



INSTRUCTIONS BY: \_\_\_\_\_

2023

CUT BY: \_\_\_\_\_

**BEEF CUT SHEET** | Hoja de corte de Precesamiento de Carne de res | **INVOICE#**

35 Sebastopol Ave. Santa Rosa, Ca 95407

Date Received / /2022

707-521-0121 [www.socomeatco.com](http://www.socomeatco.com)



LABELING INFO:

Head Count Total de cabezas:

LOT #

Hot Weights

Process

Date:

PICK UP DATE/fecha de entrega:

**FARM/granja:** \_\_\_\_\_ **USDA or STATE/estado** \_\_\_\_\_ **BOX COUNT**

**CUSTOMER/cliente:** \_\_\_\_\_ **FRESH or FROZEN/congelada** \_\_\_\_\_

**PHONE:** \_\_\_\_\_ **SRM? Yes / No** \_\_\_\_\_

**X for Ground/Molida** \_\_\_\_\_ **THICKNESS/espesar or WEIGHT/peso** \_\_\_\_\_ **Per Pack** \_\_\_\_\_

SHANKS/chambarete						4	27
CROSS RIB/espaldilla para asar						5	28
BRISKET/pecho	WHOLE/entera	1/2	1/3	1/4		6	29
SKIRT/arrachera	WHOLE/entera	1/2				7	30
CHUCK/espaldilla	BONE/Hueso - IN/adentro or OUT/afuera					8	31
FLAT IRON/filete de paleta	WHOLE/entera	1/2	1/3			9	32
SHORT RIBS/costillar corta	English/Flanken/Korean					10	33
RIBEYE/chuleton	BONE/Hueso - IN/adentro or OUT/afuera					11	34
FLANK/vacio	WHOLE/entera	1/2				12	35
FLAP/carne de faldilla	WHOLE/entera	1/2	1/3	1/4		13	36
HANGER/bistec para perhas						14	37
NY&FILET/lomo&solomillo	or T-BONE PORTERHOUSE/hueso adentro					15	38
TRITIP/punta de filete	WHOLE/entera					16	39
TOP SIRLOIN/aguayon						17	40
SIRLOIN TIP/bola de lomo						18	41
TOP ROUND/tarajo	London Broil					19	42
EYE OF ROUND/diesmillo						20	43
BOTTOM ROUND/cuete						21	44
STEW/carne picada	_____ #'s	10#	5#	1#		22	45
GROUND/carne molida		10#	5#	1#		23	46

<b>BONES/huesos</b> yes/no	4-5#	<b>MARROW- CROSSCUT/CANOE</b>	2ppk	4-5#	COLD STORAGE AREA/area de almacen amiente en frio:
<b>OFFAL/menudencias</b> yes/no	<b>STANDARD/estandar</b>	<b>START WEIGHT/piso inicial</b>			
<b>SAUSAGE:</b>					

LABELLED BY/etiquetado por

PACKED BY/empacado:

STORED BY/almacenado por