

# Butchery Breakdown Options

## 1 Side of Beef

FAX BACK TO: 01594 827254 OR HAND INTO JO or MARGE AT ENSORS LIVESTOCK OFFICE (upstairs at the abattoir site)

Please tick what options you would prefer for the butchery of each section of the carcass side.  
(Please only tick one option per section)

Customer Name:.....

Date:.....

Tel No:.....

### ADDED VALUE PRODUCTS:-

Beef Cuts can be made into sausages or burgers. Please state your requirements in the comments section below or call us to discuss what added value product you would like..

If you have any special requirements or would prefer to talk things through on the phone - please don't hesitate to ring us on:-01594 823148

### TOPSIDE/SILVERSIDE

Butchery Options

A) Best roasting joints

These joints will be rolled.

Ideal joint weight (Please state).....

### RUMP

Butchery Options

A) rump steaks

B) rump whole

### SIRLOIN

Butchery Options

A) sirloin steaks

B) whole sirloin roasting joint

C) 1/2 into sirloin steaks / 1/2 into a sirloin roasting joint

### FILLET

Butchery Options

A) fillet steaks

B) Fillet whole

### FORERIB

Butchery Options

A) ribeye steaks

B) foreib joints (boned & rolled)

C) forerib joints Bone In

Ideal weight of joints (please state).....

### CHUCK

Butchery Options

A) mince beef

B) dice beef

C) braising steaks

### FEATHER BLADE

Butchery Options

A) mince beef

B) dice beef

C) slow roasting joint

### NECK

Butchery Options

A) mince beef

B) dice beef

C) braising steaks

### LEG OF BEEF

Butchery Options

A) dice beef

B) rings of beef for stewing

### THICK FLANK

Butchery Options

A) roasting joints

B) minute steaks (approx 50—60 steaks per side)

C) 1/2 into minute steaks / 1/2 into roasting joints

Joints will be boned & rolled. Ideal joint weight (Please state)

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### HIND FLANK

Butchery Options

A) mince beef

B) dice beef

### BRISKET

Butchery Options

A) mince beef

B) dice beef

C) slow roasting joints (boned & rolled)

D) slow roasting joints (on the bone)

Ideal joint weights (Please state).....

### JACOBS LADDER

Butchery Options

A) mince beef

B) dice beef

C) slow roasting joint (boned & rolled)

D) Ideal joint weights (Please state).....

### LMC

Butchery Options

A) braising steaks

B) slow roasting joint

### FORE SHIN

Butchery Options

A) mince beef

B) dice beef

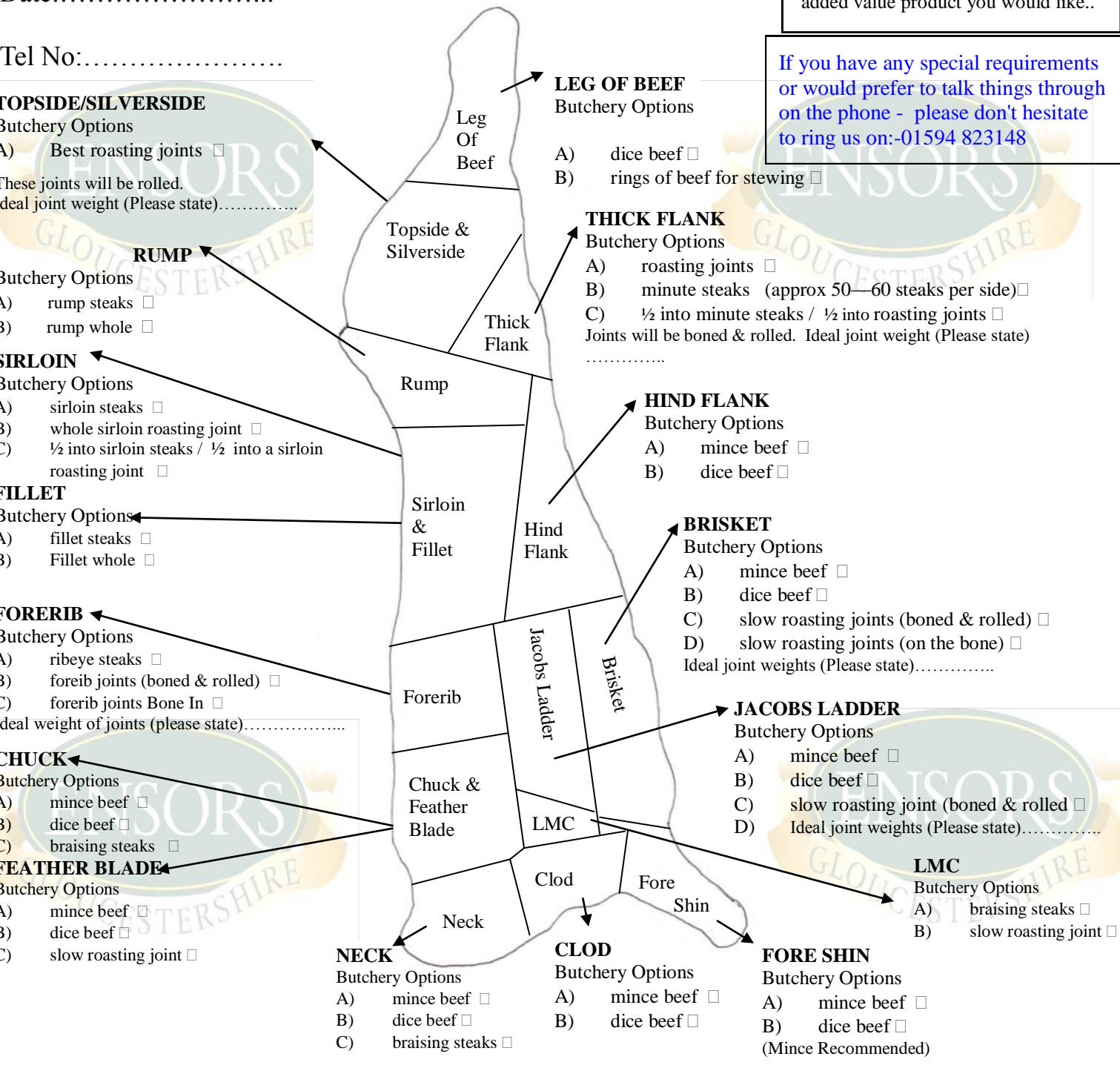
(Mince Recommended)

### CLOD

Butchery Options

A) mince beef

B) dice beef



I would like the other side of beef butchered to the same specification

I would like the other side of beef butchered to a different specification  - (if so attach another butchery instruction sheet)

### PACKING GUIDELINES

Mince will be packed in 500g packs

Dice will be packed in 500g packs

Steaks will be packed in 2's for 4's (note: all steaks will be approx 80z/227g in weight)—please indicate which you prefer 2's  4's

ADDITIONAL CUTTING INSTRUCTIONS OR COMMENTS:-

