



## PORK CUT SHEET

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

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 ½	1 ¾"
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:**

<b>OFFICE USE:</b>		<b>CUSTOMER NAME:</b>	
CUT	WEIGHT	CURE TAG #	
<b>HAM</b>			
<b>BACON</b>			
<b>JOWL</b>			
<b>HAM HOCK</b>			
<b>BRATS</b>	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.)

**Sausage:** Minimum of 10 #'s per flavor. If choosing multiple flavors, please note how many pounds you want and priority order for each. **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.:** \_\_\_ lbs. \_\_\_ Priority

**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** \_\_\_\_\_