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

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

Notes:

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

☐ USDA Inspected ☐ Custom

**Processing Type:**

☐ Whole Beef or Half Beef: (Side ☐ A. ☐ B.)

Aging Period: \_\_\_\_\_\_ Days (5–12 days recommended)

**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: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Ribeye steaks:** ☐ Bone-In ☐ Boneless

**Sirloin Steaks:** ☐ Yes ☐ No

**Loin (select one):** ☐ T-bone steaks ☐ NY Strips/ (Fillets\_\_\_\_\_”)

*Note: Cattle over 30 months \*must\* be processed into Boneless NY Strip and Filets.*

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

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

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

**Roast**: ☐ Chuck Roast ☐ Shoulder Roast ☐ Sirloin Tip ☐ Tri-tip ☐ Rump Roast  
**Tenderized Steak:** Total Weight: \_\_\_\_\_\_ lbs. Package Size: \_\_\_\_\_\_ lbs./pkg  
**Stew Meat:** Total Weight: \_\_\_\_\_\_ lbs. Package Size: \_\_\_\_\_ lbs./pkg

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

☐ Heart ☐ Liver ☐ Kidney ☐ Oxtail ☐ Tongue ☐ Cheek ☐ Hide ☐ Tallow\_\_\_\_\_\_lb./pkg

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

**Ground Beef Packaging**

☐ 1 lb. ☐ 2 lb. ☐ 5 lb. ☐ 10 lb. Lean/Fat Ratio: \_\_\_\_\_\_\_\_\_\_%

**Hamburger Patties (An additional $1.25/lb.):** \_\_\_\_\_\_ lbs. (Min 30 lbs.)

Patty Size: ☐ 4 oz. ☐ 6 oz. ☐ 8 oz.