

Customer Pork Cutting Requirements

Name		Email	
Phone		Signature	

Joint Sizes

1-1.5Kg ☐ 1.5-2Kg ☐ 2-2.5Kg ☐ 2.5-3Kg ☐ 3Kg+ ☐

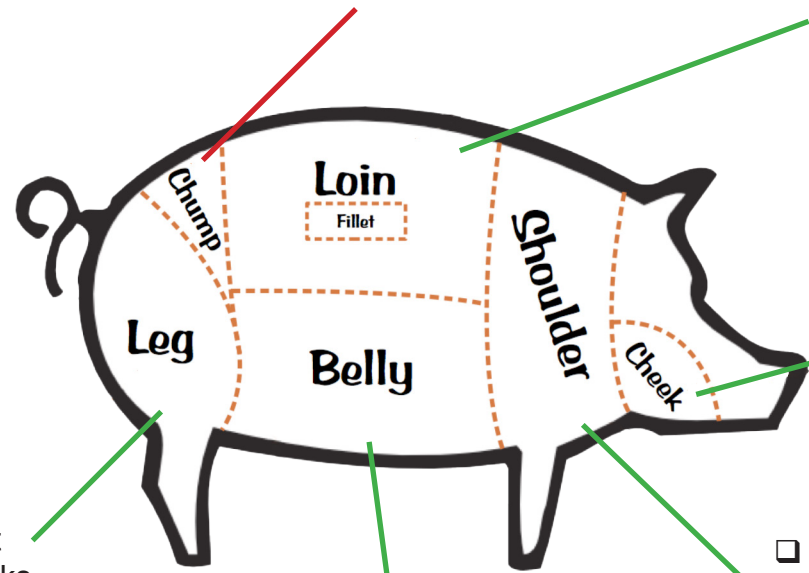
Whole Pig ☐ Half Pig ☐

Sausages (10lb batch)

- ☐ Farmhouse
- ☐ Pork & apple
- ☐ Pork & leek

Offal

- ☐ Whole Kidney
- ☐ Whole Liver or
- ☐ Sliced Liver



☐ Chump Chops
☐ Chump Joints
☐ Mince

☐ Loin Rack Joint
☐ Loin Joint (Off Bone)
☐ Rib Chops
☐ Loin Steaks
☐ Spare Ribs
☐ Fillet (Tenderloin)

☐ Whole Cheek
☐ Mince

☐ Shoulder Joint (boned)
☐ Shoulder Steaks
☐ Collar Joint
☐ Mince
☐ Sausages

☐ Leg Joint
☐ Leg Steaks
☐ Diced Pork

☐ Belly Joint (boned)
☐ Belly Joint (rolled)
☐ Belly Slices
☐ Mince
☐ Sausages

Special Instructions