

GOAT CUTTING INSTRUCTIONS

University of Arizona Food Product and Safety Laboratory
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NAME: _____

PHONE NUMBER: _____

LEG:

Whole _____ or Half _____

- Paper Wrapped ~ \$100/animal
 - Vacuum Packaged ~ \$125/animal
 - Double Paper Wrapped ~ \$110/animal
 - Weights on Package ~ \$5/animal
 - One steak per package ~ \$10 additional
- *Price is based on CCW**

LOIN:

Cut into chops --- ¾, 1 inch, or _____ inches thick
Double or Single chops
Wrap _____ chops per package.

RACK:

Cut into chops --- ¾, 1 inch, or _____ inches thick
Double or Single chops
Wrap _____ chops per package.

SHOULDER:

Leave whole _____ or cut into two roasts _____ OR
Cut into chops: yes or no ?
If yes, chops per package _____

MISCELLANEOUS CUTS:

Want goat shanks whole: yes or no ?

Want ribs for B-B-Q: yes or no ?

Want meat for stewing: yes or no ?
If yes, _____lbs per package?

Want ground goat: yes or no ?
If yes, _____lbs per package?

COMMENTS: _____

MEAT IS PAID FOR AT TIME OF PICK-UP

Animal Description: _____ Date _____

FPSL USE ONLY
Cut Date _____

Minimum processing charge \$100 (paper) due at drop off.
Minimum processing charge \$125 (vacuum) due at drop off.