## PANOLA COUNTY PROCESSING, LLC 501 CR 407 CARTHAGE, TX 75633

U.S. INSPECTED AND PASSED BY

| TAG ID#  | 903-690-0430  |                    |                              |                        | AGRICULTURE<br>EST. 48219 |       |
|--|---|--------------------|------------------------------|------------------------|---------------------------|-------|
|  |   | www.panolapr       | ocessing.com                 |                        | ES1. 48219                |       |
| NAME:  |   |                    |                              | DATE:                  |                           |       |
| ADDRESS:   |   |                    |                              |                        |                           |       |
| PHONE: ( )   | EMAIL:  |                    |                              | Resale                 | Personal Consump          | otion |
| LIVE WEIGHT (LW)   | HANGIN  | IG WEIGHT (H       | IW)                          | HANG TIM               | E DAYS                    |       |
| *All orders Vaccum Packaged  | d. Hanging  | time is 7-14 days. | Processing Fee               | - \$ per lb            | HW \$                     |       |
|  |   | BEEF /             | BISON                        |                        |                           |       |
| FORE QUARTER:  |   |                    |                              |                        |                           |       |
| BRISKET:   | Whole / Cut in half                                 | Grind              |                              |                        | per pkg                   |       |
| СНИСК:   | Roast ( Whole or Cut in 1/2                         | ) Steak (3/4       | " or 1")                     | Grind                  | per pkg                   |       |
|  |   | ,(-, -, -          |                              |                        | ps. p. 0                  |       |
| FOREARM:   | Roast ( Whole )                                     | Steak / Ten        | derized Steak ( 1            | 1/2" 3/4" 1") (        | Grind                     |       |
|  | or Cutlets / Boneless Stew                          | Meat               |                              |                        | per pkg                   |       |
|  |   |                    |                              |                        |                           |       |
| RIBEYE or CLUB ST  | EAK: (1/2" 3/4" 1" 11/4"                            | 1 1/2" )           |                              |                        | per pkg                   |       |
| RIBS:  | 4-Bone Plate Short R                                | ibs (std 4")       | Grind                        |                        |                           |       |
| HIND QUARTER:  |   |                    |                              |                        |                           |       |
| T-BONE or NYS  | STRIP STEAK: (1/2" 3                                | 3/4" 1" 11/4       | " 11/2" 13/4"                | ' 2")                  | per pkg                   |       |
| and  | FILET ( 1" 1  | 1/4" 1 1/2"        | 1 3/4" 2")                   |                        |                           |       |
|  |   |                    |                              |                        |                           |       |
| ROUND STEAK:   | Bone In or Bnls Steak / Tende                       | rized Steak (1     | L/2" or 3/4" )               | Roast ( 2" or Cut      | in Half) per pkg          |       |
| SIRLOIN STEAK:   | Boneless Steak (3/4" 1" 1                           | 1/4" 11/2")        |                              |                        | per pkg                   |       |
| FLAP   | FLANK   |                    | SKIR                         | Г                      | per pkg                   |       |
| RUMP ROAS Whole / Cut in half  |   |                    | LOIN TIP R<br>Whole / Cut in |                        | per pkg                   |       |
| GROUND MEAT:   | Bulk (Standard is 2 lb pkgs)                        |                    |                              |                        |                           |       |
|  | add trim / don't add trim                           |                    | beef trim @ \$2              | 2.09/lb =              |                           |       |
|  | patties (2-1 / 3-1 / 4-1) lbs patties @ \$ .50/lb = |                    |                              |                        | <br>5 or 10 lb B          | ОХ    |
|  | **1 Lb pkgs Ground Meat                             |                    |                              | .25/lb =               |                           |       |
|  |   |                    |                              |                        |                           |       |
|  | be processed & packaged for a                       |                    |                              |                        |                           |       |
|  | BONES (from shank) @ \$1/lb                         | per pkg            |                              | Weight                 | <u>\$</u>                 |       |
| YES NO : FEMUR   |   | per pkg            |                              | Weight                 | <u> </u>                  |       |
| YES NO : FAT@  | \$1.00/lb (BULK CUT) or \$1.50/                     | ib (GROUND -       | 5 lb bag) Total              | Weight                 | \$                        |       |
| ☐Weights on Pack   | ages Qty @ \$.25 ea = \$                            |                    | Label Fee:                   | Qty @ \$.2             | 5 ea = \$                 |       |
| HARVEST & DISPOS   | AL FEE:   |                    |                              | Qty @ \$9!             | 5.00 = \$                 |       |
| SPECIAL HANDLING: Box for Split Order Specialty Cuts Other Qty @ \$30.00 = |   |                    |                              |                        | 0.00 = \$                 |       |
| ADDITIONAL INSTR   | UCTIONS: (Any speciality cuts/proc                  | essing not on the  | e standard cut orde          | r listed above will in | cur additional fees.)     |       |
| TOTAL TRAYS:   | (from Trays) TOTAL BOXES:                           | TOTAL SAC          | KS: T                        | OTAL # BOXES FO        | OR ORDER:                 |       |
|  |   |                    | ·                            | BOOKING D              |                           | ١     |
|  |   |                    |                              | TOTAL DUE              |                           | /     |