

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

2020

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



<b>STANDARD PORK PROCESSING</b>		<b>INVOICE#</b>
35 Sebastopol Ave. Santa Rosa, Ca 95407		Date Received / /2019
707-521-0121	<a href="http://www.socomeatco.com">www.socomeatco.com</a>	LOT #
LABELING INFO:	Head Count:	HOT WEIGHTS
	Process Date:	
	Pick up Date:	

FARM:	USDA / C.Exempt	BOX COUNT
CUSTOMER:	Fresh / <u>Frozen</u>	1- NOTES:
PHONE:		2-

BNLS FEE?	X for Ground			Thickness / Weight	Per Pack			
		Butt - Chops/ <u>Roast</u>	Bone In / Out	Skin On / <u>Off</u>	<b>3-4#</b>	<b>1</b>	4-	
	X	Picnic - Chops/Roast	Bone In / Out	Skin On / Off			5-	
		Tenderloin	<u>PULL?</u> Y / N			<b>1</b>	6-	
		Loin - <u>Chops/Roast</u>	Bone In/Out	Skin On / <u>Off</u>	<b>1"</b>	<b>2</b>	7-	
		Sirloin - <u>Chops/Roast</u>	Bone In/Out	Skin On / <u>Off</u>	<b>1"</b>	<b>2</b>	8-	
		Spareribs	Whole / <u>St.Louis</u>			<b>1</b>	9-	
		Belly	Fresh / <u>Smoked</u>	Skin On / <u>Off</u>			10-	
			<u>Classic</u> / No-Nit Classic / HLAV / Salt + Thyme	<u>Sliced</u>	Slab	<b>1</b>	11-	
	X	Leg	Bone In/Out	Skin On / Off			12-	
			Fresh / Smoked	Classic Only / Whole	1/2	Hamlette	13-	
		Shank	Fresh / <u>Smoked</u>	<u>Osso</u> / Whole	<b>1.5"</b>	<b>2</b>	14-	
				Classic Only			15-	
		Feet	Split? Y / N	Crack? Y / N	<u>Whole</u>	<b>1</b>	16-	
	X	Stew Meat Amount#			10#	5#	1#	17-
	X	Ground			10#	5#	1#	18-
		Head		<u>Whole</u>		1ppk		19-
		Jowl	<u>Fresh/Smoke</u>		Sliced	<u>Whole</u>	<b>1</b>	20-
		Bones	Yes / No	4-5#	<b>Sausage</b>			
		FAT	Yes / No	4-5#	<b>MILD ITALIAN LINKS 1#</b>			
		SKIN	Yes / No	4-5#				
		Offal	Yes / No	Standard	Start Weight?			
		Cold Storage Area:		NOTES:				

Labelled By: \_\_\_\_\_

Packed By: \_\_\_\_\_

Stored By: \_\_\_\_\_