

INSTRUCTIONS BY: _____

2020

CUT BY: _____



STANDARD MIXED 1/4 BEEF

INVOICE# _____

35 Sebastopol Ave. Santa Rosa, Ca 95407

Date Received / /2019

707-521-0121

www.socomeatco.com

LOT # _____

LABELING INFO:

Head Count: **1/4**

HOT WEIGHT

Process Date: _____

Pick up Date: _____

FARM: _____

USDA / C.Exempt

Box Count

CUSTOMER: _____

Fresh / **Frozen**

"A"

PHONE: _____

SRM? Yes / No

1-

X for Ground

Thickness / Weight

Per Pack

Shanks

OSSO BUCCO

1"

2

Cross Rib **Roast/Steak**

2-3#

1

Brisket

Whole

1/2

1/3

1/4

1

Skirt

Whole

1/2

1

"B"

Chuck **Roast/Steak**

Bone In

Out

2-3#

1

Flat Iron

CGR

Whole

1/2

1/3

1

Short Ribs

English/Flanken/Korean

3

Ribeye - Roast **Steak**

Bone In

Out

1.25"

2

Flank

Whole

1/2

1

Flap

Whole

1/2

1/3

1/4

1

"C"

Hanger

CGR

1

NY/FILET

or T-bone-Porterhouse

1.25"

1

Tri Tip

Whole

1

Top Sirloin - Roast **Steak**

1"

2

Sirloin Tip

ASADA

1#

Top Round

London Broil

1.5"

1

"D"

Eye of Round

X

1

Bottom Round

X

2

Stew Meat Amount# **5#**

10#

5#

1#

3

Ground Beef

10#

5#

1#

4

Bones Yes/No

4-5#

MARROW-CROSSCUT/CANOE

2ppk

4-5#

Offal Yes/No

Standard

Start Weight? :

Cold Storage Area:

NOTES:

Each Share get's either 1 Flank or 1 Tri Tip

Labelled By: _____

Packed By: _____

Stored By: _____