



Understanding Locker Beef Pricing

- Simply good for you!
- More affordable than retail.
- Conveniently at hand in your home freezer.

How is the cost determined?

Your beef is priced based on the hanging weight (HCW) of your particular animal (Average Mannix HCW=660lbs). HCW is defined as the weight of the carcass immediately after the hide, head, and entrails have been removed according to industry standards. After further processing, our average carcass yields about 68% meat, or 442 lbs of beef for the average Mannix animal.

Pricing Structure (cost per/lb of HCW):

Whole	Half	Quarter	Processing	Slaughter
\$3.20/lb	\$3.35/lb	\$3.50/lb	\$0.65/lb	\$70/animal

Example for Whole Beef (660 lb HCW * \$3.20) = (\$660 lbs * \$.65) + \$70 Slaughter Fee = \$2611 total

Pricing for Mannix Beef Wholes, Halves, Quarter, and Bulk Burger

Portion	Est Carcass Weight	Estimated Lbs Beef	Est Carcass Cost	Slaughter Cost	Processor Cost	Average Total Cost	Estimated Delivered Cost Per Boneless Lb
Whole	660	442.2	\$ 2,112.00	\$ 70.00	\$ 429.00	\$ 2,611.00	\$ 5.90
Half	330	221.1	\$ 1,105.50	\$ 35.00	\$ 214.50	\$ 1,355.00	\$ 6.13
Quarter	165	110.55	\$ 577.50	\$ 17.50	\$ 107.25	\$ 702.25	\$ 6.35
*Bulk Ground Beef (50lbs or more)= \$4.00/lb							

How is the Animal Portioned Out for Quarters or Halves?

A half beef includes a front and hind quarter. Since a hind quarter has more lbs of meat and higher quality cuts, customers who buy a quarter beef will receive 1/4th of the carcass in quantity and 1/4th of the carcass in quality as the processor will evenly divide both the front and rear quarters and combine this so that each purchase will contain the same cuts.

Finally...

Buyers are responsible for communicating their cutting instructions to Superior Meats, our processor, and for picking up their order at the processor when it is ready (<http://www.superiorjerkymt.com>). Not sure how you'd like your animal prepared? See our [whole animal buying guide](#) online, call our processor, or contact us. Please allow approximately one month from the time of your order until it is ready for pickup at the processor. For cooking instructions, testimonials, more on Grass Fed beef, and much more about our ranch, visit www.mannixbeef.com. Thank you for your interest and for your business!

Happy Dining!

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