

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: \$76 / \$38 / \$19 (weight over 950 lbs.- \$80, > 1000 lbs.- \$90; > 1100lbs. - \$100)

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

Additional Charges:

Grinding: \$.30/lb

Tenderizing: \$.60/lb

Patties: \$.70/lb

Extra stew meat: \$.80/lb

1 per package surcharge: \$24(whole)/ \$12(half)/\$6(quarter)

Cut Options: Need to know steak thickness (¾" or 1") & size of roast (2 ½#, 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./ 1½ lb. / or 2 lb.

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

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 250 lbs.- \$60, > 300 lbs - \$75, > 400 lbs. - \$100)

Disposal: \$20 / \$10

Additional Charges:

Grinding: \$.30/lb

Tenderizing: \$.60/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: \$1.25/lb

1 per package surcharge: \$12.00(whole)/ \$6.00(half)

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 Whole 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.