

# Korte Meat Processing

## Pork Cutting Instructions



### Bacon:

Smoked and cured 1# pkgs \_\_\_\_\_

Fresh Side 1# pkgs (not smoked or cured) \_\_\_\_\_

### Ham:

Whole Bone- In Smoked Ham \_\_\_\_\_

Smoked and Cured Ham Steaks \_\_\_\_\_

Ham Ends \_\_\_\_\_

Smoked Boneless Deli \_\_\_\_\_

Fresh Ham Roast (For Pork Roast and Pulled Pork) \_\_\_\_\_

### Shoulder:

Pork Steaks \_\_\_\_\_

Whole Boneless Shoulder \_\_\_\_\_

Whole Bone- In Shoulder \_\_\_\_\_

### Pork Loin:

Fresh Bone in Chops \_\_\_\_\_

Boneless Chops \_\_\_\_\_

Butterfly Chops \_\_\_\_\_

Boneless Loin Whole \_\_\_\_\_



**Ribs:**

**Spareribs** \_\_\_\_\_

**Baby back Ribs (Will make for a very small pork chop)** \_\_\_\_\_

**Trimming: ( Circle Options)**

**Bulk Pork Sausage**

**Link Pork Sausage**

**Bratwurst**

**Pork Burgers**

**Optional: (Circle If Wanted)**

**Smoked Pork Jowl**

**Smoked Pork Hocks**