

POWER OF YIELD

INDUSTRY CARCASS VALUE COMPARISON

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AMERICAN-INTERNATIONAL CHAROLAIS ASSOCIATION

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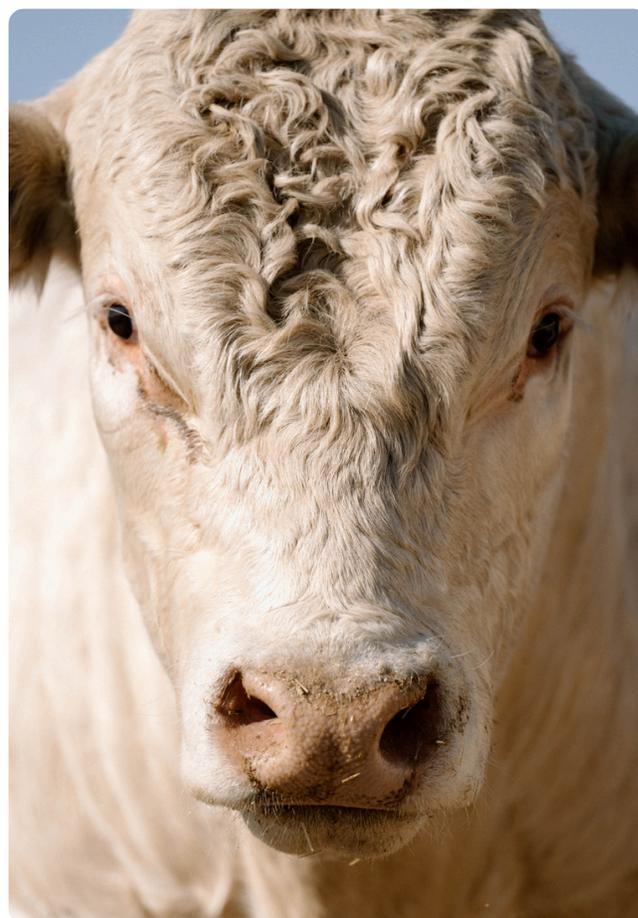


A Study in Modern-Day Yield Value

In today's beef industry, every segment is required to do more with less. Given an increase in finished weights at harvest industry-wide and the need to meet higher efficiencies, Charolais genetics represent a superior choice for beef producers and industry stakeholders seeking to maximize carcass value. This analysis demonstrates that Charolais cattle consistently outperform Angus in both boxed beef and retail cutout values, offering significant financial advantages at every stage of the beef supply chain. With Charolais, the beef industry can expect increased yield and profit driven by enhanced yields in high-value cuts like ribeye, strip loin, and tenderloin. Whether you're a packer, retailer, or cattle breeder, incorporating Charolais genetics into your operation can lead to a direct boost in profitability, ensuring you're not only meeting market demand but also leading it.

Methods and Assumptions

- Compared at a constant Quality Grade (USDA Choice) and carcass weight (900 lb.).
- Boxed beef prices from USDA Market News from week ending Aug 12, 2025.
- Retail beef prices from USDA Market News for Aug 2025, with missing retail prices calculated as standard industry markup from wholesale.
- Charolais and Angus average carcass composition determined using non-parent average EPDs from 2024 Sire Summaries and BIF 2024 Across-Breed EPD Adjustments.
- Breed average carcass composition converted to projected boxed beef and retail yields based on University of Arizona data from actual cutout data in controlled studies utilizing nine experienced meat cutters (mean = 23.1 years of experience), combined with data from multiple published beef carcass cutout studies from various universities.



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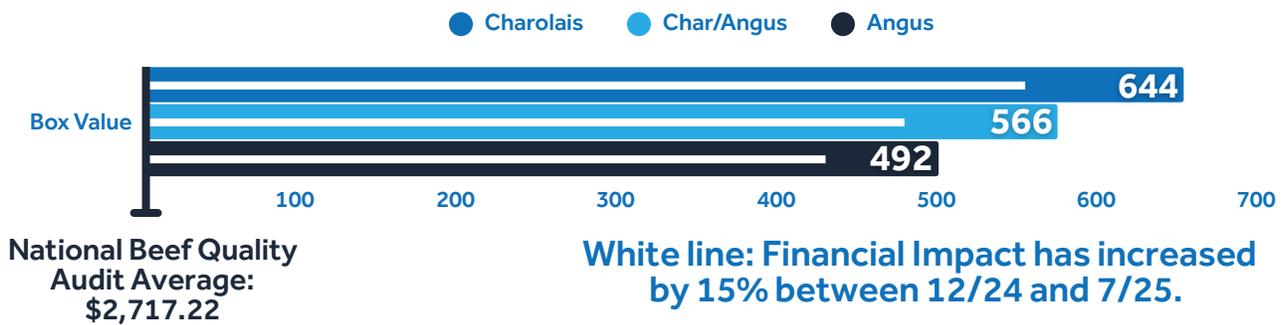
Key Takeaways



