

Producer Tag #

Lorentz Meats

Phone: 507-263-3618 ext. 221

Beef Cutting Instructions Write-Up

Fax: 507-263-8219

Name _____

Carcass ID _____

Customer ID _____

Order Date _____

Address _____

Slaughter Date _____

Est. Cut Date _____

Phone _____

Order # _____

Farm _____

Hanging Weight _____

Whole Half Split side

We guarantee 7 days of hang time and will do our best to accomodate any requests beyond 7 days

Bones

Soup Bones	10-1768	Beef bones	12-1766
Short Ribs	10-1602	Marrow	10-1528

Arm Roast 10-1048

2-3lbs
 A 3-4lbs
 B Grind

10-1050 Steak

Chuck Roast 10-1079

2-3lbs
 A 3-4lbs
 B Grind

10-1066 Steak

Srln Tip Roast 10-1525

2-3lbs
 A 3-4lbs
 B Grind

10-1527 Steak

Rib Eye 10-1209

2 per 3/4"
 A 1 per 3/4"
 B 1 per 1"
 C 2 per 1"
 D Grind

10-1190 Rib Roast

Sirloin 10-1282

1 per 3/4"
 A 1/2 per 3/4"
 B 1 per 1"
 C 1/2 per 1"
 D Grind

NY Strip 10-1288

2 per 3/4"
 A 1 per 3/4"
 B 1 per 1"
 C 2 per 1"
 D Grind

Tenderloin 10-1293

2 per 1"
 A 1 per 1"
 B Whole

Top Round 10-1502

1 per 3/4"
 A 1/2 per 3/4"
 B 1 per 1"
 C Tenderized
 D Grind

10-1502G Roast

Round Roasts 10-1504

2-3lbs
 A Tenderized
 B Grind

Other

Stew Meat 10-1727
 Stir Fry 10-1731
 Brisket 10-1615
 Flank 10-1581
 Oxtail 10-1791
 Liver 10-1783
 Tongue 10-1795
 Heart 10-1777
 Suet 12-1738

Ground

10-1659 1lb pkg
 10-1659A 1 1/2lb pkg

Notes

Entered by: _____

Date _____