



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:	$\frac{3}{4}$ 1"	1 $\frac{1}{2}$	1 $\frac{3}{4}$ "
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
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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 _____