

Innovative Foods, Inc.

USDA Inspected

Custom Meat Processing

4320 Industrial Parkway

Evans, CO 80620

970-330-8400

970-330-6378 Fax

innovativefoodsco.com



Est. Cut Date _____

CID # _____ HCW _____

Tag/ID _____

Date in _____

1/4 - 1/2 - Whole _____

VALUE ADDED CUT

BEEF CUTTING INSTRUCTIONS

Customer _____

Phone _____

Vacuum Pack

Address _____

GROUND BEEF

Circle Choice	
1#	1 1/2 # 2#
Patties	Per Pkg
1/4 lb	_____
1/3 lb	_____
1/2 lb	_____

how thick # per pkg lb per rst

CHUCK Flat Irons + Delmonico + Ranch Roast 3# Bnls
 Chuck Tender + Bnls Cntry Ribs

ARM/POT Grind X

RIB Steak _____ Roast _____
 (Bone In = Rib Steak (Bone In or Boneless)
 Bnls = Ribeye)

BRISKET Yes _____ No _____ (Grind) **FLANK** Yes Fajita/Stir Fry

SHORT RIB Yes _____ No _____ **SOUP BONES** Yes _____ Grind _____

STEW MEAT Yes _____

LOIN Filet _____ and NY _____

OR
 T-Bone _____

BI Btm Rnd Rump Roast Yes _____

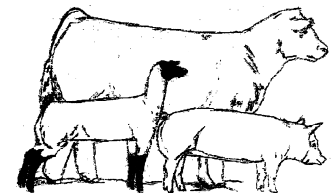
Circle

Heart	Yes	No
Liver	Yes	No
Tongue	Yes	No
Oxtail	Yes	No

SIRLOIN Steak _____ Roast _____

SIRLOIN TIP KABOB 1# Roast _____ Grind _____

ROUND TOP LONDON BROIL
Grind Bottom
Grind Bottom



Special Instructions Skirts, BSFM, Tri-Tip for Fajita/Stir Fry