PRODUCER NAME:							COLLECTION DATE		
KILL DATE:	ORGANIC Y / N					Date:			
EAR TAG:									
FOREQUARTERS	CIRCLE OR MARK PREFENCES BELOW					SIZES REQUIRED			
SHIN	SLICED		DICED	MINCE					
CLOD	STEWING STEAK		DICED	MINCE					
NECK	STEWING STEAK		DICED	MINCE					
BRISKET	JOINTS		DICED	MINCE					
JACOBS LADDER	SHORT RIB	JOINTS	DICED	MINCE					
LMC	JOINTS	BRAISING	DICED	MINCE					
BLADE	FEATHER	FLAT IRON	DICED	MIN	MINCE				
CHUCK	JOINTS	BRAISING	DICED	MIN	ICE				
FORE RIB (You can choose only 2 options on this product)	JOINTS ON BONE		ROLLED JOINTS						
	COTE DE BOUEF		TOMAHAWK STEAK						
HINDQUARTERS	CIRCLE	OR MARK P	REFERENCES BELOW			SIZES REQUIRED			
FILLET	STEA	.KS	WHOLE						
SKIRT	STEAKS	DICED	MINCE						
RUMP	STEAKS JOINTS								
SIRLOIN	STEAKS		JOINTS						
T-BONES	STEAKS (This w	vill disrupt fille	disrupt fillet & sirloin requirements)						
LEG / SHIN	SLICED	DICED	N	MINCE					
TOPSIDE	JOIN	TS	MINUT	MINUTE STEAKS					
TOP RUMP	JOINTS	STIR-FRY	STEAKS	DICED					
SILVERSIDE	JOINTS	STIR-FRY	STEAKS	DICED					
PACKAGING REQUIREMENT SECTION BELOW NEEDS TO BE FILLED IN WITHOUT FAIL									
1. BAGGED FREE	ZER READY	R READY 2. VAC PA		ACKED & LABELLED		3. MEAT RETAIL PRICE		CED	
PREPARED INTO MIXED BOXES		kg Boxes	10kg bo	oxes	15kg	boxes	20kg	ooxes	
SPLIT BODY EQUALLY PLEASE SPECIFY YOUR REQUIREMENTS:									
MANUFACTURING OF BURGERS & SAUSAGES:									
These can be made from any of the above cuts that would normally go for mince PLEASE SPECIFY REQUIREMENTS BELOW									
BEEF BURGERS GL	UTEN FREE?	YES NO	BEEF SAUSAGE GLUT		GLUTEN	FREE? YES NO		NO	
BAGGED VA	C PACK TR	AY PACK	BAGGE	D VAC I		PACK	TRAY PACK		
QUANTITY NEEDED: (Minium required 5kg)			QUANTITY NEEDED: (Minium required 10kg)						
Additional requirements									