

Crowe Meats Ltd.

Name: _____

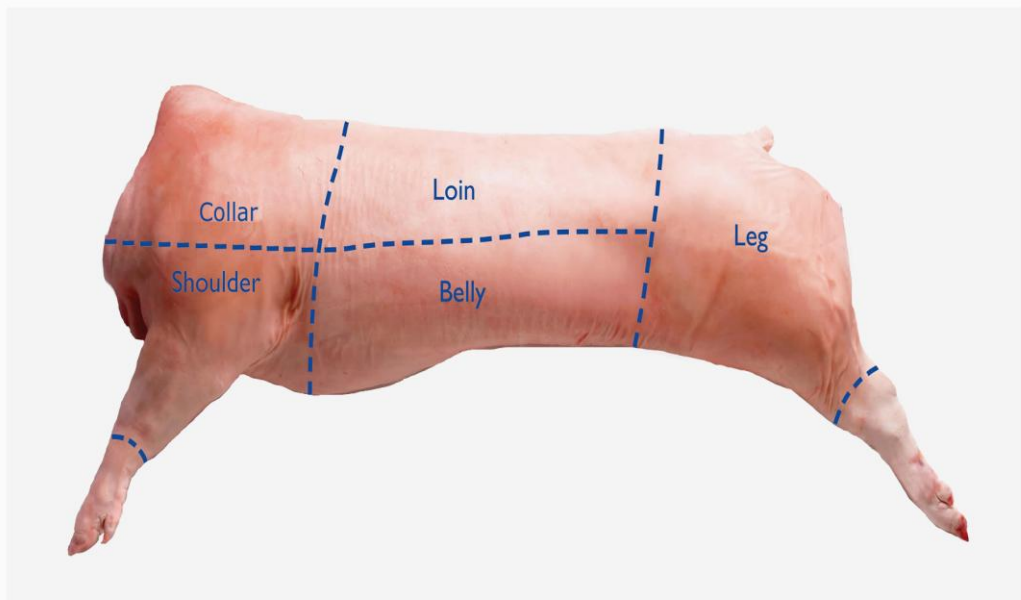
Date: _____

Tag No (s): _____

Herd No.: _____

	Pork	Bacon	Smoked	Cutting Details
Leg 1				
Loin 1				
Belly 1				
Collar 1				
Shoulder 1				
Leg 2				
Loin 2				
Belly 2				
Collar 2				
Shoulder 2				
Other				

All cuts can be Pork, Bacon or Smoked Bacon. All cuts are boneless unless otherwise requested.



Cuts and Suggested Uses

Leg (Approx 8kg)

As Pork: – Can be cut into roasts ranging from 1Kg up to a whole Boneless Leg.

As Ham: – Can be cut into boneless fillets from 1kg up

Loin (Approx 5Kg)

As Pork: – Can be cut into Loin Chops and bagged as required or can be cut into roasts as required. Please indicate if you would like the skin left on or removed.

As Bacon: – Can be cut into Bacon Back Joints or sliced into Back Rashers. Please indicate if you would like the skin left on or removed. If sliced indicate how many slices per pack required.

Belly (Approx 4 Kg)

As Pork: – Can be cut into roasts or can be cut into belly chops.

As Bacon: – Can be cut into Streaky Bacon Joints or sliced for Streaky Rashers. If sliced indicate how many slices per pack required.

Collar (Approx 5Kg)

As Pork: – Can be cut into slow roast joints or can be cut into Neck Fillet Chops.

As Bacon: – Can be cut into Bacon Collar Joints.

Shoulder (Approx 4Kg)

As Pork: – Can be cut into slow roast joints or can be diced or minced. This is the cut we would mainly use for sausage.

As Bacon: – Can be cut into Bacon Shoulder Joints.

Other Cuts

Pork Tenderloin

Ribs: – Can be either Bacon or Pork

Sausages

If you require Sausages made, we can use any cut for sausage and we will use any trimmings from cutting up your side. Sausages are packed in 12's.