

Sunken Bridge Meats Pork Cutting Instructions

Quantity: _____ Uninspected ☐ Kill/Hanging Charge ☐

Producer : _____ Customer: _____ Phone # _____

Drop-off Date _____ Production date: _____ Weight: _____ kgs/lbs

Allergies: YES ☐/NO ☐ Type of Allergy:

FRESH CUTS

Shoulder Roast <input type="radio"/>	Shoulder Steak <input type="radio"/>	
Bone in Chops <input type="radio"/>	Boneless Chops <input type="radio"/>	
Spare Ribs <input type="radio"/>	Back Ribs <input type="radio"/>	SS Ribs <input type="radio"/>
Side Pork Cut <input type="radio"/>	Slab <input type="radio"/>	Rind On/Off
Pork Hocks <input type="radio"/>	Whole <input type="radio"/>	Cut <input type="radio"/>
Leg Roast <input type="radio"/>	Leg Steaks <input type="radio"/>	Cutlets <input type="radio"/>

Offal's

Dog bones <input type="radio"/>				
Heart <input type="radio"/>	Liver <input type="radio"/>	Tongue <input type="radio"/>	Lard <input type="radio"/>	Head <input type="radio"/>

Smoked Products lbs/kgs

Bone in Skinless Ham <input type="radio"/>				
Boneless Skinless Ham <input type="radio"/>	Cut in ½ <input type="radio"/> ¼ <input type="radio"/>	Ham steaks <input type="radio"/>	Smoked Hocks <input type="radio"/>	
Smoked Porkchops <input type="radio"/>	Sliced <input type="radio"/>	Whole <input type="radio"/>		
Bacon Sliced <input type="radio"/>	Slab <input type="radio"/>			

Steak/ Chop Thickness:	½ inch <input type="radio"/>	¾ inch <input type="radio"/>	1 inch <input type="radio"/>	Steaks/pkg: _____ Paper wrap(\$1.10/lb): _____ Vacuum Sealed(\$1.45/lb): _____
Roast Size (lbs)	lbs			
Ground <input type="radio"/> 1lbs <input type="radio"/>		Other:		

Jerky (10lb Min.)	Type of Jerky	Sausage (25lb Min.)	Type of Sausage		Weight (OFFICE USE ONLY)	Initial (OFFICE USE ONLY)
				Smoked <input type="radio"/> Fresh <input type="radio"/> % Beef		
				Smoked <input type="radio"/> Fresh <input type="radio"/> % Beef		

Notes: