

Expected Meat Yield from a Bison Bull Carcass

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We often get asked at the Bison Centre for information on how much meat one can expect from a bison carcass. How much of each cut? How much is bone?

I have compiled a table of the expected meat yield from a bison bull. This information is taken from research projects conducted at the Ag Canada Lacombe Research Centre. The numbers will vary with the amount of finish on the bison, the age of bull, and with the way that the carcass is cut up. Every butcher or processor has his own way of cutting and wrapping so these numbers are only a guideline.

Expected Yield from a Bison Bull Carcass

Live Weight		1100 lb. bison	1000 lb. bison
% yield	56		
carcass weight		616 lbs.	560 lbs.

All cuts (except the ribs) are deboned.

		weight in lbs.	weight in lbs.
waste fat		34.5	31.4
waste bone		116.4	105.8
strip-loin	steak	23.4	21.3
tenderloin	steak	9.9	9.0
prime rib	steak or roast	25.9	23.5
top butt	steak or roast	20.3	18.5
strip-loin tip	roast	24.0	21.8
inside round	roast	40.0	36.4
outside round	roast	24.6	22.4
eye of round	roast	10.5	9.5
chuck/cross rib	roast (boneless)	70.8	64.4
trim	burger/sausage	176.8	160.7
stew meat		22.2	20.2
ribs		16.0	14.6
Total		615.4	559.4