Packer Level (Boxed Beef)

- Choice 900-lb Charolais carcasses would have \$152.47 greater cutout value than Choice 900-lb Angus carcasses.
- Choice 900-lb carcasses from Charolais/Angus cross cattle would have \$74.01 greater cutout value than Choice 900-lb carcasses from straightbred Angus cattle.
- The majority (74%) of the cutout value advantage of Charolais, compared to Angus, comes from the Charolais value advantage in six packer products: Ribeye, Top Round, Strip Loin, Tenderloin, Bottom Round, and Lean Trimmings.
- These per-head advantages multiplied by a load, pen, shift, or week head count would result in huge value differences.

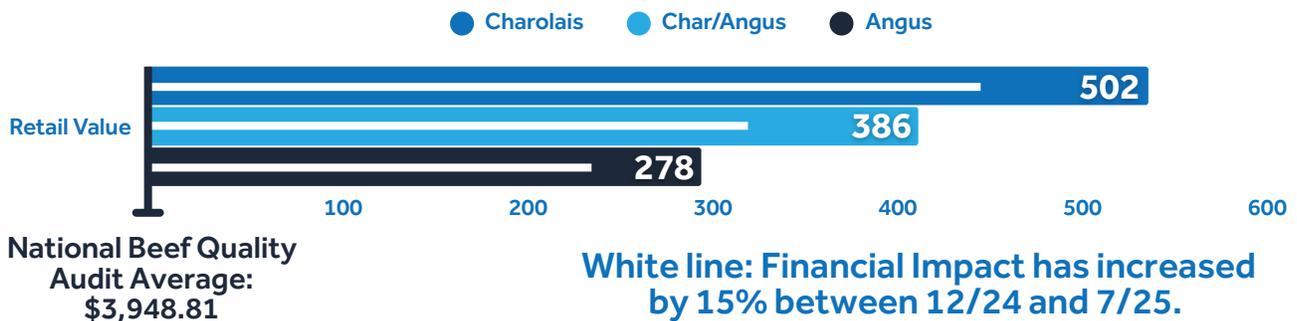
Boxed Beef Value by Breed Composition



Entire Industry (Packer and Retailer)

- Choice 900-lb Charolais carcasses would have \$224.12 greater retail cutout value than Choice 900-lb Angus carcasses.
- Choice 900-lb carcasses from Charolais/Angus cross cattle would have \$108.80 greater retail cutout value than Choice 900-lb carcasses from straightbred Angus cattle.
- The majority (76%) of the retail cutout value advantage of Charolais, compared to Angus, comes from the Charolais value advantage in six retail beef products: Ribeye Steaks, Strip Steaks, Top Round Roasts, Bottom Round Roasts, Tenderloin Steaks, and Ground Beef.
- Retail cutout value advantages of Charolais would be most realized in case-ready programs and vertically-integrated or vertically-coordinated beef programs.

Retail Beef Value by Breed Composition



Financial Highlights



Increased Value

\$ 376

Per-head increase in total, post-harvest value and profitability due to inclusion of Charolais genetics.

