



CUSTOM KILL ANALYSIS SPREADSHEET USER INSTRUCTIONS (Download Spreadsheet(linked to the excel file))

Live Weight – Live weight of animal (to be supplied by packer)

Total Rail Weight – Weight of cold carcass after slaughter (to be supplied by packer)

Total Aged Weight – Weight of the carcass just prior to cutting (to be supplied by packer)

Required values must be entered for spreadsheet calculation

Meat Item Description – The different items cut from carcass (ie. – T-bone steak, Round Roast. The template can be modified to fit the style of cutting you choose)

Revenue – Value of total weight collected from meat item description section based on price per kg/lb allocated for those items.

Revenue does not take into consideration the cost of the live animal.

1. Select weight units by clicking on cell and then click on drop down box – select preferred weight unit
2. Enter # of carcasses in the **# of carcasses yellow cell**
3. Enter live weight in the **Live carcasses yellow cell**
4. Enter total rail weight in the **Total Rail Weight yellow cell**
5. Enter total aged weight in the **Total Aged Weight yellow cell**
6. Enter kill cost per kg/lb in the **Kill And Disposal Cost yellow cell**
7. Enter cutting cost per kg/lb in the **Cutting Cost yellow cell**
8. In Product Weight and Revenues from all Carcasses section enter meat item in **Meat Item Description column**, weight of the meat item in the **Weight column**, and price per kg/lb to be charged in the **\$kg/lb column**. This price can be the same price charged for all items, or you can vary the price charged per item. If you vary the price charged per item you would get an average price charged at the bottom of the column.
9. Enter the weight of all unusable fat in the **Fat yellow cell**.
10. Enter the weight of all unusable bone in the **Bone yellow cell**.

- **It is very important to capture the weight of the fat and bone to capture a proper cutting loss.**

For more information contact the Beef Information Centre:

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