



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 [] Ground

**RIB**

Ribeye Steak  Roast (BONELESS or BONE-IN) [] Ground

**CHUCK**

Roast  Ground (BONELESS or BONE-IN) [] Ground

**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