



Beef Processing Instructions

Customer Details

To maintain quality & allow for processing efficiency, cut instructions must be received within 48 hours of animal drop off or standard cuts will be applied.

Name:		Moisture Loss = 1% per Hang Day		
Address:				
Phone Daytime:		Phone Evening:		
Beef Bought From:		Sellers Phone Number:		
Date Butchered:		Date Cut:		Date Called:
Hanging Weight:		Tag Number:		30 mo < / >
<input type="checkbox"/> Whole Beef	<input type="checkbox"/> Side Beef	<input type="checkbox"/> Split Side	<input type="checkbox"/> Front Quarter	<input type="checkbox"/> Hind Quarter

Mark the Desired Options

	Option	Portioning	Packaging	Special Instructions
<input type="checkbox"/> Chuck	<input type="checkbox"/> Roast	____ lbs.	1	
	<input type="checkbox"/> Arm Roast	____ lbs.	1	
<input type="checkbox"/> Rib	<input type="checkbox"/> Ribeye	<input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1"		<input type="checkbox"/> Boneless <input type="checkbox"/> Bone-in <input type="checkbox"/> Smoked Ribs
	<input type="checkbox"/> Short Rib	<input type="checkbox"/> YES <input type="checkbox"/> NO		<input type="checkbox"/> Smoked
<input type="checkbox"/> Loin	<input type="checkbox"/> T-Bone	<input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1"		
	OR			
	<input type="checkbox"/> KC Strip	<input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1"		
	<input type="checkbox"/> Filet	<input type="checkbox"/> 1" <input type="checkbox"/> 1½" <input type="checkbox"/> 2"		
<input type="checkbox"/> Sirloin	<input type="checkbox"/> Sirloin	<input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1"		
	<input type="checkbox"/> Tip-Steak	<input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1"		
	<input type="checkbox"/> Tip-Roast	____ lbs.	1	
<input type="checkbox"/> Round	<input type="checkbox"/> Rump	____ lbs.	1	
	<input type="checkbox"/> Round Steak	<input type="checkbox"/> ½" <input type="checkbox"/> ¾" <input type="checkbox"/> 1"		<input type="checkbox"/> Cube Steak
	<input type="checkbox"/> Pikes Peak	____ lbs.	1	
<input type="checkbox"/> Others	<input type="checkbox"/> Brisket	<input type="checkbox"/> Half <input type="checkbox"/> Whole	1	<input type="checkbox"/> Smoked \$3.50/lb _____ lbs.
	<input type="checkbox"/> Skirt	Whole	1	
	<input type="checkbox"/> Flank	Whole	1	
	<input type="checkbox"/> Shank	____ lbs.	1	<input type="checkbox"/> Cut <input type="checkbox"/> Whole <input type="checkbox"/> Cured

Trim %	Option	Packaging	Special Instructions
	<input type="checkbox"/> Ground Beef	<input type="checkbox"/> 1 lb. <input type="checkbox"/> 1.5 lb. <input type="checkbox"/> 2 lb.	
	<input type="checkbox"/> Beef Breakfast Sausage	1 lb.	
	<input type="checkbox"/> Stew	<input type="checkbox"/> Arm <input type="checkbox"/> Rump <input type="checkbox"/> Tip	
	<input type="checkbox"/> Snack Stix		\$4.75/lb. 15 lb. minimum
	<input type="checkbox"/> Summer Sausage		\$4/lb. 15 lb. minimum
	<input type="checkbox"/> Beef Bacon		\$3/lb.
	<input type="checkbox"/> Patties	<input type="checkbox"/> ¼" <input type="checkbox"/> ⅓" <input type="checkbox"/> ½"	

<input type="checkbox"/> HEART	<input type="checkbox"/> TONGUE	<input type="checkbox"/> TAIL	<input type="checkbox"/> LIVER	<input type="checkbox"/> BONES
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Total Box Count	<input type="checkbox"/> Called for Instructions	<input type="checkbox"/> Called for Pick-up
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By signing this form, you affirm that all information and instructions provided are accurate and final.

Customer Signature: _____ Date: ____/____/____

*A courtesy call will be made upon completion of an order.
Unless prior arrangements have been made, a product not picked up within 10 days from the date you are called will have
\$5.00 per day storage fee added to the total price. Any product left after 90 days will be disposed of,
unless prior arrangements have been made.*

EMAIL PROCESSING INSTRUCTIONS TO: info@hermannwursthaus.com



234 E. 1st St., Hermann, MO
573-486-2266
HermannWurstHaus.com

HERMANN WURST HAUS

DELI & MARKET HOURS

MONDAY - SATURDAY 8:00 AM - 4:00 PM

SUNDAY 8:00 AM - 2:00 PM

For Internal Use Only:

Added Value	Weight							
Sausage								
Brisket								
Ribs								
Bacon								
Shank								
Snack Sticks								
Summer Sausage								
P1	Trim		Split	Side	Whole			Box Counts
P1	Box Weights							
P2		1#	1½#	2#	Other			
Ground								
P2		¼	⅓	½	Other			
Patties								
Lbs. _____	Kill Fee @ \$125.00 _____						Total Box Count	
Lbs. _____	Processing @ \$1.15/lb _____							
Lbs. _____	Total _____							