

Tag #

PORK CUTTING INSTRUCTIONS

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

UA# Left:
Right:

NAME: _____

PHONE NUMBER: _____

***There is an extra charge of \$15 per piece for curing**

HAM: Fresh _____ or Cured _____
Whole: _____ yes ?
Cut into roasts ONLY: _____ yes ?
Cut into roasts & center slices: _____ yes ?
Slice entire ham: _____ yes ?
Slice thickness: ¼, ½, or _____ inches Number of slices per package: _____
Hocks: Fresh _____ or Cured _____

- 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 label

***Price is based on HCW**

BACON: Fresh _____ or Cured _____
Would you like the bacon sliced? yes or no
Slice thickness: Thin _____, Medium _____, Thick _____.
Package size: _____ lbs.

PICNIC: Fresh _____ or Cured _____
Whole: yes or no ?
Sliced: yes or no ?
Slice thickness: _____ inches Number of slices per package: _____

BOSTON BUTT: Whole: yes or no ?
Cut into two roasts: yes or no ?
Cut into pork steaks: yes or no ?
Steak thickness: _____ inches Number of steaks per package: _____

LOIN: Pork chops: ¾, 1 inch, or _____ inches.
Wrap _____ chops per package.
Do you want a loin roast: yes or no ?

SPARERIBS: Wrap in 1 package or 2? _____

NECK BONES: Yes _____ lbs. per pkg or No

TRIM- Ground Pork Breakfast Sausage Chorizo Italian Sausage Maple Breakfast Sausage

There is an extra charge of \$1.50 per pound for the weight of trim (1/4 lbs. links):
Bratwurst Italian sausage Hot Italian sausage

Polish Sausage

Smoked Jalapeno.

COMMENTS: _____

REMAINDER OF INVOICE IS PAID FOR AT TIME OF PICK UP

FPSL USE ONLY

Cut Date _____

Minimum processing charge \$150 due at drop off.

Waste disposal fees \$10 per hog, \$20 per hog deboned