

## 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
<b>Shoulder</b>			
	Boston Butt roast	Cut in 1/2	1
	Jowls	whole	1
	Picnic Roast	whole	1
	Shanks	whole	1 or 2
<b>Middle Cuts</b>			
	Pork Chops- bone in	3/4" or 1"	2
	Spare ribs		1
	Tenderloin	whole	1
	Fresh pork belly (whole)	~2lbs	
<b>Ham</b>			
	Sirloin Chops	3/4" or 1"	2
	Ham steaks	1"	1
	Ham hocks	2-3 lbs	1
<b>Sausage</b>	<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	
<b>Organ/Bones</b>			
	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
<b>Shoulder</b>			
	Boston Butt roast	Cut in 1/2	1
	Jowls	grind for sausage	
	Picnic Roast	grind for sausage	
	Shanks	grind for sausage	
<b>Middle Cuts</b>			
	Pork Chops- bone in	3/4" or 1"	2
	Spare ribs		1
	Tenderloin	whole	1
	Fresh pork belly (whole)	~2lbs	
<b>Ham</b>			
	Sirloin	grind for sausage	
	Hams	grind for sausage	
	Ham hocks	grind for sausage	
<b>Sausage</b>	<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	
<b>Organ/Bones</b>			
	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*