

# Pork Processing

Customer Name: \_\_\_\_\_ Contact # \_\_\_\_\_ Date Received: \_\_\_\_\_

Weights: \_\_\_\_\_ Tag: \_\_\_\_\_ Process Date: \_\_\_\_\_ Pick up Date: \_\_\_\_\_

## Loins

Pork chops Bone in: \_\_\_\_\_ Boneless: \_\_\_\_\_ Baby Back Rib: \_\_\_\_\_

(Baby back ribs available only with the boneless loin.)

Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

## Ribs

St. Louis style: \_\_\_\_\_ Whole: \_\_\_\_\_

Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

## Legs

Boneless Roast: \_\_\_\_\_ Bone-In: \_\_\_\_\_ Hocks: \_\_\_\_\_ Steaks: \_\_\_\_\_

Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

## Shoulders

Steaks Boneless: \_\_\_\_\_ Roast: \_\_\_\_\_ Steak Bone in: \_\_\_\_\_ Country Style \_\_\_\_\_

Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

## Bellies

Fresh Skin on: \_\_\_\_\_ Fresh skinless: \_\_\_\_\_ Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

Bacon Smoked \_\_\_\_\_ Bacon Sliced \_\_\_\_\_ Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

## Trimmings:

Ground Pork: \_\_\_\_\_ Sausage Country Breakfast Bulk\*: \_\_\_\_\_

Thickness/ Weight: \_\_\_\_\_ Per Package: \_\_\_\_\_

Misc.

Feet: \_\_\_\_\_ Skin: \_\_\_\_\_ Lard: \_\_\_\_\_

**Notes:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_