow. Please remember that these are only estimates.

Live weight – 1100 lbs.	Hanging weight	Total cost	Take home weight	Price per pound
Whole cow	660 lbs.	\$2640	343-363 lbs.	\$7.27-\$7.69
Half cow	330 lbs.	\$1320	172-181 lbs	\$7.29-\$7.67
Quarter cow	165 lbs.	\$660	86-91 lbs.	\$7.25-\$7.67

Live weight – 1000 lbs.	Hanging weight	Total Cost	Take home weight	Price per pound
Whole cow	600 lbs.	\$2400	312-330 lbs.	\$7.27-\$7.69
Half cow	300 lbs.	\$1200	156-165 lbs	\$7.27-\$7.69
Quarter cow	150 lbs.	\$600	78-83 lbs.	\$7.22-\$7.69

Live weight – 900 lbs.	Hanging weight	Total Cost	Take home weight	Price per pound
Whole cow	540 lbs.	\$2160	281-297 lbs.	\$7.27-\$7.68
Half cow	270 lbs.	\$1080	141-149 lbs.	\$7.24-\$7.65
Quarter cow	135 lbs.	\$540	70-74 lbs.	\$7.29-\$7.71