

PORK CUTTING INSTRUCTIONS

USDA Weigh & Label?

Custom Label
Name:

Office: 540 434-4415 Fax: 564-2575

Invoice:	Date:	Not for sale <input type="checkbox"/>	For Resale? <input type="checkbox"/>
Name:	T&E ID #:		
Address:	Producer:		
Phone:	Ear Tag# _____	Carcass Weight:	
WHOLE <input type="checkbox"/>	SIDE <input type="checkbox"/>	Vac Pak <input checked="" type="checkbox"/>	Boxes <input type="checkbox"/> Crates <input type="checkbox"/>
Date Processed:	Cut Lead:	Notes:	

		CUTS	Roast/Steak/Cube?	Grind?	Thickness	Size(Weight)	Whole	# per Pkg	Fresh?
		SHOULDER		Picnic Roast					
	Boston Butt Boneless								
	Boston Butt Bone-In								
	Back Bone								
LOIN		Pork Chops							
		Boneless Loin Roast							
		Boneless Loin Slices							
		Bone-In Loin Roast							
		Fish Loin							
		Ribs							
		Side Meat-Whole							
		Side Meat Sliced							
		Bacon		nitrite?		celery powder?			
HAMS		Fresh Ham: Whole							
		Fresh Ham: Roast							
		Ham Steaks							
		Smoked Ham		nitrite?		celery powder?			
SAUSAGE		Style		1oz Links	2 oz. Links	4oz links	patties	loose	Fresh?
		Ground Pork							
		T&E Classic							
		Sage Breakfast							
		Mild Italian							
		Sweet Italian							
		Hot Italian							
		Garlic Brat							
		Chorizo							

Sausage Packing →	Rolls <input type="checkbox"/> or Vac Pac <input type="checkbox"/>	1 Lb. 2 Lb. 5Lb. 10 Lb
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Heart	Notes:
Liver	
Fat	
Boxed By:	
Date:	
No. of Boxes:	