Industry Impact

\$ 8.3b

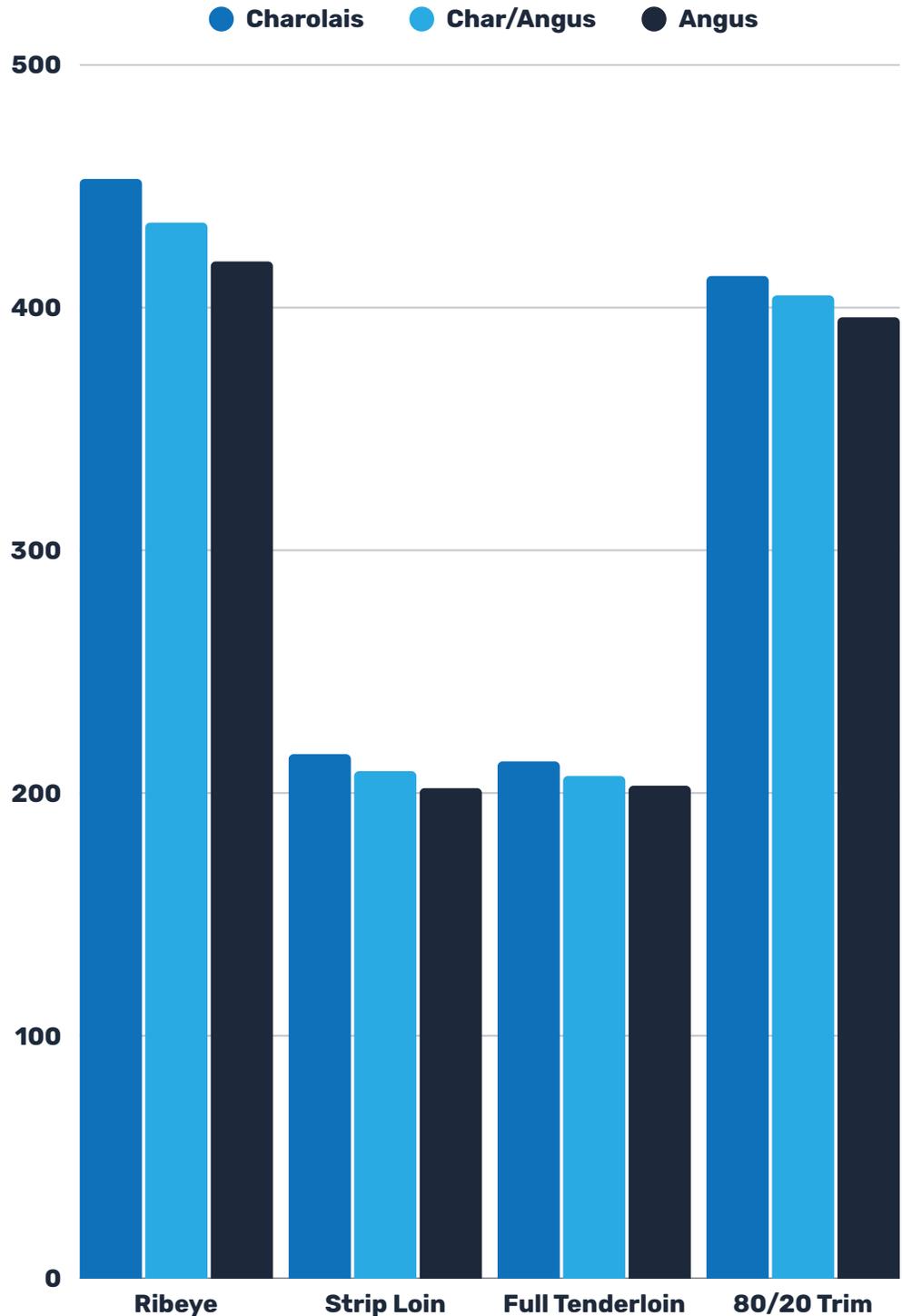
Economic effect of retail value in the U.S. beef chain with the addition of just 10% more Charolais-sired fed cattle.

Retail Beef Value

15%

Estimated increase in total retail beef value due to the addition of Charolais-fed cattle due to yield advantages on Choice carcasses.

SINCE JANUARY 2025



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Value to Packer (Boxed Beef Value)

