

DEPOSIT FOR SERVICES

BEEF	\$250.00
PORK	\$150.00
LAMB/GOAT	\$75.00

NON-REFUNDABLE DEPOSITS ARE DUE IN ADDITION TO THE SLAUGHTER FEE AND MILEAGE AT THE TIME OF BOOKING. ALL DEPOSITS ARE DEDUCTED FROM FINAL BILL.

SLAUGHTER FEE

BEEF – LIVE WEIGHT	
<999 LBS	\$100
1000 + LBS	\$150
2 CATTLE	\$25 OFF
3 OR MORE CATTLE	CALL
PORK/HOG	
2 ANIMALS	\$75 TOTAL
3 OR MORE	CALL
GOAT/LAMB	
2 ANIMALS	\$25
3 OR MORE	\$40 TOTAL
	CALL

THIS IS A FEE AND WILL NOT BE DEDUCTED FROM THE FINAL BILL.

MILEAGE AND TRAVEL

PER MILE	\$1.50
HOTEL, IF REQUIRED	CALL

MILEAGE IS CHARGED FROM 2885 DEPEW STREET, WHEAT RIDGE CO 80215. IF OVERNIGHT TRAVEL IS REQUIRED, HOTEL ACCOMMODATIONS MAY BE CHARGED.

MISCELLANEOUS

WASTE REMOVAL	\$50-100
DOUBLE WRAPPING	\$1.25/LB
RESCHEDULING FEE	\$50.00
DOG BONES	INCLUDED
SOUP BONES	INCLUDED

ASSISTANCE WITH CLEAN-UP IS INCLUDED IN THE SLAUGHTER FEE. IF WE ARE TO REMOVE WASTE FROM YOUR PROPERTY THERE WILL BE A FEE ADDED TO THE FINAL BILL. FEE IS PER ANIMAL, ADDITIONAL ANIMALS ON THE SAME DAY HARVEST CAN BE NEGOTIATED.

ALL OFFAL SAVED FOR PACKAGING WILL BE WEIGHED WITH CARCASS

ADDITIONAL OPTIONS

PATTIES 1/3 LB, 4 PER PACK ¼ LB, 4 PER PACK	\$2.00/LB
STEW MEAT	\$2.00/LB
SAVE FAT GROUND BULK	\$1.00/LB INCLUDED
TENDERIZE STEAKS	\$0.75/LB
SLICED LIVER*	\$2.00/LB
BEEF TRIM, AFTER 20%	\$4/LB
PORK TRIM	\$2/LB
SLICED HEART*	\$2.00/LB
SMOKING	\$2.00/LB

*SLICED AND PACKAGED IN 1 LB PACKAGES

SAUSAGE & JERKY

JERKY 25 LB MINIMUM PER FLAVOR – BLACK PEPPER, RED PEPPER, COLORADO	\$12.50/LB
SUMMER SAUSAGE 25 LB MINIMUM PER FLAVOR – SUMMER, CHEESE, JALAPENO & CHEESE, SALAMI	\$6.50/LB
SNACK STICKS 25 LB MINIMUM PER FLAVOR – CHEESE, JALAPENO & CHEESE, PEPPERONI	\$10.50/LB
RAW SAUSAGE 25 LB MINIMUM PER FLAVOR – BREAKFAST, BRATWURST, JALAPENO AND CHEESE BRATWURST, CHEDDAR DOGS, HOT ITALIAN, CHORIZO, GERMAN, ANDOUILLE	\$5.50/LB GROUND, 1 LB PACKAGES
RAW SAUSAGE 25 LB MINIMUM PER FLAVOR – BREAKFAST, BRATWURST, JALAPENO AND CHEESE BRATWURST, CHEDDAR DOGS, HOT ITALIAN, CHORIZO, GERMAN, ANDOUILLE	\$6.00/LB LINK, 4 LINKS PER PACKAGE, 1 LB PACKAGES

ABOVE PRICING INCLUDES THE ADDITION OF PORK AND/OR BEEF MEAT WHICH IS HIGHLY RECOMMENDED FOR FLAVOR PROFILE

AGING

DRY AGING	INCLUDED
WET AGING	\$5.00/BAG

WE WILL WORK WITH YOU TO DETERMINE IF DRY OR WET AGING IS MORE APPROPRIATE FOR YOUR MEAT.

