Meat Cut Yield Test

How-to guide: what the workbook does, how to use it and what every number means. mfgcalcs.com

Meat Cut Yield Test

Log every cutting test, see each product's cut yield against its target and the cost of every saleable pound after trim, and find the products, lots and cutters that lose yield.

For: Plant managers, production and quality supervisors, cost accountants and buyers at meat, poultry and seafood processors, butcher shops and food service cutting rooms.

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Quick start

1. On Setup, type your plant, currency and weight unit, and list your products with their target yield, purchase price and usable trim value.
2. On Tests, add one row per cutting test: date, product, lot or supplier, cutter, starting weight, finished saleable weight and usable trim.
3. Fix anything the Check column names.
4. Open the Dashboard: yield against target by product and by week, the tests below target and the cost of each saleable unit.

What is in the workbook

Start Here	Read this first: what the workbook does and how to use it.
Setup	Plant, currency, weight unit, and the products with their target yield, purchase price and trim value.
Tests	One row per cutting test: starting, finished and trim weights in; yield against target and cost per saleable unit out.
Dashboard	Cut yield against target by product and by week, the tests below target and the cost of every saleable unit.
Method	How every number is calculated, with assumptions, limits and sources.
Verify	Self-check: the workbook's formulas recomputed on fixed inputs against an independent reference.

What each number means

Quantity	How it is calculated	Units
Cut yield	Finished saleable weight / starting weight.	%
Gap to target	(Product's target yield - cut yield) x 100: positive = below target.	points

Quantity	How it is calculated	Units
Weight short of target	Target yield x starting weight - finished weight, not below zero.	weight unit
Yield status	On target at or above the target; Near target within 2% below it (relative); Below target otherwise.	-
Weight lost	Starting weight - finished weight - usable trim.	weight unit
Purchase cost, trim credit	Starting weight x purchase price; usable trim x trim value (Setup).	currency
Cost per saleable unit	(Purchase cost - trim credit) / finished weight.	ırrency/weight ur
Yield over several tests	Total finished weight / total starting weight (by product, by week, all tests).	%
Target weight	Target yield x starting weight: the finished weight the target would give.	weight unit
Weighted target	Sum of target weight / sum of starting weight.	%
Gap to target by week	(Sum of target weight - sum of finished weight) / sum of starting weight x 100: weighted by weight, so the product mix does not move it.	points

Assumptions, limitations, sources and the self-check (the Verify sheet, which recomputes the workbook's formulas on fixed test inputs) are in the workbook. The last page shows the Dashboard with the example data for Brookfield Meats, a fictional business.

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Engineering estimates for planning and improvement work. Verify the results against your own process, data and standards before you rely on them.

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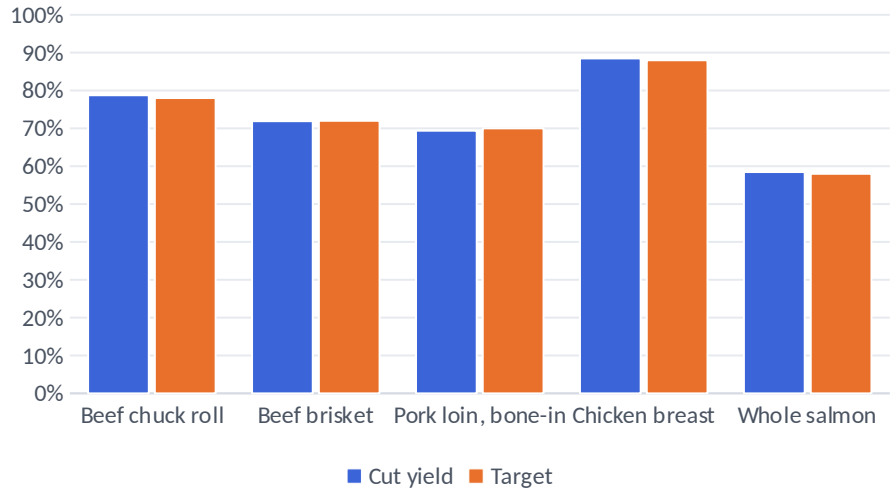
Cut yield against target by product and by week, the tests below target and the cost of every saleable unit.

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Brookfield Meats (example): 32 cutting tests, 4,678 lb cut, money in USD.

CUT YIELD, ALL TESTS	TESTS BELOW TARGET	COST PER SALEABLE LB (USD)	WEIGHT LOST (LB)
77.9%	**2**	**3.85**	**667.3**
Target 77.8%	Yield status Below target	After the trim credit	Fat, bone, purge and waste
On target			

Cut yield by product against target



Points below target yield, by week

