



**SPECIALTY
MEATS**

NATURAL VEAL

Processing Instructions

Date: _____

Company Name: _____

Customer Name: _____ Phone: _____ Label: _____

Lot/Invoice #: _____ Animal #: _____ Animal Weight: _____ **USDA** or **Custom**

Fore Quarter Weight: _____ Priced? **Y** or **N**

Cuts	Yes?	Weight	Thickness	Tied?	Notes	EOJ
Veal Loin Chops						
Veal Shoulder Chop						
Veal Roast						
Veal Rib Chop						
Veal Skirt Steak						
Veal Rack						
Veal Short Ribs						

Hind Quarter Weight: _____

Cuts	Yes?	Tied?	Roasts-Weight	Bone-In	Boneless	Thickness	Chipped?	EOJ
Veal Cutlets								
Veal Shank								
Veal Osso Buco								
			Steak Weights					
Veal Filet WHOLE or			_____oz					

Notes: _____

Total Trim: _____

VEAL Processing Instructions

Lot/Invoice #: _____ Priced? Y or N

Item	Yes?	Weight Requested	Notes	EOJ
Ground Veal _____ lb. pks				
Soup Bones			Packaged in 3lb. Bags (Not Vacuum Packed)	
Marrow Bones				
Liver				
Kidney				
Heart				
Tongue				

Item	How Much?	Pack Size	Thickness	Notes

Cut EOJ _____ Processed EOJ _____ Packaged EOJ _____ Boxed EOJ _____

Boxes in Cooler _____ Boxes in Freezer _____