	Percentage of HCW			lbs in 900 lb carcass			Value in 900 lb carcass			
	Angus	Char-sired	Charolais	Angus	Char-sired	Charolais	Ch price*	Angus	Char-sired	Charolais
Shoulder Clod	4.640	4.723	4.810	41.76	42.50	43.29	\$ 4.41	\$ 184.16	\$ 187.44	\$ 190.91
Chuck Roll	4.774	4.764	4.753	42.97	42.88	42.78	\$ 5.27	\$ 226.45	\$ 225.95	\$ 225.43
Chuck Tender	0.703	0.739	0.776	6.33	6.65	6.98	\$ 4.45	\$ 28.17	\$ 29.58	\$ 31.08
Chuck Flap	0.420	0.415	0.410	3.78	3.73	3.69	\$ 7.58	\$ 28.63	\$ 28.30	\$ 27.95
Pectoral Meat	0.481	0.500	0.520	4.33	4.50	4.68	\$ 4.53	\$ 19.62	\$ 20.38	\$ 21.19
Chuck Short Ribs	0.813	0.817	0.820	7.32	7.35	7.38	\$ 5.35	\$ 39.17	\$ 39.33	\$ 39.50
Foreshank	1.308	1.331	1.355	11.77	11.98	12.19	\$ 3.25	\$ 38.26	\$ 38.92	\$ 39.62
Brisket	2.597	2.617	2.639	23.37	23.55	23.75	\$ 4.78	\$ 111.72	\$ 112.59	\$ 113.51
Ribeye	3.396	3.528	3.668	30.56	31.75	33.01	\$ 13.21	\$ 403.75	\$ 419.45	\$ 436.10
Back Ribs	0.864	0.882	0.901	7.77	7.94	8.11	\$ 3.53	\$ 27.44	\$ 28.02	\$ 28.63
Cap & Wedge	0.906	0.963	1.023	8.15	8.66	9.21	\$ 4.80	\$ 39.13	\$ 41.59	\$ 44.20
Outside Skirt	0.429	0.434	0.439	3.86	3.90	3.95	\$ 7.44	\$ 28.71	\$ 29.04	\$ 29.39
Inside Skirt	0.672	0.687	0.704	6.05	6.19	6.33	\$ 7.74	\$ 46.80	\$ 47.88	\$ 49.02
Plate Short Ribs	1.360	1.333	1.305	12.24	12.00	11.74	\$ 6.55	\$ 80.17	\$ 78.59	\$ 76.92
Knuckle	2.509	2.572	2.639	22.58	23.15	23.75	\$ 4.68	\$ 105.68	\$ 108.34	\$ 111.17
Top Round	4.865	5.081	5.311	43.79	45.73	47.80	\$ 4.64	\$ 203.17	\$ 212.20	\$ 221.78
Outside Round	3.328	3.461	3.602	29.95	31.15	32.42	\$ 4.20	\$ 125.80	\$ 130.83	\$ 136.17
Eye Round	1.387	1.469	1.556	12.48	13.22	14.00	\$ 4.67	\$ 58.30	\$ 61.74	\$ 65.39
Heel	1.123	1.167	1.214	10.11	10.50	10.92	\$ 3.85	\$ 38.91	\$ 40.44	\$ 42.05
Hindshank	1.303	1.318	1.334	11.73	11.86	12.01	\$ 3.25	\$ 38.12	\$ 38.55	\$ 39.02
Strip Loin	2.979	3.074	3.175	26.81	27.67	28.57	\$ 8.82	\$ 236.49	\$ 244.03	\$ 252.01
Top Sirloin Butt	2.688	2.771	2.860	24.19	24.94	25.74	\$ 6.75	\$ 163.29	\$ 168.36	\$ 173.73
Sirloin Flap	0.785	0.806	0.829	7.06	7.26	7.46	\$ 10.36	\$ 73.16	\$ 75.17	\$ 77.31
Ball Tip	0.352	0.360	0.370	3.16	3.24	3.33	\$ 5.23	\$ 16.55	\$ 16.96	\$ 17.41
Tri-Tip	0.661	0.694	0.730	5.95	6.25	6.57	\$ 5.82	\$ 34.61	\$ 36.37	\$ 38.24
Full Tenderloin	1.438	1.467	1.498	12.95	13.21	13.48	\$ 16.60	\$ 214.90	\$ 219.23	\$ 223.82
Flank Steak	0.432	0.449	0.466	3.89	4.04	4.19	\$ 9.37	\$ 36.45	\$ 37.83	\$ 39.30
80/20 Trimmings	14.876	15.172	15.485	133.89	136.55	139.36	\$ 3.59	\$ 480.65	\$ 490.20	\$ 500.32
Fat	18.031	16.648	15.183	162.28	149.84	136.64	\$ 0.40	\$ 64.91	\$ 59.93	\$ 54.66
Bone	15.767	15.671	15.570	141.90	141.04	140.13	\$ 0.11	\$ 15.61	\$ 15.51	\$ 15.41
Box Value								\$ 3,208.77	\$ 3,282.78	\$ 3,361.24
Charolais advantage									\$ 74.01	\$ 152.47

*USDA Market News, August 12, 2025

Value to Industry (Retail Value)

