



PORK CUT SHEET

ONE SIXTY PROCESSING
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Office Use:

Tag ID:

Hanging Weight:

USDA

State

Custom

Farmer Name:

Phone:

Customer Name (name you want on the labels):

Phone:

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 Hog

Half Hog

Steak/Chop size: **3/4** **1"** **1 1/2** **1 3/4"**

How many Steaks/Chops per pack? (no less than 2 per pack) # _____

Roast Size

2 lb.

3lb.

4Lb.

Ribs

Spareribs

Baby Back Ribs (see note)

(Baby Back ribs are not available if getting bone-in loin roasts or bone-in loin)

Shoulder (Choose up to two cuts in this section)

Pork Butt (bone-in)

Pork Steaks

Country Style Ribs

Arm Roast

Loin (choose boneless or bone In)

Bone-In: Pork Chops OR Loin Roasts

Boneless: Loin Chops or Butterfly Chops or Loin Roasts Tenderloin Roast

SPECIAL REQUESTS:

OFFICE USE: CUSTOMER NAME:		
CUT	WEIGHT	CURE TAG #
HAM		
BACON		
JOWL		
HAM HOCK		
BRATS	Weight:	Date on Smoker: Employee Initials:

SIDES

Fresh Slices (this is sliced belly Uncured) OR **Whole Pork Belly Uncured** OR

Bacon (cured & smoked- additional \$1.85lb.) **Thin Cut** OR **Thick Cut**

Sausage: Minimum of 10 #'s per flavor. If choosing multiple flavors, please note how many pounds you want and the priority of each by number. **EXAMPLE: MILD 20 lbs. 1 priority , Chorizo 10lbs. 3 priority, fresh 10lbs. 2 priority**

Mild ____ lbs. ____ Priority Italian ____ lbs. ____ Priority Hot ____ lbs. ____ Priority Chorizo ____ lbs. ____ Priority

Packaging: 1lb. or 2lb. - Tubes OR Vacuum Pack (additional .10 per lb. for VP)

Brats: German OR Mango Habanero (Additional 4.29 per lb.raw or 5.29lb. smoked) **25 lb. minimum.**

Brats: Smoked OR **Raw** **Note: Smoked brats will be labeled as "not for resale".**

Fresh Ground Pork: 1lb. 2lb. **How many lbs.:** _____

Ham **Fresh/ Uncured Ham** OR **Cured/Smoked Ham**

Fresh Ham Steaks OR **Cured/ Smoked Ham Steaks** **Thickness:** **1/2"** **3/4"**

OTHER

Pork Cutlets **How many per pack:** _____ **How Many Packages** _____

Smoked Hock OR **Fresh Hock**

Soup Bones **Lard** **Liver** **Heart**

Fresh Jowl OR **Smoked Jowl** **Sliced** OR **Whole**

You will receive a call or text once your meat is ready. Due to limited 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 _____