

# PORK Processing Cut Sheet

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

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

	Roast	Steak	Thickness	Steaks/Pkg
Arm				
Shoulder				

	Spare	Baby Back
Ribs		

LOINS	Cured	Whole	Half	Thickness	Steaks/Pig
Tenderloin	N / Y				
Chops Bone-In	N / Y				
Boneless chops/or butterfly	N / Y				

HAM	Whole	Half	Thickness	Lbs/Pkg
Fresh				
Cured				

BACON	Whole	Half	Thickness	Lbs/Pkg
Fresh				
Cured & Smoked				

TRIM/GROUND	1 Lb	2 Lb
Fresh		
Pan Sausage		

	Fresh	Cured & Smked
Hocks		

Heart	Liver	Tongue	Oxtail	Cheek	Head*	Hide*

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

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

	Lbs
Tenderized (T)	

	Thickness
Osso Bucco	

**SPECIAL INSTRUCTIONS:**

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

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

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

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