



# Wild Game Processing

Basic Processing:      [www.DamMeat.com](http://www.DamMeat.com)

- Steaks/Roast/Grind based on \*green carcass weight \$2.00 per lb
- Skinning & Quartering: \$200
- Deboning 250.00 Elk, 200.00 Deer
- Includes vacuum packing, No Retail Packaging available, bulk only
- Cleaning fee if necessary \$25 per hr. (4 hr. minimum)
- Shipping / Packaging available, pricing per zip code
- Boxing for shipping, 25.00 per animal
- **NO REFUNDS FOR WILD GAME PROCESSING**

Specialty Processing:

Bulk Sausage	\$5.50/lb	15lb min
Link Sausage	\$6.00/lb	15lb min
Cube steak	\$2.00/lb	10lb min
Sliced Jerky	\$2.00/lb	10lb min
Stew Meat	\$1.00/lb	10lb min
Beef / Pork Fat	\$5.00/lb	

Smoked Meats:

Summer Sausage	\$9.00/lb	20lb min
Snack Sticks	\$9.00/lb	15lb min
Jerky	\$9.00/lb	10lb min
Deer / Elk Bacon	\$9.00/lb	10lb min

Prices are based on pre smoked weight

Can be 50 -60% weight loss

I have read the cut sheet (page1) and page 2 and 3, I agree to the terms and pricing. I Approve Dam Meat Co. for

Game Meat Processing as per Cut Sheet. Hunter or Meat Owner \_\_\_\_\_



**3230 NM-112, El Vado NM 87575 - 575-208-1733**

## How Much Meat is There After Processing

To estimate an elk's carcass weight from its live weight, you can use the dressing percentage, which is the ratio of carcass weight to live weight. Since elk are wild animals and not bred for consistent carcass yield like cattle, the dressing percentage is an estimate based on averages and can vary significantly.

The formula and typical dressing percentage,

The standard formula is:  $\text{Carcass Weight} = \text{Live Weight} \times \text{Dressing Percentage}$

For elk, a commonly used average dressing percentage for a field-dressed carcass is approximately 60%. Some studies have found that cleaned, dressed weight (without the hide or head) can be just over 50% of the live weight.

### Key conversions to remember,

- **Field-dressed weight:** Removing the internal organs generally results in a weight that is about two-thirds (66%) of the total live weight.
- **"Cleaned" dressed weight:** If you also remove the hide and head, the weight is closer to 50% of the live weight.
- **Total boneless meat:** The final yield of boneless, packaged meat is much lower and can be as little as 30–35% of the live weight, depending on the elk's size and how it is processed.

Explanations of how to estimate elk carcass yield from live weight, including typical dressing percentages and factors affecting meat quantity.

For a 750-pound bull elk, you could expect the following approximate weights:

**Example calculation, For a 750-pound bull elk, you could expect the following approximate weights:**

- **Field-dressed weight:**  $750 \times 0.66 \approx 495$  pounds
- **Cleaned dressed weight (carcass):**  $750 \times 0.50 \approx 375$  pounds
- **Boneless meat:**  $750 \times 0.35 \approx 262$  pounds

Factors that influence the final weight

The percentages listed above are general guidelines and can vary based on several factors:

- **Sex and age:** Mature bulls and cows have different body compositions. Some studies suggest cows have a higher carcass percentage than bulls.
- **Body condition:** An elk in excellent health and condition will have a higher yield than a malnourished one.
- **Gut fill:** The amount of food in the stomach at the time of harvest can significantly impact the field-dressed weight, as the animal's live weight is being measured with a full stomach.
- **Processing method:**
  - **Bone-in vs. boneless:** The choice to leave bones in or remove them will affect the final hanging weight and packaged meat yield.
  - **Trimming:** How much fat, bloodshot meat, and sinew are trimmed off during processing will also change the final weight.
- **Species variations:** The size and body type of the elk subspecies, such as a large Roosevelt elk versus a smaller Rocky Mountain elk, will also influence the overall yield.