

Pork Cutting Instructions

Minimum Group Size - 3 Hogs



25 Fairbanks Road
 North Springfield, VT 05150
 (802) 886-8688
 orders@vermontpackinghouse.com

Name:	
Address:	
Phone:	
Farm Name:	
Drop Off Date:	Head Count:
List Carcass IDs (Ear Tag/Back Tag Numbers)	

PROCESSING TYPE

| **NON-ORGANIC ONLY** |

VPH does not offer organic pork processing at this time. Please inquire for details.

At time of drop off, please notify unloader if:

- 1) you have livestock designated to specific cut sheets.
- 2) you are requesting any organs to be saved.*
- 3) you have roaster hog(s) ordered (previously arranged at scheduling**)

Hogs weighing more than 400 lbs will be turned away at delivery.

Cuts can be ordered by the count. Any remaining or unselected cuts will go to trim for grinding. Custom lean-to-fat ratios not available. Processing subject to VPH's Terms of Service: <http://vermontpackinghouse.com/our-services/terms-service>

LOINS 7002 & CHOPS 7001 (CIRCLE ONE) | **1" Chops (2 per): Bone In OR Boneless** | **2-3 lb B/L Loin Roast** | **Whole B/L Loin** |

TENDERLOIN 7005 (CIRCLE ONE) | **Whole** | **Leave in Chops (available for Bone In Chops Only)** |

PORK SHOULDER ROAST SEMI-BONELESS 7003 (CIRCLE ONE) | **2-3 lbs** | **3-4 lbs** |

RIBS 7004: Spare Ribs (CIRCLE ONE) | **Classic Style** | **St. Louis Style** |

Baby Back Ribs (only available if chops are boneless) - (CIRCLE FOR ORDER) | **Baby Back Ribs** |

FRESH HAM 7006 (CIRCLE ONE) | **Whole Semi-Boneless** | **2-3 lb Roast Boneless** | **3-4 lb Roast Boneless** |

You can select from Fresh Ham or Smoked Ham sections, NOT BOTH

SMOKED HAM SEMI-BONELESS (\$) 7100 (CIRCLE ONE) | **Cut 1/2** | **Whole** | **Quartered** | **Steaks 1 per 3/4" and Ham Ends** |

Hams weighing more than 18 lbs will be cut in half to meet cooling regulations, whether slaughtered at VPH or at an external USDA facility

GRIND 7014 & SAUSAGES (\$) All trim will be ground into 1 lb Plain Ground Bulk Packs unless sausage(s) selected below.

100 lb minimum for any single sausage type. Write in approx. weight requested.

Smoked Chorizo (7015) 4x4 oz COOKED LINKS | _____ lbs | **Kielbasa (7016) 4x4 oz COOKED LINKS** | _____ lbs |

Hot Italian (7017): 1 lb FRESH BULK | _____ lbs | 4x 4 oz FRESH LINKS | _____ lbs |

Sweet Italian (7018): 1 lb FRESH BULK | _____ lbs | 4x 4 oz FRESH LINKS | _____ lbs |

Breakfast (7019): 1 lb FRESH BULK | _____ lbs | 4x 4 oz FRESH LINKS | _____ lbs |

FRESH BELLY 7101 (CIRCLE ONE) | **Fresh Whole** | **Fresh 2-3 lb Pieces** |

You can select from Fresh Belly or Smoked Belly sections, NOT BOTH

SMOKED BELLY AND JOWLS (\$) 7101 (CIRCLE ONE) | **Regular Smoked Sliced 1 lb Pack** | **Smoked Whole Belly** |

(CIRCLE FOR ORDER) | **Smoked Whole Jowls** |

ORGANS* & OTHERS (CIRCLE ANY) | **Heart** | **Hocks** | **Liver** | **Kidney** | **Fresh Jowls** | **Back Fat** | **Leaf Fat (Suet)** |

(7007) (7008) (7009) (7010) (7011) (7012) (7013)

(\$ Additional charges for further processing items. All pricing available upon request. Generally, pricing includes processing order charge per cut sheet, hog slaughter charge per animal, processing charge based on hanging weight, and pallet fees.

Note: Carcasses (hot weight) weighing less than 150 lbs will be billed as weighing 150 lbs. Carcasses weighing 350 lbs or more will be assessed a double slaughter fee.

* All organs subject to USDA inspection and, therefore, CANNOT be guaranteed. Other various cuts not guaranteed from general processes or specific animal characteristics.

** Please contact VPH with requests for whole or roaster hogs (2000)