DRY AGING

Better for
fattier beef
After 30 days,
the flavor
noticeably
changed
May result in
large yield loss

WET AGING

Little to no
yield loss.
Beef becomes
tender but has
NO change in
taste
Industry
standard

SHARE PACKAGING

1 PERSON	INCLUDED
2 PEOPLE	\$25
3 PEOPLE	\$50
4 PEOPLE	\$75
5 OR MORE	CALL

WE ARE HAPPY TO ASSIST IN DIVIDING YOUR ANIMAL INTO SHARES. EACH SHARE WILL BE PACKAGED WITH THE OWNER'S NAME AND LABELED NOT FOR SALE

HIDE & SKULL PROCESSING

IS AVAILABLE BY CALLING KELLEN AT 720-935-6406 OR SPEAKING WITH HIM ON YOUR HARVEST DATE

4-H QUALITY ASSURANCE

WE PROUDLY WORK WITHIN THE USDA HUMANE HANDLING AND WHOLESOME MEAT ACT GUIDELINES; ARE HACCP TRAINED AND ARE INSPECTED BY THE COLORADO DEPARTMENT OF AGRICULTURE AND OFFER USDA INSPECTED HARVEST

GROUP DISCOUNTS ARE AVAILABLE – PLEASE CALL 303-650-7471 FOR MORE INFORMATION

REQUIREMENTS

A Brand Inspection is required on all beef harvested in Colorado. The owner is responsible for ensuring this inspection is completed.

All animals must be presented as ambulatory for slaughter and/or processing. Non-ambulatory cattle cannot be harvested or processed for human consumption.

We require access to running potable water and a well-draining concrete or gravel pad or land.

We must be able to discharge a firearm on your property. We have 2 locations that can be used to harvest your animal, but you must be able to deliver the animal safely and humanely to either of the properties.

We require deposits to hold your spot.

Appointment and Completed Cut Sheet.

WHAT YOU CAN EXPECT

Customized cuts including thickness, roast size and package sizes.

Vacuum Sealed Packaging on all cuts and grind.

Dry or Wet Aging to assist in the breakdown of muscle tissue, making your beef more tender.

Labeling with your name and name of cut. Custom Labeling (your logo) is also available at no additional cost.

We double grind all ground meats. Up to 15% beef or pork fat is included in the price.

Immediate freezing after packaging to ensure freshness.

DRESSING PERCENTAGE

relates the weight of the carcass to the weight of the live animal.
(CARCASS WEIGHT / LIVE WEIGHT) X 100

YIELD

BEEF for bone-in beef, expect no more than 65-70% of the carcass weight back as meat. For boneless, 55-60%.

PORK for bone-in pork, expect no more than 70-80% of the carcass weight back as meat. For boneless, 60-70%.

LAMB – most lamb are cut bone-in. Expect no more than 65-75% of the carcass weight back as meat.

AGING – The longer a whole carcass is dry aged the more moisture it loses due to evaporation.

SMOKING – Applying a heat process to meat cuts will also reduce the total yield of meat returned from an animal.

TYPES OF HARVEST OFFERED

CUSTOM EXEMPT – with this type of harvest, each cut is labeled with the Product Name, Carcass ID, and NOT FOR SALE. The meat from a custom exempt harvest cannot be resold.

USDA INSPECTION – with this type of harvest, a USDA FSIS Inspector will observe the entire harvest process and inspect the animal for signs of illness. If passed, the animal will be marked as inspected and will be available for sale to anyone, even across stateliness. Grading would require a USDA Grader to attend the harvest, this costs the producer upwards of \$100/hour.

USDA COMING SPRING 2025

FABRICATION SERVICES

For customers who harvest their own animals or have meat that needs to be further processed we offer the following fabrication services:

DE-BONE*	\$25-\$200
BURGER/GROUND**	\$1.74/LB
CUT & PACKAGE	\$1.74/LB
JERKY	SEE BACK
SUMMER SAUSAGE	SEE BACK
SNACK STICKS	SEE BACK
RAW SAUSAGE	SEE BACK

OTHER FLAVORS MAY BE AVAILABLE FOR LARGER PRODUCTION ORDERS.

*NO CLEANING OR TRIMMING

**IN 1 LB VAC SEALED BAGS & LABELED

CLASSES

We offer the following classes. You can learn more at www.wheatridgepoultry.com

BUTCHER FOR A DAY
BACKYARD CHICKEN
FOOD SAFETY & HACCP
BUTCHER APPRENTICE WORKSHOP

WILD GAME PROCESSING

We are licensed to accept big and small game animals. Minimums may exist, please visit our website (5280processing.com) for additional details.

BASIC <i>INCLUDES: CHOICE OF BURGER STEAKS, ROAST</i>	\$2.19/LB.
CLEANING FEES	\$0.75/LB
SKINNING	\$50-150

For Wild Game, we offer a variety of Raw Bulk and Link Sausages, Jerky, and Smoked Logs and Snack Sticks.

Please visit our website for a complete menu of our products and services.

WWW.5280PROCESSING.COM

2885 DEPEW STREET

WHEAT RIDGE CO 80214

303-650-7471

\$1.49/LB WITH HARVEST

\$1.74/LB WITHOUT HARVEST