



Little Colorado Meats

USDA Certified - Establishment #345

928.316.6328

scheduler@littlcoloradomeats.com

Processing Order Form

Producer's Choice

Animal Over 30 Months

Yes or No

Carcass ID# _____

Producer Name _____

Label Name _____

Customer Name _____

Customer Phone _____

Customer Email _____

Vacuum packaging on all cuts

Whole Beef or Half Beef

Standard 14 Day Aging

Number of Steaks per package (minumum 2) _____

Standard Steak thickness is 1 1/4", if different _____

Standard Roast size is 3-4 lbs., if different _____

Ground Beef package 1 lb. or 2 lb. or 5 lb. or 10 lb.

Stew Meat package 1 lb. or 2 lb.

Place an X in front of the desired cuts.

Any cuts left blank will go into the ground beef.

Chuck Roast 1010* Rump Roast 1578

Tri Tip Roast 1429 Arm Roast 1131

Picanha Sirloin Steak 1435

Flank Steak 1581 Broth Bones 1644

Chuck Steak 1542 Skirt Steak 1612

Brisket : Short Ribs 1599

Whole 1615 or Marrow Bones

Half 1616

Choose ONE of the following:

_____ Rib Roast number of ribs (max 7 rib) 1173

OR

Boneless Rib-Eye Steaks 1203 & Rack O Ribs **OR**

Bone-in Rib-Eye Steaks 1239 **OR**

Tomahawk Steaks 1230

Choose ONE of the following:

T-Bone Steaks 1369 **AND** Porterhouse Steaks 1330 **OR**

New York Strip 1398 **AND** Filet Steaks 1394

Special Instructions

Choose ONE of the following:

Sirloin Tip Roast 1300 **OR**

Sirloin Tips Steak 1421

Choose Options: (may pick multiple cuts)

Whole Round Steak 1459 Cube Steak (tenderized) 1709

Eye of Round Steak 1460 Eye of Round Roast 1461

Top Round Steak 1553 Top Round Roast 1455

Btm Round Steak 1466 Btm Round Roast 1443

Varieties:

Tongue 2056, Liver 2050, Heart 2052,

Kidney 2054, Oxtail 2058

For office use only

Boxes of Cuts

Boxes of Grind

Crate Color

Date Completed

Date Customer Notified

Live Weight

Aged Carcass Weight

Box Meat YES NO (\$5.00 per box)

Date/Initials

Date/Initials

Crew

Initials

Initials

Hot Carcass Weight

Total Packaged Weight

* The United States Department of Agriculture (USDA) develops and maintains the Institutional Meat Purchase Specifications that LCM utilizes for meat and meat products.