Mineola Packing Cutting Instructions

Customer Name/Name on Label: _____

Phone Number: _____

Email Address: _____

MPC Tag Number: _____   **Tag Date:** _____

Please Hilight/Circle: Half   Whole

(Please mark N/A if undesired)	Cut Size	Package Quantity
Round (Please Hilight/Circle if Applicable)		
Cutlets or Round Steak (Tenderized)		
Roast		
Pikes Peak Roast		
Rump Roast		
Loin (Please Hilight/Circle if Applicable)		
T-Bone Steaks (In place of strips and filets)		
Tenderloin (Filet)		
Top Sirloin Steaks		
Strip Steak (boneless)		
Chuck (Please Hilight/Circle if Applicable)		
Brisket (whole / point&flat / length split)		
Arm Roast		
Ribs		
Chuck Roast		
Osso Bucco (Sliced Shank- Meat On)		
Rib (Please Hilight/Circle if Applicable)		
Ribeye Steak (Bone-In/ Boneless)		

Offals	Vacuum Sealed	Paper Wrapped
Soup Bones		
Tongue		
Liver		
Heart		
Fat		
Tail		

	Vacuum Sealed	Paper Wrapped
Ground Beef		
Stew Meat (20# Minimum)		
Fajita Meat		