



217 Austin St. Pickrell, Ne 402-673-3480

Frequently asked Beef Processing Questions

Q: How long will it take to process my order?

A: Beef typically hang to age 10-21 days after slaughter. Requests for a shortened or extended hang time are not guaranteed due to processing schedules. Cooking of products & specialty items take an additional 1-2 weeks processing time.

Q: How much meat am I going to get from my beef?

A: Live slaughter beef typically weigh between 1200-1500 lbs. During slaughter there is around 40% weight loss from removing inedible parts of the beef, leaving the carcass weight to be around 700-900 lbs. A standard processed beef will typically average a 55-65% yield from the carcass weight, leaving an average of 400-600 lbs. of meat that you take home to your freezer.

Q: How much will it cost to process my beef?

A: An average beef weighing 800 lbs. with a standard process will cost in the ballpark of \$850.00-900.00 for processing. The cost of the beef is figured separately & typically depends on the market rate at the time of slaughter.

Q: If I am wanting to purchase beef & don't know of a producer, can you get one for me?

A: Yes! We keep a current list of customers that are looking to buy as well as a list of producers that are looking to sell. We are typically able to provide you just what you are looking for from one of our local producers within a 4 week time frame depending on scheduling availability. Give us a call or send us a message & we will be happy to help you find just what you are looking for!

Q: Do I have to purchase a whole beef?

A: No, we process beef as a whole, ½, or a ¼ . There is a splitting fee for processing ¼ beef. See the pricing sheet for more information on cost.

Frequently asked Beef Processing Questions con't.

Q: Do you make specialty products in house at your location or do you send it elsewhere?

A: Everything is made here in house! We do not send any of your meat elsewhere for processing or finishing. We prepare and cook all of our products from start to finish right here at our facility.

Q: What happens with the cuts (such as roasts, steaks, etc.) if I don't want them?

A: All of the meat stays with you! Things that are not wanted such as steaks, roasts, or other cut meat are put to grind for burger.

Q: Do I get my own meat back that I brought in or purchased?

A: Yes! Everything is assigned a number and labeled from the time it comes in for slaughter to the time it goes out the door with you. There is NEVER a time that you do not get back exactly what is yours.

Q: What if I am not satisfied with my finished product?

A: If for any reason you are not satisfied with your product you must contact us within 30 days of your invoice date. Items will not be returned or replaced after 30 days.