



**CUSTOM BEEF PROCESSING FORM**  
**Contact Information**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone #: \_\_\_\_\_

Email: \_\_\_\_\_

**Animal Information**

Whole Beef     Half Beef

Tag # \_\_\_\_\_ (office use only)

**Packaging & Cutting Information**

**Chuck Roast**

Make into burger:    YES                  NO

Roast weight:            2-3 lbs            3-4 lbs            4-5 lbs

**Round Roast**

Make into burger:    YES                  NO

Roast weight:            2-3 lbs            3-4 lbs            4-5 lbs

**Sirloin Tip Roast**

Make into burger:    YES                  NO

Roast weight:            2-3 lbs            3-4 lbs            4-5 lbs

**Sirloin Steaks**

Steak thickness:            ½ inch                  ¾ inch                  1 inch

Steaks per package:    2            3            4            5            6

**T-Bone Steaks**

Steak thickness:            ½ inch                  ¾ inch                  1 inch

Steaks per package:    2            3            4            5            6

**Tenderloin Steaks**

Steak thickness:            ½ inch                  ¾ inch                  1 inch

Steaks per package    2            3            4            5            6

**Rib Steaks**

Steaks:                          Bone-in                  Boneless

Steak thickness:            ½ inch                  ¾ inch                  1 inch

Steaks per package:    2            3            4            5            6

**Miscellaneous**

Short Ribs:            YES            NO            Make into burger

Stew Meat:            YES            NO            Make into burger

Brisket:                YES            NO            Make into burger

Soup bones:            YES            NO            Make into burger

**Burger**

Bulk:                    1 lb            1 ½ lbs

Patties:                YES            NO            Patties per package:    2            4

Weight into patties: \_\_\_\_\_ lb