

Perkinsville Meat Company 3990 E. Perkinsville Rd. Chino Valley, Az 86323 928-636-6679

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Beef Cut Sheet

Office use
R#
Hanging Weight
+30
INSP NFS
Date Killed

lame:
Phone: # Steaks Per Pk:
500lb min Hanging Weight)
Roasts: Steak Thickness:
Chuck: Roasts Steaks Bone in Bone out
Delmonico Flat Iron Petite Tender (must go bone out on chuck)
X-Rib: (Arm Roast) Roasts Steaks
Ribeye: Prime Rib Roast Rib Steaks Bone in Bone out
Loin: T-Bones Porterhouse Top Sirloin
New York Bone in Bone out Tenderloin: Steaks Roasts
Rounds: Roasts Steaks Tenderized London Broil
irloin Tip: Roasts Steaks
Srisket: Whole Cut Untrimmed Trimmed Tied
MISC: Stew Flank Skirt Tri-Tip Short Ribs Neck Bones
Shanks Flanken Style Ribs Marrow Bones Flap Steak
round Beef: 1.5 LBS OR 2 LBS
ktra Charge Items: Patties: 1/4 lb 1/3 lb Fajita Jerky SlicesLB
ulk Sausage must be done in 25lb increments per flavor
Breakfast Maple Chorizo Italian Mild Italian Hot
Dog Bones \$25 Organs \$40 \$25 a day Storage on items not picked up with in 7 day
omments: