



## BEEF CUT SHEET

ONE SIXTY PROCESSING  
7185 N. BRYAN RD. SHAWNEE OK.  
405-695-0499  
Leslie@onesixtyprocessing.com

Office Use

Lot #:

Tag ID:

L or G

Hanging Weight:

USDA

State

Custom

Farmer Name:

Farmer Phone:

Customer Name (name you want on the labels):

Customer Phone:

For inspected only: Do you have your own logo that you want on the labels? **YES** **NO**

**PLEASE CIRCLE THE CUTS YOU WANT.  
ANYTHING LEFT BLANK WILL BE GROUND.**

### Whole Beef

### Half Beef

Steak Thickness: **3/4"** **1"** **1 1/4"** **1 1/2"** **1 3/4"**

How many Steaks per pack? (no less than 2 per pack) # \_\_\_\_\_

Roast Size: **2 lb.** **3lb.** **4Lb.**

### SHOULDER CUTS

Chuck: Roast Steaks Grind

Arm/Clod: Roast Steaks Grind

Brisket: Split in half Leave Whole Grind

Soup Bones Dog Bones Fat

### CENTER CUTS

**Choose one:**

**Boneless Ribeye** or **Bone-In Ribeye** or **Whole Rib Roast**

**Choose one:** **New York Strip & Filet** **OR** **T-Bone**

**Flank Steak** and/or **Skirt Steak**

**Short Ribs** **Back Ribs** (not available if getting rib roast or bone-in ribeye)

**HIND CUTS****Sirloin Tip Roast****Top Sirloin Steak**      **Thickness if different than above:****Top Rnd Roast**      **Bottom Rnd Roast**      **Eye of Rnd Roast****Chicken Fry**      **No. per pack** \_\_\_\_\_      **No. of packages** \_\_\_\_\_**Stew**      **1lb. OR 2lb. packs**      **No. of packages** \_\_\_\_\_**OTHER****Ground Beef:** **1lb. OR 2lb.**      **Fat percentage (if possible)** \_\_\_\_\_**Tubes**      **OR**      **Vacuum-packed**      (Additional .10 per lb. for VP)**Beef sticks** (25lb. minimum at \$8lb.) Will be labeled as “**Not for Resale**”**Beef stick flavors:** Gunsmoke – Gunsmoke & cheddar - Fiery Heifer – Teriyaki – Habanero & cheddar**1/3 lb. Patties**      **OR**      **1/2 lb. Patties** (Additional .50 per patty.) #of patties \_\_\_\_\_**Beef Bacon** cured and smoked- If available. (Additional 1.85 lb.) 5lb. min.**ORGANS (if available)****Heart**      **Liver**      **Oxtail**      **Tongue**      **Kidney**      **Cheek Meat****SPECIAL REQUESTS:**

You will receive a call or text once your meat is ready for pickup. Due to limit freezer space, we require your meat to be picked up within **36 hours** of receiving the call or text. A fee of \$5 per day will be added to your balance beyond the allotted 36 hours. After 10 days, the meat will be donated or sold to someone else.

**Signature** \_\_\_\_\_