



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):

Send Invoice to:

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

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		

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.**
If you do not note a priority, we will decide for you.

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)

Fresh Ground Pork: (unseasoned) 1lb. OR 2lb. How many lbs.: ___ lbs. ___ Priority

Brats: 25 lb. minimum. German OR Mango Habanero (Additional 4.29 per lb. These will not be smoked) ___ Priority

Office use: fulfilled unfulfilled

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 _____