

SUBPRIMAL BUYERS GRID

Updated: 5.9.24



Subprimal	NAMP	Avg. Case Wt	Pcs Per Case	Breed	BC10	BC20	BC30	BC40
Bone-In Ribeye Roll, Lip On	109E	35	2	F1	\$20.00	\$26.00	\$32.00	-
				FB	-	\$30.00	\$36.00	\$42.00
Boneless Strip Loin	180	20	2	F1	\$24.00	\$30.00	\$36.00	-
				FB	-	\$34.00	\$40.00	\$48.00
Tenderloin, Whole (Skinned & Peeled)	190A	10	2	F1	\$34.00	\$40.00	\$48.00	-
				FB	-	\$44.00	\$52.00	\$60.00
Chuck Roll	116A	50	2	F1	\$16.00	\$21.00	\$25.00	-
				FB	-	\$23.00	\$27.00	\$32.00
Chuck Shoulder Clod Heart	114A	15	2	F1	\$8.00	\$10.00	\$12.00	-
				FB	-	\$12.00	\$14.00	\$16.00
Boneless Top Sirloin Butt, Cap On	184	30	2	F1	\$14.00	\$18.00	\$22.00	-
				FB	-	\$20.00	\$24.00	\$28.00
Top Blade Flat Iron, Whole	114D	10	2	F1	\$20.00	\$24.00	\$30.00	-
				FB	-	\$26.00	\$32.00	\$38.00
Top (Inside) Round	169	30	2	F1	\$5.50			
				FB	\$7.50			
Bottom (Outside) Round	170	20	2	F1	\$5.50			
				FB	\$7.50			
Sirloin Tip (Knuckle), Peeled	167A	20	2	F1	\$5.50			
				FB	\$7.50			

Prices above are \$/lb*Subprimal Buyers Grid - How It Works**

1. Select your product(s) from the subprimal grid product list.
2. Choose your processing options.
3. Submit your order to Meatworks of Kansas via phone or email to the contacts below.
4. Meatworks of Kansas will contact you to confirm your options and cutting specifications.

Processing Options & Pricing

- | | |
|---|-----------|
| 1. Label primal only, no cutting | FREE |
| 2. Cut primals into steaks/roasts and label | \$2.50/lb |
| 3. Trim - grinding into ground beef | \$1.00/lb |
| 4. Trim - grinding into patties | \$1.50/lb |

Miscellaneous

1. Subprimal prices will be evaluated regularly, most likely on a weekly or bi-weekly basis, and are subject to change based on supply and demand, as well as current market prices.
2. Processing prices are based on starting green weight of subprimals and/or trim.
3. Cost of freight is not included in prices above.
4. Cases will contain product from the same carcass, ensuring consistent quality.
Example: both Rib primals in a case will come off the same carcass.

Contact Us

Meatworks of Kansas
 mok@hchospitality.com
 785.485.2595

Rylee Torline - Operations Manager
 rylee.torline@meatworkskansas.com
 785.726.1401

Ryan Feil - Director of Processing
 ryan@boothcreekwagyu.com
 316.259.9222