Customer Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Phone Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Additional add-ons $5 each:

Back Tag #: \_\_\_\_\_\_\_ Lot#:\_\_\_\_\_\_\_\_  
**Service Type** (Select all that apply):

☐ USDA Inspected ☐ Custom

**Processing Type:**

☐ Whole Pork ☐ Half Pork

Aging Period: \_\_\_\_\_\_ Days (2-5 days recommended)

☐ Additional $35 scalding fee  
**Private Label Option:**

☐ I would like to include a private label name or logo (**One time $100 set up fee)**

☐ I would like to include private pricing **(One time $100 set up fee for each price sheet)**

Please email digital pdf copy of logo and or pricing sheet to

rudy.rodriguez@apctn.org

Custom Label Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Loin Chops:** ☐ Bone-In ☐ Boneless ☐ Ground

**Tenderloin:** ☐ Whole ☐ Steaks \_\_\_\_in. ☐ Ground

Thickness Options for **all Chops:** ☐ ½" ☐ ¾” ☐ 1” ☐ 1¼” ☐ 1½"☐ 1¾” ☐ 2"

Quantity per Package: \_\_\_\_\_ (Standard: 2 steaks/pkg)

**Roast Size**: \_\_\_\_\_\_ lbs. (Standard: 3–4 lb crockpot size)

**Cutlets:** Total Weight: \_\_\_\_\_\_ lbs. Package Size: \_\_\_\_\_\_ lbs./pkg  
**Tenderized Cutlets:** Total Weight: \_\_\_\_\_\_ lbs. Package Size: \_\_\_\_\_\_ lbs./pkg  
**Stew Meat:** Total Weight: \_\_\_\_\_\_ lbs. Package Size: \_\_\_\_\_ lbs./pkg

**Offal (Optional – check to include):**

☐ Heart ☐ Liver ☐ Kidney ☐ Tongue ☐ Cheek ☐ Skins (Additional $35 scalding fee)

☐ Tallow\_\_\_\_\_lb./pkg ☐ Neck Bones\_\_\_\_\_\_lb./pkg  ☐ Femur Bones\_\_\_\_\_lb./pkg

**Ground Pork Packaging**

**Pick one:** ☐ Regular Pork ☐ Breakfast Sausage ☐ Hot Breakfast Sausage ☐ Italian Sausage

☐ Cajun Sausage ☐ Kielbasa Sausage

**Packaging:** ☐ 1 lb. ☐ 2 lb. ☐ 5 lb. ☐ 10 lb.