

Butchery Breakdown Options

1 Side of Pork

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

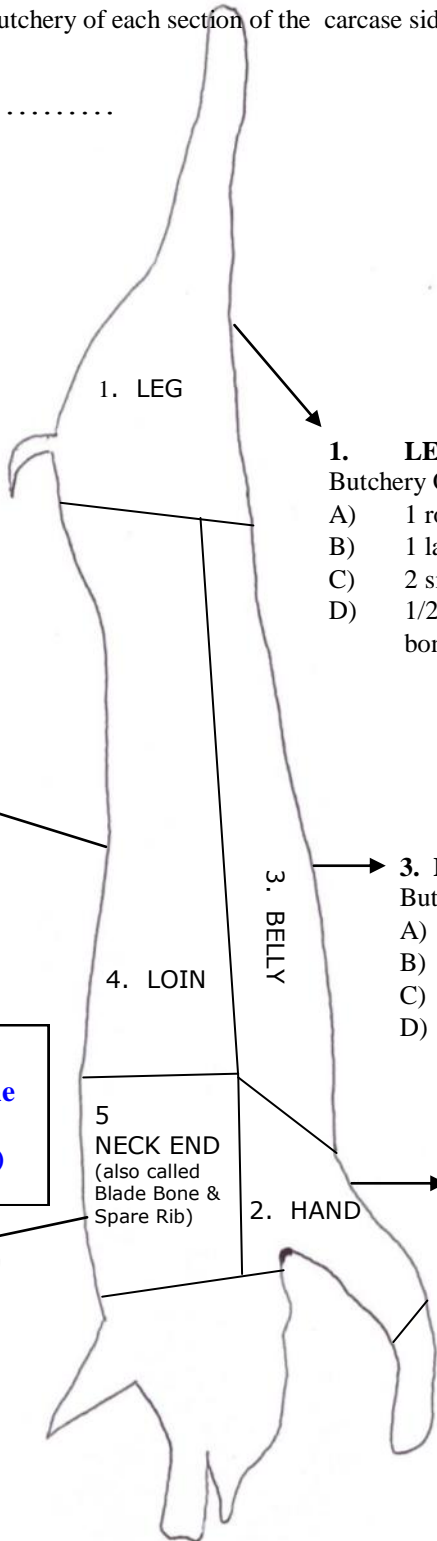
Customer Name:.....

Date:.....

Tel No:.....

ADDED VALUE PRODUCTS:-

Pork Cuts can be made into sausages, burgers or bacon (sliced rashers or cured joints). Please state your requirements in the comments section below or call us to discuss what added value product you would like..



1. LEG

Butchery Options

- A) 1 roasting joint bone in
- B) 1 large roasting joint boned & rolled
- C) 2 small roasting joints boned & rolled
- D) 1/2 a shank end joint (on the bone) plus some boneless pork leg steaks

4. LOIN

Butchery Options

- A) loin chops (on the bone)
- B) loin steaks (boneless)
- C) 1 large loin joint (on the bone)
- D) 2 small loin joints (on the bone)
- E) 1 large loin joint (boned & rolled)
- F) 2 small loin joints (boned & rolled)

3. BELLY

Butchery Options

- A) belly sliced
- B) belly joint (on the bone)
- C) belly joint (boned & rolled)
- D) mince

2. HAND

Butchery Options

- A) shoulder joint (boned & rolled)
- B) mince
- C) dice

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 (Ask for Jo or Marge)

5. NECK END

Butchery Options

- A) shoulder joint (boned & rolled)
- B) mince
- C) dice

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

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

Do you want the rind on your pork joints scored? Yes No

PACKING GUIDELINES

Mince will be packed in 500g packs

Dice will be packed in 500g packs

Steaks or Chops will be packed in 2's for 4's—please indicate which you prefer 2's 4's

ADDITIONAL CUTTING INSTRUCTIONS OR COMMENTS:-

