

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

2023

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



**STANDARD MIXED 1/4 BEEF**

INVOICE# \_\_\_\_\_

35 Sebastopol Ave. Santa Rosa, Ca 95407

Date Received \_\_\_\_\_

707-521-0121

[www.socomeatco.com](http://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

2"

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: \_\_\_\_\_