



TAG #

Name as appears on Label: _____ WHOLE / HALF / QUARTER

Phone #: _____ Text - Yes or No Email Address: _____

If Quarters, provide both customer's names and contact info. **Please print legibly with black ink.**

Producer Name: _____ Slaughter Date: _____ Hang Wt: _____

Producer Phone #: _____ Live WT: _____ **Over 30: YES / NO**

RIB

Ribeye Steak **OR** Rib Roast BONE-IN / BONELESS **OR** Ground

CHUCK

Roast: Bone-In / Boneless **OR** Steaks: Denver, Delmonico, Flat Iron **OR** Ground

SHOULDER

Roast: Bone-in / Boneless **OR** Ground

RUMP

Roast **OR** Ground

SIRLOIN TIP

Roast **OR** Ground

SIRLOIN

Bone-In Steaks **OR** Top Steaks (Boneless) **OR** Ground

ROUND

Steak (Not tenderized) **OR** Steak (Tenderized once) **OR** Cube (Tenderized twice) **OR** Ground

LOIN

Bone-In (T-Bone) **OR** Boneless (Tenderloin Filet 6-8oz & NY Strip) **OR** Ground

Brisket YES NO Cut in ½ Whole

Short Ribs YES NO

Skirt Steak YES NO

Flank Steak YES NO

Stew Meat YES NO

If you choose **NO** to any of the above, it will be ground

Bones: Soup – Marrow – Knuckle – Oxtail

Organs: Heart – Liver – Tongue

CIRCLE BONES/ORGANS THAT YOU WANT

Ground Beef: _____ lb per package

Steaks Per Package: _____ (min of 2)

Steak Thickness: _____ inches

Roast Size: _____ lbs

Patties YES NO **(25# MIN/\$0.99lb)**

Patties - 1/4lb 1/3lb 1/2lb

Patties – How many lbs: _____

MMP (812) 246-9911
info@memphismeatprocessing.com



MMP BEEF CUT SHEET 2023/2024

TAG #

Cut sheets are to be turned in when beef arrives for slaughter.

If the cut sheet is not turned in, called in or emailed by the end of the same day as slaughter, we will use our standard cut sheet. If you need help filling out your cut sheet, we are happy to assist; please call 812 246-9911. If the cut sheet is changed after we process the paperwork, there will be a charge of \$25.00.

Your beef will be vacuum packed, put on a cart and frozen.

Please indicate on the cut sheet if you are getting a whole, a half, or a quarter beef.

Quarters: Both customer names and contact information will be on the same sheet. **The beef will be cut the same, no exceptions.** There is an additional fee for quarters.

Our standard hang time is 10-17 days depending on the size and fat cover of the beef. We do not hang 21 days.

You will be emailed and/or texted the day that your order is processed. It will be ready the next morning for pick up. As we have very limited freezer space, we ask that you pick your order up within a few days. **Pick up times are Monday through Friday 8:00am – 3:30pm.**

Please bring something to put your beef in when you pick it up.

For orders not picked up within 5 days, a storage fee of \$10.00 per day will be added to the bill. If not picked up within 30 days, your order will be sold to cover the cost of processing.

We accept Cash, Check and Debit/Credit Cards. **There is a 3.5% fee added to your bill if you pay by card.**

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