

Tag #

BEEF CUTTING INSTRUCTIONS

UA# Left:

Right:

University of Arizona Food Product and Safety Laboratory
4181 N. Campbell Ave. Tucson, AZ 85719
Phone (520) 318-7021 Fax (520) 318-7019

- Processing Paper~ \$0.95/lb.
- Processing Vacuum ~\$1.20/lb.
- Weights on package~ \$0.20/lb.
- Prices on package ~ \$.20/lb.
- One steak per package ~ \$0.15/lb.
- Customer labels

***Price is based on CCW / longer hang HCW**

NAME: _____
PHONE NUMBER: _____

CHUCK: Roasts, what size? 3, 4, 5, 6, or ____ lbs.
I would like some chuck steak: yes or no ?
If yes, how thick? _____ inches; _____/pkg.
Flat Iron Steak (chuck must go boneless): Yes or No
BBQ Ribs: Yes ___ lbs./pkg or No
Boneless Brisket: Whole _____ or Half _____
Neck bones: Yes _____ 2 lb. _____, 5 lb. _____, all in one pkg. _____

- Boneless
- Bone-In

RIB: I would like _____ roasts, _____ rib steaks, _____ both.
I would like _____ roasts, 4, 5, 6, or _____ lbs.
Rib steaks 3/4, 1, or _____ in thick; _____/pkg.
Short Ribs: Yes ___ lbs./pkg or No
Flank Steak: Yes or No
Skirt Steak: Yes or No

LOIN:

SIRLOIN BUTT: Boneless Sirloin Steaks: 3/4, 1, or _____ in thick; _____/pkg.
Butt Tenderloin: whole or cut? If cut, how thick: _____ in.; ___/pkg Tri-Tip: Yes or No
SHORT LOIN: Porterhouse & T-Bone steaks: 3/4, 1, or _____ in thick; ___/pkg.

SIRLOIN TIP: Leave as roast _____, or cut into steaks _____.
If roast, whole _____ or half _____ If steaks, 3/4, 1, or _____ in thick; ___/pkg.

ROUND: Boneless Round Steaks: yes or no ?
How thick: 1/2, 3/4, 1, or _____ in; _____/pkg. Tenderized: yes or no ?
Boneless Swiss Steaks: yes or no ? How many: 1 or 2 ?
How thick: 1, 1 1/4, or _____ in; _____/pkg.
Do you want any ----- Boneless Top Round Roasts: yes or no ? 3, 4, 5, or ___ lbs.
Bottom Round Roasts: yes or no ? 3, 4, 5, or ___ lbs.
Boneless Rump Roast _____ yes _____ no

MISCELLANEOUS CUTS:

Ground Beef: 1, 2, or _____ lbs/ pkg.
Want meat for stewing: Yes or No ? How many lbs total: _____ lbs. _____ lbs/ pkg.
Bones: Yes ___ marrow, knuckle: 2 lb. _____, 5 lb. _____, all in one pkg. _____ or No _____

COMMENTS: _____

REMAINDER OF INVOICE IS PAID FOR AT TIME OF PICK-UP

FPSL USE ONLY

Cut Date _____

Minimum processing charge \$450 due at drop off.

Waste disposal fees \$15 per beef, \$20 per beef deboned