	Percentage of HCW			lbs in 900 lb carcass			Value in 900 lb carcass			
	Angus	Char-sired	Charolais	Angus	Char-sired	Charolais	Ch price*	Angus	Char-sired	Charolais
Ribeye Steaks	3.014	3.137	3.268	27.13	28.24	29.41	\$ 15.44	\$ 418.87	\$ 435.96	\$ 454.08
Arm Roasts	2.620	2.682	2.748	23.58	24.14	24.74	\$ 6.25	\$ 147.35	\$ 150.87	\$ 154.60
Flat Iron Steaks	0.579	0.593	0.608	5.21	5.34	5.47	\$ 10.94	\$ 57.05	\$ 58.40	\$ 59.84
Shoulder Tender	0.190	0.198	0.207	1.71	1.78	1.86	\$ 5.95	\$ 10.16	\$ 10.60	\$ 11.07
Under Blade Roasts	4.670	4.667	4.664	42.03	42.01	41.98	\$ 6.48	\$ 272.36	\$ 272.20	\$ 272.02
Chuck Tender Roasts	0.703	0.739	0.776	6.33	6.65	6.98	\$ 6.51	\$ 41.22	\$ 43.28	\$ 45.47
Chuck Flap	0.420	0.415	0.410	3.78	3.73	3.69	\$ 11.63	\$ 43.92	\$ 43.42	\$ 42.88
Brisket, Point	1.392	1.385	1.376	12.53	12.46	12.38	\$ 7.46	\$ 93.49	\$ 92.96	\$ 92.39
Brisket, Flat	1.042	1.053	1.065	9.38	9.48	9.59	\$ 7.66	\$ 71.87	\$ 72.63	\$ 73.43
Outside Skirt, Peeled	0.346	0.355	0.365	3.12	3.20	3.29	\$ 14.41	\$ 44.91	\$ 46.09	\$ 47.36
Inside Skirt	0.672	0.687	0.704	6.05	6.19	6.33	\$ 7.80	\$ 47.16	\$ 48.25	\$ 49.40
Chuck Short Ribs	0.813	0.817	0.820	7.32	7.35	7.38	\$ 8.46	\$ 61.93	\$ 62.19	\$ 62.46
Back Ribs	0.864	0.882	0.901	7.77	7.94	8.11	\$ 4.57	\$ 35.53	\$ 36.27	\$ 37.06
Plate Short Ribs	1.220	1.200	1.178	10.98	10.80	10.61	\$ 9.30	\$ 102.11	\$ 100.42	\$ 98.63
Round Tip Steaks	2.215	2.276	2.340	19.94	20.48	21.06	\$ 7.43	\$ 148.14	\$ 152.18	\$ 156.48
Top Round Roasts	3.867	4.061	4.267	34.80	36.55	38.40	\$ 7.86	\$ 273.57	\$ 287.29	\$ 301.84
Bottom Round Roasts	2.738	2.863	2.994	24.64	25.76	26.95	\$ 7.28	\$ 179.41	\$ 187.56	\$ 196.20
Eye Round Roasts	1.220	1.307	1.399	10.98	11.76	12.59	\$ 7.98	\$ 87.62	\$ 93.86	\$ 100.47
Strip Steaks	2.827	2.922	3.023	25.45	26.30	27.21	\$ 15.50	\$ 394.40	\$ 407.68	\$ 421.75
Top Sirloin Steaks	1.453	1.518	1.586	13.08	13.66	14.28	\$ 7.99	\$ 104.48	\$ 109.13	\$ 114.06
Coulotte (Picahna)	0.535	0.556	0.579	4.81	5.01	5.21	\$ 11.99	\$ 57.72	\$ 60.05	\$ 62.52
Bottom Sirloin Flap	0.785	0.806	0.829	7.06	7.26	7.46	\$ 10.99	\$ 77.61	\$ 79.75	\$ 82.01
Ball Tip Steaks	0.232	0.238	0.244	2.08	2.14	2.20	\$ 7.89	\$ 16.45	\$ 16.88	\$ 17.34
Tri-Tip Roast	0.661	0.694	0.730	5.95	6.25	6.57	\$ 8.54	\$ 50.78	\$ 53.37	\$ 56.11
Filet (Tenderloin) Steaks	1.179	1.210	1.243	10.61	10.89	11.19	\$ 28.22	\$ 299.38	\$ 307.34	\$ 315.77
Filet (Tenderloin) Tips	0.138	0.138	0.138	1.24	1.24	1.24	\$ 12.42	\$ 15.44	\$ 15.45	\$ 15.46
Flank Steak	0.432	0.449	0.466	3.89	4.04	4.19	\$ 9.99	\$ 38.86	\$ 40.34	\$ 41.90
Ground Beef (80/20)	18.602	19.016	19.455	167.42	171.15	175.10	\$ 5.70	\$ 954.29	\$ 975.53	\$ 998.05
Fat	19.526	18.066	16.519	175.73	162.60	148.67	**	\$ 64.91	\$ 59.93	\$ 54.66
Bone	15.767	15.671	15.570	141.90	141.04	140.13	**	\$ 15.61	\$ 15.51	\$ 15.41
Retail Value								\$ 4,226.58	\$ 4,335.38	\$ 4,450.71
Charolais advantage									\$ 108.80	\$ 224.12

**Packer Value from above, Retail Fat and Bone = 0 value

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