

# BEEF Processing Cut Sheet

Harvest Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Cut Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_

STEAKS	Lbs	BI	BL	Thickness	Per/Pk
Ribeye					
T-Bone					
NY Strip					
Chuck Eye Steak					
Chuck Steaks					
Denver Steaks					
Sirloin Steak					
Tenderloin					
Tenderloin Tips					

Rib Specs	Lbs
Bone In	
Boneless 4"	
123 A Plate	
Back Ribs/Dino	
Flanken Ribs	

	Lbs	1,2,5 or 10lb pks
Ground		
Stew Meat		
Chili Meat		
Knuckle Bones		
Marrow Bones		

ROASTS	Lbs	T	Thickness	Per/Pk
Chuck Roast Bone-In				
Chuck Roast Boneless				
Arm Roast				
Rump Roast				
Round – Steak/Roast				

SAUSAGE	Lbs/Pk	Flavor(s)
Links		
Grillers		
Summer		
Snack Sticks		

ADDITIONAL CUTS	✓	T	Thickness	Per/Pk
Brisket – Whole/Half				
Tri Tip				
Flat Iron				
Osso Bucco				
Hanger Steak				
Bavette				
Skirt Steak (Inside)				
Skirt Steak (Outside)				
Flank Steak				
Petite Tenders				
Picanha/Coulotte				

	1/3 Lb	1/2 Lb	Total Lbs
Patties (4 per/pack)			

	Lbs
Tenderized (T)	

Heart	Liver	Tongue	Oxtail	Cheek
Head*	Hide*			

**SPECIAL INSTRUCTIONS:**

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



Ranch/Name: \_\_\_\_\_

Date: \_\_\_\_\_ Tag # \_\_\_\_\_

Phone #: \_\_\_\_\_

Lot # \_\_\_\_\_ Rail Lbs \_\_\_\_\_