

PORK CUT SHEET – THE BASIC CUTS

| This cut sheet provides basic cuts (chops, roasts,& sausages) which most consumers are familiar with. This works well with a freezer pork program where product is being sold as whole or half pork. | | | |
|--|--|------------------------|-----------------|
| | Cut Name | Size (wt or thickness) | Number per pack |
| Shoulder | | | |
| | Boston Butt roast | Cut in 1/2 | 1 |
| | Jowls | whole | 1 |
| | Picnic Roast | whole | 1 |
| | Shanks | whole | 1 or 2 |
| Middle Cuts | | | |
| | Pork Chops- bone in | 3/4" or 1" | 2 |
| | Spare ribs | | 1 |
| | Tenderloin | whole | 1 |
| | Fresh pork belly (whole) | ~2lbs | |
| Ham | | | |
| | Sirloin Chops | 3/4" or 1" | 2 |
| | Ham steaks | 1" | 1 |
| | Ham hocks | 2-3 lbs | 1 |
| | | | |
| Sausage | <i>Sausages may be subject to minimum lbs required per flavor. One pig may only produce enough trim for 1 or 2 flavors</i> | | |
| | Breakfast- loose, links, or patties | 1lb | |
| | Chorizo- loose or link | 1lb | |
| | Bratwurst- link | 1lb | |
| | Italian- loose or link | 1lb | |
| | Unseasoned ground pork | 1lb | |
| Organ/Bones | | | |
| | Neck bones | ~2lbs | |
| | Liver (Sliced) | 1lb | |
| | | | |
| *Your processor may have extra charges for services such as seasonings, links, patties, or smoking. Be sure to check for updated processing charges so you can accurately price your products | | | |

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PORK CUT SHEET – THE VARIETY PACK

This cut sheet provides some of the basic cuts (chops, roasts,& ribs) which most consumers are familiar with but increases the amount of trim to increase the variety of sausage flavors. This cut sheet is great for creating bundles, farm stores, farmers markets, or adventurous customers that like variety.

| | Cut Name | Size (wt or thickness) | Number per pack |
|--------------------|--|------------------------|-----------------|
| Shoulder | | | |
| | Boston Butt roast | Cut in 1/2 | 1 |
| | Jowls | grind for sausage | |
| | Picnic Roast | grind for sausage | |
| | Shanks | grind for sausage | |
| Middle Cuts | | | |
| | Pork Chops- bone in | 3/4" or 1" | 2 |
| | Spare ribs | | 1 |
| | Tenderloin | whole | 1 |
| | Fresh pork belly (whole) | ~2lbs | |
| Ham | | | |
| | Sirloin | grind for sausage | |
| | Hams | grind for sausage | |
| | Ham hocks | grind for sausage | |
| | | | |
| Sausage | <i>Sausages may be subject to minimum lbs required per flavor. One pig may only produce enough trim for 1 or 2 flavors. Rank your sausage choices in order you would like them and have the processor make as many sausages as they can from the trim.</i> | | |
| | Breakfast- loose, links, or patties | 1lb | |
| | Chorizo- loose or link | 1lb | |
| | Bratwurst- link | 1lb | |
| | Italian- loose or link | 1lb | |
| | Unseasoned ground pork | 1lb | |
| Organ/Bones | | | |
| | Neck bones | ~2lbs | |
| | Liver (Sliced) | 1lb | |
| | | | |

**Your processor may have extra charges for services such as seasonings, links, patties, or smoking. Be sure to check for updated processing charges so you can accurately price your products*