

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

Special Instructions

The diagram shows a pig with various cuts and joints labeled. Lines connect these labels to checkboxes on the right side of the page.

- Chump Chops
- Chump Joints
- Mince
- Loin Rack Joint
- Loin Joint (Off Bone)
- Rib Chops
- Loin Steaks
- Spare Ribs
- Fillet (Tenderloin)
- Whole Cheek
- Mince
- Leg Joint
- Leg Steaks
- Diced Pork
- Shoulder Joint (boned)
- Shoulder Steaks
- Collar Joint
- Mince
- Sausages
- Belly Joint (boned)
- Belly Joint (rolled)
- Belly Slices
- Mince
- Sausages