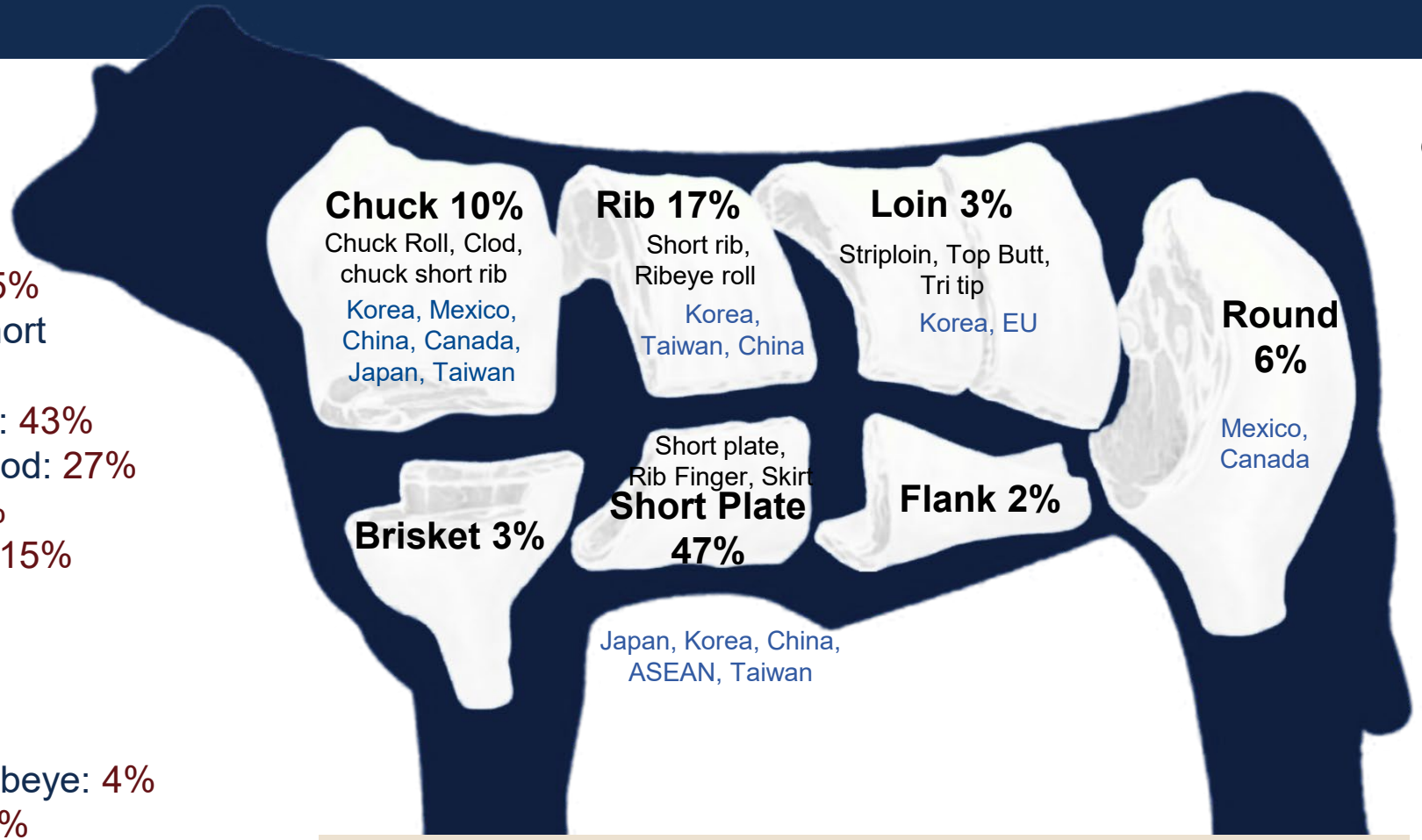
Beef is complex and each part of the animal has unique attributes, desired by different customers at different times of the year.

Top Export Cuts:

- Short plate cut: 95%
- Short rib/chuck short rib/rib finger: 85%
- Gooseneck round: 43%
- Chuck shoulder clod: 27%
- Outside skirt: 24%
- Top inside round: 15%
- Inside skirt: 9%
- Loin top butt: 6%
- Chuck roll: 5%
- Striploin: 4%
- Heavy boneless ribeye: 4%
- Round, outside: 3%
- Tri tip: 3%
- Tenderloin: 2%



Average fed cattle dressed weight 2025: 922 lbs. Convert to product wt. 660 lbs.

