

Grass Fed Freezer Beef Pricing Spreadsheet

enter/change values based on your situation

enter if values are known

enter value generated in cell C19 or D19

Cost of producing beef animal example

	Your Numbers	Unit	Example Mar 2017
Initial cost of feeder	\$ 850.00		\$ 850.00
Cost of feed	\$ 520.00		\$ 520.00
Transportation and marketing	\$ 25.00		\$ 25.00
Labor and other costs to raise cattle	\$ 160.00		\$ 160.00
Management	\$ 150.00		\$ 150.00
Other costs	\$ 50.00		\$ 50.00
Total input costs	\$ 1,755.00		\$ 1,755.00

Beef pricing example comparing live price and hanging carcass price

	(Est.) Live weight known	Carcass weight known	Unit	Example Mar 2017
Estimated live weight of animal	1075	1075	lb	1075
Dressing percentage (estimated)	54	54	%	54
Carcass weight	580.5	580.5	lb	580
Carcass price	\$ 3.95	\$ 3.95	/lb	\$3.95
Gross carcass price	\$ 2,292.98	\$ 2,292.98		\$2,292.98
Live weight market price comparison	\$ 2.13	\$ 2.13	/lb	\$2.13
Current live price/ lb of similar animals	\$ 1.50	\$ 1.50	/lb	\$1.50
Est gross gain or loss compared to selling live	\$ 680.48	\$ 680.48	/head	\$274
Est profit or loss compared to input costs	\$ 537.98	\$ 537.98	/head	\$132

Product pricing calculation and comparison of buying direct vs. retail prices

Use with customers to determine their overall cost and estimated yield

	Your Numbers	Unit	Example Mar 2017
Carcass weight (enter value from C19 or D19 above)	580.5	lb	580.5
Carcass yield	72	%	72
Estimated pounds of product take-home to freezer	417.96	lb	417.96
Slaughter cost	\$ 90.00	/head	\$ 90.00
Cutting, wrapping and freezing cost/ lb	\$ 0.51	/lb	\$ 0.51
Processing and packaging cost	\$ 296.06		\$ 296.06
Total packaged carcass value	\$ 2,679.03		\$ 2,679.03
Final packaged price per lb of retail product	\$ 6.41	/lb	\$ 6.41
Current retail price of USDA grass fed beef (half)	\$ 7.23	/lb	\$ 7.23
Cost if average retail price used	\$ 3,021.85		\$ 3,021.85
Savings value to consumer per pound	\$ 0.82	/lb	\$ 0.82
Savings value to consumer percentage	11.3	%	11.3

Notes

weight x price paid; opportunity cost if home raised
many factors impact this including ADG, days on feed, type of feed, etc.
to purchase and to sell
moving cattle; fence and water maintenance; etc.
cost of time and other expenses
commission, beef checkoff, death loss, vet and medical, interest on feeder and feed, etc.

Notes

live weight often not known and not necessary to use this spreadsheet
Grass Fed Beef 50-60%, Grain Fed Beef Variable by 2-5% if hot vs. cold carcass weight used
hot or cold carcass weight from slaughter plant
price agreed on between buyer and seller or set by seller
carcass weight X agreed on price
final carcass price / estimated live weight
obtained from area offers
after accounting for all costs
after accounting for all costs

Notes

hot carcass weight (HCW) or cold carcass weight (CCW) depending on processor
see yield grade information (hover mouse over red triangle)
carcass weight x carcass yield percent
cost from locker plant
cost from locker plant
cutting wrap price x carcass weight
carcass value + slaughter plus cut & wrap
total packaged carcass value / estimated pounds product take-home
can be found at <https://www.ams.usda.gov/mnreports/lsmngfbeef.pdf>
est pounds take-home x current retail Choice beef price
current Choice retail price - estimated final packaged price/lb
 $(1 - (\text{estimated final packaged price} / \text{current retail cost})) \times 100$