

BEEF CUTTING INSTRUCTIONS

FARM NAME	SLAUGHTER DATE
PHONE/EMAIL	# OF ANIMALS
ADDRESS	ANIMAL ID
"PACKED FOR" LABEL OR CUSTOM PRE-PRINT LABEL	

PLEASE CIRCLE WHAT YOU WANT FOR EACH PRIMAL

CHUCK	NOTES	SHORT LOIN	NOTES				
WHOLE BONELESS		WHOLE BONE-IN					
CHUCK ROLL		T-BONE/PORTERHOUSE					
ROAST		WHOLE STRIP LOIN OR STRIP STEAK					
STEAK		WHOLE TENDERLOIN OR TENDERLOIN STEAK					
GRIND		GRIND					
SHOULDER		SIRLOIN					
WHOLE BONELESS		WHOLE BONELESS					
ROAST		ROAST					
STEAK		STEAK					
GRIND		GRIND					
RIB		ROUND					
WHOLE BONE-IN		WHOLE SUBPRIMALS					
WHOLE BONELESS		ROAST					
STEAK, BONE-IN		STEAK					
STEAK, BONELESS		STEW OR KEBAB					
GRIND		GRIND					
BONES	ADDITIONAL CUTS		GROUND PACK SIZE				
MARROW	BRISKET	SHORT RIB	FLAT IRON	1#	2#	5#	10#
KNUCKLE	SKIRT	FLANK	SIR. FLAP				
OXTAIL	TRI-TIP	SHANK	SUET				