



BEEF CUT SHEET



Producer _____

No. of Animals _____

_____ of _____

Date _____

Name as appears on label _____ Phone Number _____

Tag Number _____ WHOLE HALF Picked up By _____ **QUARTER BEEF**

USDA (\$55 kill fee, \$0.83 per pound hanging weight)

Please circle one of the following options:

CUSTOM (\$40 kill fee, \$0.74 per pound hanging weight)

Boneless or **Bone-In or Ground**

Live Weight _____ Hang Weight _____

***Please note each sides quarters must match**

ROUND

Steaks (tenderized once)

Cube steak (tenderized twice)

Ground

ROASTS

Rump roast

Sirloin tip roast

Eye of round roast

SIRLOIN

Steaks

Ground

LOIN

Bone In (T-bone)

Boneless (Filet mignon, NY Strip)

Roast

RIB

Ribeye Steak

Roast

(BONELESS

or

BONE-IN)

CHUCK

Roast

Ground

(BONELESS

or

BONE-IN)

BRISKET

YES NO

SHORT RIBS

YES NO

FLANK/SKIRT STEAK

YES NO

STEW MEAT

YES NO

SOUP BONES

YES NO

ORGAN MEAT HEART LIVER TONGUE OXTAIL

STEAKS/PACKAGE 2

STEAK THICKNESS 3/4 INCHES

ROAST SIZE 3-4 LBS

PATTIES (\$0.99/LB, 25LB MIN) YES NO

1/4LB _____ LBS 1/3LB _____ LBS

THIS SECTION MAY DIFFER ON A 1/4

*You can expect to get 50%-60% of your processing as ground beef, even if you get every possible cut available, so please choose any additional grind accordingly

*Deviations/additions to this cut sheet are subject to error. We base all pricing on the cut sheet above and the efficiency it grants our processing floor