

Packaging Standards - Pork

Shoulders

Whole	Large Cryovac bag
Boston Butt	1 per package
Picnic	1 per package
Roast - B/I	1 per package
Steaks	1 per package

Bellies

Whole	Large Cryovac bag
Blocked	1-2 pieces per package

Shanks

Whole	2 per package
Sliced	2 per package

Loins

Whole B/I	Large Cryovac bag
Whole B/O	Large Roll stock package
Pork Loin Boneless Chops	2 per package
Porterhouse	2 per package
Chops	2 per package
Tenderloin (catfish)	1 per package
Roast B/I	1 per package
Roast B/O	1 per package
Spare Ribs- whole	1 per package
Spare Ribs- sliced	2 per package
St. Louis Ribs	1 per package

Jowls

Whole	1 per package
Sliced	1 pound package

Hams

Whole	1 per large cryovac bag
Roast	1 per package
Steaks	1 per package

Other

Ground Pork	1 pound brick
Pork Stew	Approx.. 1 pound package
Neck Bone	bagged
Fat Back	1-2 pieces per package
Liver	Approx.. 1 pound package

Sausages

Links	5-6 links per package
Small Breakfast Links	Approx. 1 pound package
Patties	6 patties per package

Smoked Sausages	5-6 links per roll stock film
HOT DOGS (50# Min.)	6 per Cryovac bag
PORK LARD (200 # min)	32 ounce container

* Bones cryovaced will leak and cannot be helped

* In the event we have a machine malfunction, we will package your product in an alternative machine such as a cryovac bag.

* If you have special packaging needs, please list them on your cut sheet in the "Instructions" area and we will try to accommodate

* Single chops will be charged an additional \$.40/lb.