

# Iowa Meat Company, Inc.

## CUSTOM PROCESSING:

### Basic Beef Pricing:

Whole/Half/Quarter: \$ .72/lb / \$ .72/lb / \$ .77/lb.

**Minimum processing fee of \$450 will be charged for whole beef.**

**Quarter processing minimum charge is \$120.**

Butchering: \$60 / \$30 / \$15 (weight over 1000 lbs.- \$75; > 1100lbs. - \$85)

Disposal: \$40 / \$20 / \$10

### Additional Charges:

Grinding: \$ .30/lb

Tenderizing: \$ .30/lb

Patties: \$ .70/lb

Extra stew meat: \$ .60/lb

### Cut Options: Need to know steak thickness ( $\frac{3}{4}$ " or 1") & size of roast (2 $\frac{1}{2}$ #, 3#, etc.)

Chuck Roast

Flat Iron

Arm Roast

Brisket

Short Ribs

Soup Bones

Stew Meat

Ribeye Steak

Sirloin Tip Roast or Steaks

Top Sirloin

T-bone (*NY strip available on half or whole beef only*)

Beef tenderloin filet

Round Steak (*tenderized, not tenderized, or minute steaks*)

Rump Roast

Ground Beef: 1 lb./ 1 $\frac{1}{2}$  lb. / or 2 lb.

Ground Beef Patties: 4 oz./ 5 oz./ or 8 oz. (*10 lb. minimum*)

Any cuts not wanted will be put towards ground beef.

Additional pricing applied for special requests.

**All pricing subject to change.**



# Iowa Meat Company, Inc.

## CUSTOM PROCESSING:

### Basic Hog Pricing:

Whole/Half: \$ .60/lb. / \$ .66/lb.

**Minimum hog processing price: \$100 whole hog / \$60 half hog**

Butchering: \$50 / \$25 (hog weight more than 220 lbs.- \$60-\$65)

Disposal: \$20 / \$10

### **Additional Charges:**

Grinding: \$ .30/lb

Tenderizing: \$ .30/lb

Sausage: \$ .40/lb

Italian Sausage: \$ .45/lb.

Patties: \$ .70/lb (Sausage or Brat Patties: \$ .80/lb)

Links: \$2.00/lb (cheese \$ .75/lb extra)

Cured/Smoked Product: \$1.00/lb

### **Cut Options:**

#### **Pork Loin Cut Options:**

Pork Chops: Bone-In or Boneless

Loin Back Rib (available only with boneless pork chop option)

Loin End Roast or Chops (pick one option)

Country Style Ribs, Rib Roast, or Rib Chops (pick one option)

#### **Shoulder Cut Options:**

Shoulder Roast

Pork Steaks or Pork Butt Roast

#### **Ham Options:** (Choose one option)

Cured/Smoked Ham: Roast and/or Ham Steaks

Fresh Ham: Roast or tenderized ham slices

#### **Belly Options:** (Choose one option)

Cured/Smoked Sliced Bacon

Fresh Belly or Sliced Side Pork

#### **Spare Ribs:** yes or no

#### **Pork Hocks:** Smoked or Fresh

#### **Ground Pork Product Options:** 1 option for half hog / 2 options for whole hog

**(must have a minimum of 8 lbs trim per product and/or patties)**

Ground Pork: 1 lb pkgs. or patties

Pork Sausage: 1 lb pkgs. or patties

Italian Sausage: 1 lb pkgs.

Bratwurst: 1 lb pkgs or patties

Links: Bratwurst or Sausage (require 25# pork trim)

**Whole hog produces 16-20 lbs pork trim (Half hog: 8-10 lbs.)**

**ALL PRICING SUBJECT TO CHANGE.**