Beef export pounds per fed head: 80lbs or 12%

Export $/head: $346.40 and for beef + bvm: $391.94

Comprehensive Cutout carcass value $/head: $3,306

Export share of value: 12%

Exports enable maximization of value of every animal produced, keeping the U.S. industry competitive, while also enabling U.S. consumers affordable access to their preferred steaks and burgers

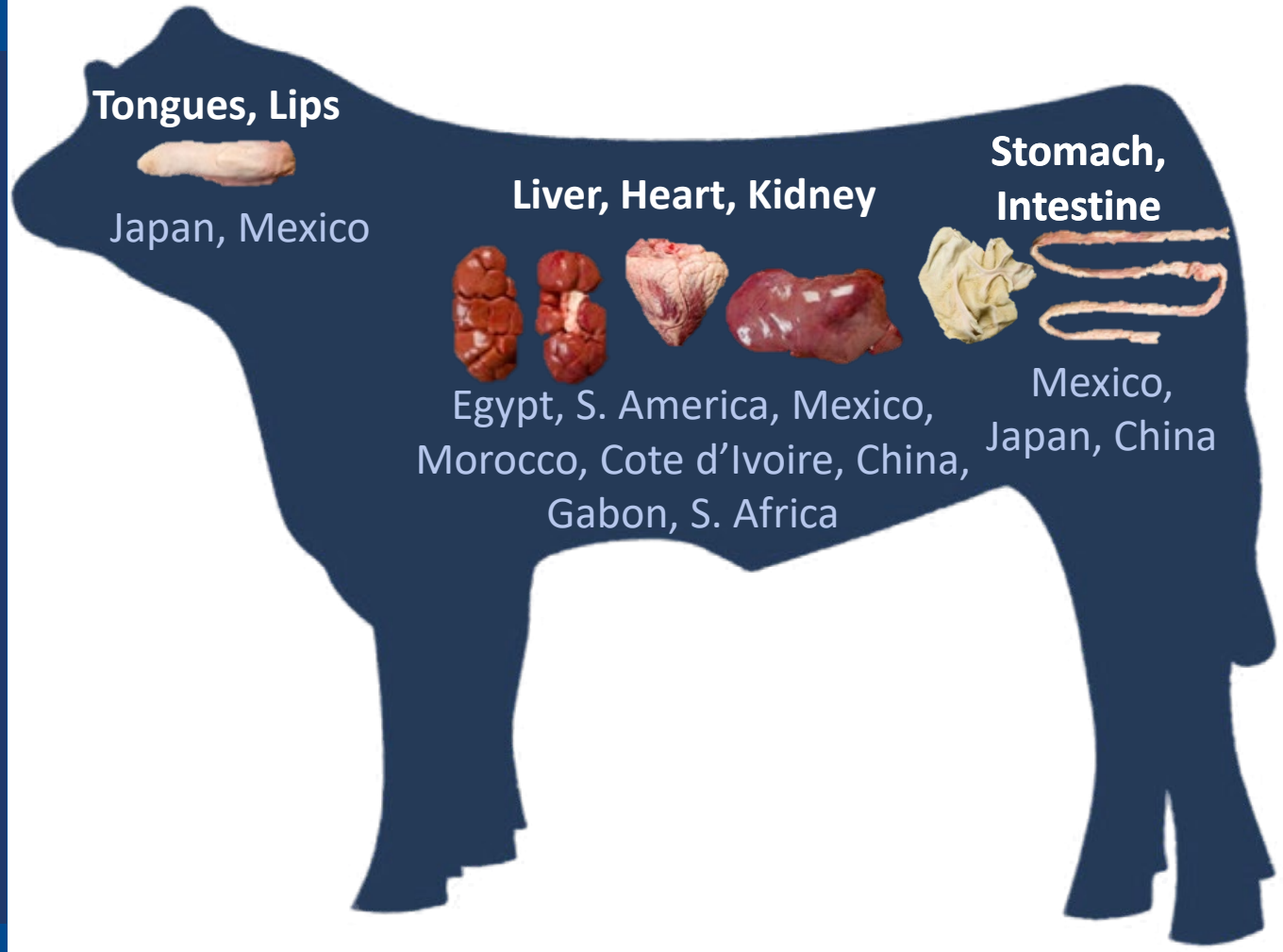
U.S. MEAT EXPORT FEDERATION

Source: USDA/AMS, USMEF 2025 estimates for export volume as a share of total primal beef production

The majority of edible beef variety meats are exported
Exports valued at $1.08 billion in 2025
Variety meat exports exceeded $1 billion per year in 2021-2025

2025 Average Per Head*
Examples:

- Tongues to Japan:
  1.79 lbs. & $15.36
- Tripe total:
  3.36 lbs. & $5.34
- Livers total:
  5.2 lbs. & $4.26
- Lips total:
  3.28 lbs. & $3.41
- Hearts total:
  2.9 lbs. & $2.36
- Intestines total:
  1.05 lb. & $1.11



Variety meat exports equated to **25 pounds** per head of fed slaughter **and value of $45.54** per fed head

U.S. MEAT EXPORT FEDERATION

*Source: USMEF 2025 estimates, *using USDA/NASS fed slaughter for per head conversions*