



MEATWORKS
OF SOUTHERN NEW ENGLAND

2020 Processing Information Sheet

Communication

Our success and your satisfaction will be determined by the quality of communication we have. We encourage your feedback on customer service and workmanship of all our services. Please feel free to contact us during business hours 7:00 am to 4:00 pm. Please provide us with the best phone number to reach you at in the event we need to talk to you.

Livestock Restrictions

Due to equipment limitations and equipment capacities we are not able to slaughter;

- **CATTLE WITH HORNS THAT SPAN WIDER THAN 20” IN LENGTH TIP TO TIP** (*due to the head hold system on our beef restrainer*)
- **CATTLE THAT WEIGH OVER 2,000 LBS** (*due to hoist capacity of 1-ton*)
- **CATTLE THAT MEASURE MORE THAN 57” FROM THE FLOOR TO THE HIGHEST POINT ON THE BACK** (*max height of door into restrainer*)
- **CATTLE THAT ARE WIDER THAN 26”**

Livestock Cleanliness

We understand that animals may have a certain amount of dirt and mud on hooves and legs. However, mud and/or manure caked on the hide of the animal increases the risk of transferring bacteria on to the carcass during the skinning process. Meatworks reserves the right to charge an additional fee for livestock that is excessively dirty. Please do your part.

Livestock Receiving Policy

Our Humane Handling plan requires that livestock producers and drivers abide by our humane handling policies and procedures. Our policy states that livestock is to be transported in appropriate livestock trailers. Non-compliance may result in livestock being rejected.

Transportation will result in stress on your livestock as does entering a new environment. We expect producers or their drivers to off load the livestock and lead them onto the live weight scale with assistance from our staff. We feel that your presence will help make the transition less stressful.

Customers requesting heads or hides back must pick them up the day after slaughter. Customers will be charged \$50 for beef hides. There is no fee for lamb and goat hides.

Condemned Livestock, Carcasses or Organs

Meatworks is not responsible or liable for livestock that does not pass USDA ante-mortem inspection or carcasses and organs that are condemned as a result of USDA post-mortem inspection.

Producers will be responsible for fees associated with the removal of condemned carcasses

Carcass Weights

Hot carcass weight (HWT) also known as dressed weight is the amount of weight that will enter the cooler in the form of a carcass.

HWT yield % is calculated by taking the hot carcass weight and dividing it by the live weight example:

650 (HWT) divided by 1,100 (live weight) x 100 = 59.09%

Below are some industry averages;

Grain-Fed Beef 60% - 63%

Grass-Fed Beef 56% - 58%

Pork (skin-on) 70% - 73%

Lamb (shorn) 50% - 53%

Goat 45% - 50%

Traceability

We have made great progress toward utilizing all the capabilities of our state-of-the-art tracking system. We are successfully tracking each animal through the facility and are able to provide you with a detailed report on how your livestock performed. The yield report includes:

- Live weight
- Hot carcass weight (dressed weight)
- Cold carcass weight
- Finished product weight by product code

Carcass Aging

Aging carcasses increases the tenderness of the retail cuts. Beef carcasses that are going to be cut & packed are aged approximately 2-3 weeks, depending on processing demand. Pork and lamb that we are going to cut & pack is aged for 5-7 days. It is important to note that during the dry aging process the surface becomes dehydrated; the dehydrated surfaces have to be removed prior to cutting the carcass into finished product (steaks, roasts, ETC.) thus having a negative impact on the cutting yield. Furthermore, the leaner

the carcass the more susceptible it is to surface dehydration further lowering the cutting yield.

Slaughter only carcasses must be picked up within 2 working days after slaughter. Meatworks reserves the right to charge a cooler storage fee of \$12.00 per day per carcass if they are not picked up within the 2-day grace period.

Fat Specifications

Our standard is to trim the exterior fat on all finished retail cuts to a range of 1/8" to 1/4" thick.

We will target a lean point of 80% lean on ground beef.

Split Orders

Meatworks will allow one cut sheet per side for beef carcasses but only one cut sheet for pigs, lamb and goats carcasses. We will provide you with the hot weight of each carcass and identify the finished product boxes with the last 4 digits of the carcass ID and side (A or B) if you request it.

If you are splitting pigs and lambs we can cut the carcasses into equal portion cuts to make it easy for you to separate into equal portion. We can do the same for beef if you only give us one cut sheet for the carcass.

This must be documented in the special instructions section on the cut sheet.

We expect you to have cutting instructions filled out and turned in at the time you drop off your livestock. We are happy to take the time needed to help answer any questions you may have. If we don't have your cut sheet by the time your carcass is scheduled to be cut we will default to our standard cutting option.

Cut & Pack Fees

Cutting & Packaging Fees are calculated by taking the HWT (dressed weight) X the fee for example:

650 HWT (dressed weight) X \$0.90 = \$585

Farm/Brand Logos

We have the capability to print your logo on labels that are applied to each package. You must provide us with a compatible file (jpg) of your logo by the time you drop off your animal(s).

Steak & Roast Thickness/Size

- We will cut steaks 1" to 1-1/2" thick depending on the type of primal and size. If you want a specific thickness please identify it on the cut sheet.
- Roasts will be cut to a range of 3 to 5 pounds unless specified. If you want a specific weight range for the roasts please identify it on the cut sheet.

Packaging

- All cuts will be vacuum packaged and labeled. Package label will contain product description, farm name and logo (if provided) and weight of package.
- Packages will be master packed in cardboard boxes. Boxes will be labeled, label will contain box number, order number, quantity of packages and weight for each item in box.
- Product will be frozen for pick-up unless otherwise specified.

Finished Product Pick Up

Average wait time for orders to be completed from the date of slaughter are;

Beef 30 days

Pork, Lamb and Goat 15 days

If you order fresh sausage or patties add 5 more days

If you order cured & smoked products add 5 more days

Please Plan Accordingly

Due to limited freezer space it is imperative that customers pick up their finished product within 5 days from the date we notify you. Unless prior arrangements are made Meatworks will access a fee of \$24.00/Day for each day after the 5-day grace period.

Our capacity is limited by our freezer space, upon request we can provide you with information of cold storage facilities nearby that will store your product at a fraction of the cost. Thank you for your understanding on the matter.