



**SPECIALTY
MEATS**

PORK / BOAR

Processing Instructions

Date: _____

Company Name: _____

Customer Name: _____ Phone: _____ USDA or Custom

Label: _____ Lot #: _____ Priced? Y or N

of Pigs: _____ Weight: _____ Total Trim: _____

Cuts	Yes?	Wt.	Size	Thickness	Smoked?	Notes	EOJ
Pork Chops (Bone-In)							
Pork Chops (Boneless)							
Baby Back Ribs							
Spare Ribs							
Country Ribs							
Butt Roast Boneless							
Shoulder Roast							
Loin Roast (Bone-In)							
Loin Roast (Boneless)							
Loin Roast (Semi B-less)							
Cutlets		1/2 lb.					
Stew Meat		1 lb.					
Tenderloins (2/pack)							
Osso Buco (Hock)			1.5 "				
Pig Feet							

Cuts	Fresh?	Thickness	Smoked?	Thickness	Pack Size	Notes	EOJ
Bacon							
Hams							
Ham Steaks							
Hocks							
Jerky							
Ears							
Jowl Bacon					1/2 lb.		

Sausages and Specialty Products (Links assumed, unless otherwise specified)

Item	Yes?	Weight Requested	Loose	Notes	EOJ
Ground Pork					
Sweet Italian					
Hot Italian					
Country					
Bratwurst					
Maple Breakfast					
Mexican Chorizo					
Apple Maple					
Pepper & Onion					
Smoky Breakfast					
Parsley & Cheese					
Beer & Cheddar Bratwurst					
Kielbasa					
Hot Dogs					
Liverwurst					
Liver					
Kidney					
Heart					
Heads					
Bones				Packaged in 3lb. Bags (Not Vacuum Packed)	

Cut EOJ _____ Processed EOJ _____ Packaged EOJ _____ Boxed EOJ _____

Boxes in Cooler _____ Boxes in Freezer _____