



BEEF CUT SHEET

SECTION 1. (TO BE COMPLETED BY CUSTOMER)

Customer Name: _____ **Phone:** _____

Address: _____

Email Address: _____ **Payables Contact:** _____

*** Payment for processing is to be paid in full prior to release of any boxed beef. Harvest fees are charged separately at \$50.00, with a stun fee or \$100.00.*

☐ Break/Wrap/Chill (Breaking carcass into **ONLY** primal cuts) **\$1.25/lb (\$800.00 min)**

☐ Break/Further Process, I understand No custom cuts outside of what is listed on this sheet will be accommodated. **Break/Further Process/Freeze \$1.35/lb (\$800.00 min)**

Standard Carcass Cutting Yields Roasts at 2.0" and Steaks at 1.0". Ground Beef is Packed in 1.0 lb. Portions. No Offal are provided from carcasses to customers. Bnls = Boneless

***All unchecked boxes will be put into ground beef; pricing above will be charged by carcass weight.**

****Must be picked up within 24 hours after notification.**

FRONT QTR. CUTS: Please mark choices.

SELECT ONE OPTION FOR EACH SECTION BELOW FOR FURTHER PROCESSING.

Chuck Primal

- () Steaks
- () Roast
- () Ground Beef

Brisket

- () Brisket-whole (Bnls)
- () Brisket, cut-in-half (Bnls)
- () Ground Beef

Plate.

- () Short Ribs, Whole
- () Short Ribs, Kal-bi / Flanken-Style, 3/4"

HIND QTR. CUTS: Please mark choices.

SELECT ONE OPTION FOR EACH SECTION BELOW FOR FURTHER PROCESSING.

Loin Primal

- () Steaks: T-Bone/Porterhouse (Bone-In)
- () Steaks: Tenderloin/New York (Bnl)
- () Roasts: Tenderloin/New York (Bnls)

Sirloin

- () Top-Sirloin Steaks, Bnls
- () Boneless Roasts
- () Ground Beef

Rump

- () Rump Roast
- () Ground Beef

Round Primal

- () Full Round Steaks (Bone-In)

Cross Rib (shoulder)

☐ Roast (Bnls) ☐ Ground

Ribeye Primal

☐ Steaks ☐ Roasts

Other, select what you want to keep

☐ Skirt Steak
☐ Shank, Cross-Cut (2.0-3.0" thickness)
☐ Soup Bones

Remainder of Trim to Ground Beef

Top Round / Bottom Round / Eye Round

☐ Steaks ☐ Roast " ☐ Ground Beef

Ball-Tip / Knuckle

☐ Roasts ☐ Sliced 3/16" ☐ Ground Beef

Other, select what you want to keep

☐ Flank Steak
☐ Shank, Cross-Cut (2.0-3.0" thickness)
☐ Soup Bones

Remainder of Trim to Ground Beef

Organs

☐ Heart
☐ Liver
☐ Tongue
☐ Kidney
☐ Tail
☐ Hanger Steak
☐ Rocky Mtn Oysters

Notes:

Signature: _____