

Beef Pricing Sheet

Return to: grazefulacres@gmail.com

Customer Name:

Phone:

Email Address:

Grazeful Acres raises Akaushi, Wagyu, and Angus mixed breeds of cattle. Akaushi and Wagyu are Japanese cattle typically known for consistent production of premium grade beef. Akaushi are our primary and biggest component of beef on the farm. Akaushi cattle are genetically predisposed to more intramuscular marbling (resulting in greater tenderness) and a higher concentration of monounsaturated fat relative to saturated fat (benefits to lower cholesterol, weight loss, heart disease, etc.). Higher amounts of oleic acid can also give the meat a deep buttery taste. More information on the Akaushi breeds are found here: <https://www.akaushi.com/breed-overview>.

Grazeful Acres raises it's beef **organically**, having received their first organic certification in 2024 for several fields providing feed for the **Akaushi, Wagyu, and Angus** mixed cattle. The cattle are raised with organic methods, but are not certified organic due to the expense and complications of organic slaughter and butchering. Please feel free to reach out to Patrick if you have any questions and would like to understand more about these complexities.

Cost for Summer 2025 from Grazeful Acres: Pricing options:

- A. Most direct-to-consumer pricing is based on a 'hanging weight' price and is our default method of pricing. The below section details how this is derived. Our hanging weight price is **\$4.25** per pound for Summer 2025. This does not include the price of butchering, which is paid separate direct to the butcher (see discussion below).
- B. A rough equivalent to option one which includes butchering, packaging, etc. directly from Grazeful Acres is **\$8.00** per finished product (packaged) pound. i.e. This is the price you would compare to in the store, but averaged between steaks, roasts, specialty cuts, hamburger etc.

Note: These prices are based on current market prices for live steer weights at nearby auctions.

Further explanation on the hanging weight pricing is available on the following page.

Please reach out to the email above with inquiries and I will try to call back ASAP. Pierce Co Meats will require your name, email, and a good contact number to call during business hours to discuss how you would like your quarter processed.

Thank you for considering us and have a blessed day!

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Hanging weight is typically the preferred option by producers and experienced consumers. The process of taking an animal to market is as follows:

- a. Live steer is transported to USDA slaughter facility (fee per head, usually \$50-100)
- b. Once slaughtered, processing begins with dressing to a carcass weight. This carcass is then hung in a refrigerated space. Higher quality direct-to-consumer producers typically aim to age the meat for a period of 1-2 weeks (depending on demand). During this time, water evaporates from the carcass further reducing the weight from a live animal and improving quality. A typical yield from live weight to carcass may be 60-62% and can range further based on many factors from genetics (bone structure, etc.) to diet.
- c. Following an aging time, skilled butchers process the carcass into the cuts and ground meat desired by the customers, also packaging as desired. A typical yield of finished meat from carcass meat is likely 2/3 of the remaining carcass, but can also vary depending on cuts desired (bone-in cuts or less hamburger will improve finished yield for instance).

Example scenario for a rough estimate:

Price using hanging weight for a quarter from a typical 1400 lb animal:

$$1400\# \text{ live} = 840\# \text{ hanging wt} * \$4.25 / 4 \text{ (for a quarter)} = \$893$$

$$\text{Butcher fees for the same animal} \sim \$0.9 / \text{pound} * 840/4 = \$233$$

$$\text{Total: } \$1125$$

Price combining costs:

$$1400\#\text{live} = 550\# \text{ finished wt} * \$8/4 \text{ (for a quarter)} = \sim \$1100$$

When calculating costs, some of this varies as stated above based on cuts/ground beef desired etc. So this is a rough equivalency. Overall, the meat example above would be about \$8 per pound when all is said and done regardless of which way you choose.

In an effort to be fully transparent, the July 15 2025 price for a finished Steer at the Zumbrota market (any steer, not organic or specialty) is ~\$240 per hundred pounds (cwt), which equates to $1400\# * \$2.40 = \3360 . This is only about \$50 less per quarter than our overall gain had we just sold the animal at auction. Despite this much easier pathway, we would rather provide the beef direct-to-consumer so that the quality provided by organically managed specialty breed beef is available to those who appreciate the quality and support a local business. Thank you for your consideration again, best wishes!