

specialty items may vary.

A Cut Above Processing Pork Cut Sheet

Producer: ______ Description : _____

* Indicates required field

PROCESSING & MERT MEMBER		Appointment Date: Carcass ID:			
		o <u>USDA</u>	or	o <u>Custom</u>	Hanging Wt
	'				
Chops:	○ Bone-In OR ○ Boneless and Tenderloin				
	Chop Thickness: (1/2" standard)				
	Chops per Pack				
Ribs:	Spare RibBaby Back Rib (Boneless Chop Only)				
Shoulder:					
	o Picnic Roast OR o Sausage				
	○ Boston Butt OR ○ Country Style Ribs OR ○ Sausage				
<u>Hams:</u> #1	o Fresh o Cured / o Half o Whole #2 o Fresh o Cured / o Half o Whole				
	o Roast o	Sausage	o Slice	ed	○ Roast ○ Sausage ○ Sliced
Bellies (Bacon):					
-	o Fresh o Cured				
	○ Sliced (Thin / Thick) ○ Whole ○ Sausage				
Hocks:	o Fres	sh	o Cu	ıred	o Sausage
Fresh Ground Pork: OYes, lbs/or % of trim ONo					
Ground/Bulk Packing: 1lb* / 2lb; Rollout: Y* / N					
Sausage:	Italian: O Link (F/S) / O Bulk		lbs	Fresh Link Sausage: \$1.49/lb
	Cajun: O Link (F	/S) / O Bulk _		_ lbs	Ham/Bacon/Hock Curing & Smoking: \$2.50/lb
	Mild: O Link (F/	S) / 0 Bulk		lbs	Smoked Link Sausage: \$1.99/lb
	Hot: O Link (F/S) / O Bulk lbs Bulk Sausage: \$0.99/lb				Bulk Sausage: \$0.99/lb
*Specialty flavors may be available upon request. Prices on					