

Tag ID: _____

UGA Meat Science Technology Center Beef Cut Sheet

Please circle one of the following:

Customer Name: _____

Whole OR Half OR Quarter

Address: _____

One way OR Split 2-way

Pounds/Roast _____

Thick/Steak _____

Phone: _____

Plant Purposes:

Cut Date:

HCW:

Total pounds of Boxed Product:

Age of Animal:

Grind-

< 30 months OR >30months

Cuts-

Chuck: Shoulder (boneless) - Roast OR Steak OR Grind
 Chuck (boneless) - Roast OR Steak OR Grind
 Stew- Yes OR Grind (packed in 2lb packs, ~12lb/half).
 Brisket- Whole OR Flat OR Grind

Dino Ribs: Yes OR Grind

Rib: Boneless: Roast OR Steak
 Skirt Steak Yes OR Grind

Loin: T-bone OR NY Strip/Tenderloin
 Sirloin Steak-Boneless
 Flank Steak Yes OR Grind

Round: Inside- London Broil OR Top Round Steak OR Cube Steak OR Grind
 Eye- Roast OR Eye Steak OR Cube Steak OR Grind
 Flat- Roast OR Bottom Steak OR Cube Steak OR Grind
 Tip- Roast OR Tip Steak OR Cube Steak OR Grind

Ground Beef (2lb packs) - Regular (~80/20) OR Lean (~85/15)

Special Instructions: _____

Various (circle items wanted): Tongue Liver Heart Ox-Tails