



N o w TASTE the DIFFERENCE

Customer Cutting Sheet Pork & Bacon

Customer Name: _____ Order Date: _____

Address: _____

_____ Deposit Paid: _____

Email: _____ Mobile No: _____

Tag No: _____ Delivery Date: _____

		<u>Pork</u>	<u>Bacon</u>	<u>Smoked</u>	<u>Cutting List</u>
<u>Side No1</u>					
Leg No1					
Loin No1					
Collar No1					
Belly No1					
Shoulder No1					
<u>Side No2</u>					
Leg No2					
Loin No2					
Collar No2					
Belly No2					
Shoulder No2					



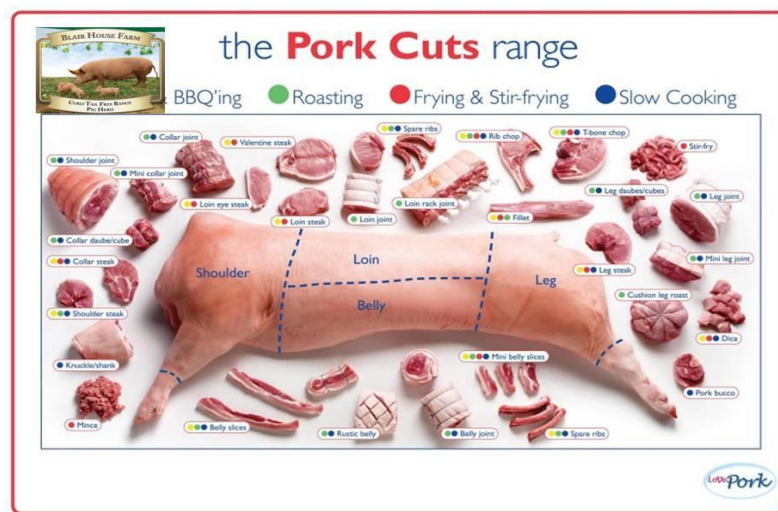
Now TASTE the DIFFERENCE

All cuts can be bone-in or boneless:-

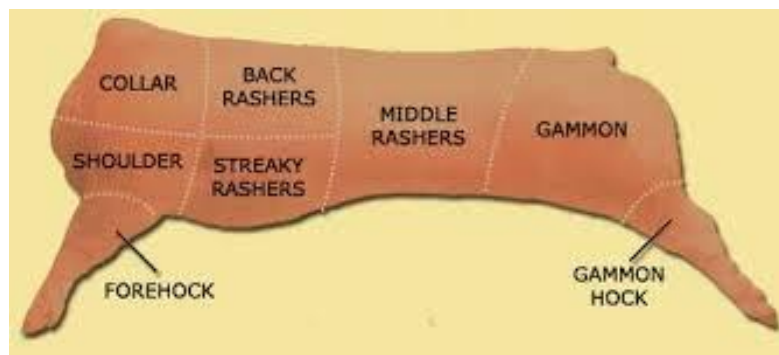
All cuts can be skin on or skinless:-

All cuts can be Pork Joints, Pork Chops, Bacon Joints, Rashers and or Smoked Bacon Joints, Rashers.

Sausages: We can use Shoulder, Collar and/or Belly Pork to manufacture Sausages.



The Bacon Cuts Range





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Cuts and Suggested Uses

Leg (Approx 8 - 11kg)

As Pork: – Can be cut into roasts ranging from 2.5Kg up to a whole boneless or bone-in Leg Pork.

As Ham: – Can be cut into boneless fillets from 2.5kg up to a whole boneless or bone in Ham.

Loin (Approx 5 - 7Kg)

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 - 6Kg)

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 5 -7Kg)

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 4- 5Kg)

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

Please allow 3 working weeks for Brine Curing or Dry Curing of Bacon.

Please allow 7 working days to process your requirement for all pork or spit ready pigs.

Payment Terms: Deposit Required Before Processing Order 60% of Cost of your Average Indicated Weight. Deposit Payment through PayPal.

Final Cold Weight, Payment Due before Delivery through PayPal.

Delivery Charge may Apply.