



BEEF CUT SHEET



Producer []
No. of Animals []
[] of []
Date []

Name as appears on label [] Phone Number []
Tag Number [] **WHOLE** **HALF** Picked up By [] **QUARTER BEEF**
 USDA (\$55 kill fee, \$0.83 per pound hanging weight) **Please circle one of the following options:**
 CUSTOM (\$40 kill fee, \$0.74 per pound hanging weight) **Boneless or Bone-In or Ground**
Live Weight [] Hang Weight [] ***Please note each sides quarters must match**

ROUND
 Steaks (tenderized once) Cube steak (tenderized twice) Ground

ROASTS
 Rump roast Sirloin tip roast Eye of round roast

SIRLOIN
 Steaks Ground

LOIN
 Bone In (T-bone) Boneless (Filet mignon, NY Strip) Roast

RIB
 Ribeye Steak Roast (BONELESS or BONE-IN)

CHUCK
 Roast Ground (BONELESS or BONE-IN)

BRISKET YES NO
SHORT RIBS YES NO
FLANK/SKIRT STEAK YES NO
STEW MEAT YES NO
SOUP BONES YES NO
ORGAN MEAT HEART LIVER TONGUE OXTAIL

STEAKS/PACKAGE []
STEAK THICKNESS [] INCHES
ROAST SIZE [] LBS
PATTIES (\$0.99/LB, 25LB MIN) YES NO
1/4LB [] LBS 1/3LB [] LBS
THIS SECTION MAY DIFFER ON A 1/4

*You can expect to get 50%-60% of your processing as ground beef, even if you get every possible cut available, so please choose any additional grind accordingly
*Deviations/additions to this cut sheet are subject to error. We base all pricing on the cut sheet above and the efficiency it grants our processing floor

