



FM MEATS CUSTOM HARVEST CUTOUT

"ALL PORTION" CUTOUT \$1,200/HD

Office Use Only

Customer Name:	FLORIDA PREMIUM BEEF
Program #	FP
MT Order #	
Labeling specs:	ALL INDIV LABEL

FM CODE	NAMP CODE	BEEF LOIN STEAKS				X	X	X	APPROX PCS	APPROX WEIGHT
21035	1112A	Ribeye Steak	varies by thickness BNLS 14-20 oz BONE IN 28-40 oz			BNLS 1 inch	BNLS 1 1/2 in	BONE IN 14 PCS	20	17.5
21570	1180	New York Strip Steak	varies by thickness 14-20 oz			BNLS 1 in	BNLS 1 1/2 in		20	17.5
21854	1189A	Filet Mignon Steak	approx 8 oz			BNLS 1 1/2 in			10	5
21695	1184	Top Sirloin Steak (baseball cut)	approx 8 oz			BNLS 1 1/2 in			16	8
CODE	SELECT	ROAST CUTS		X	X	X	X			
		x YES /x TO STEW/x TO GRIND		WHOLE	PORTION	STEW	GRIND	PCS	WT	
21177	114	Chuck Roast Boneless	3-4 lb avg					8	30	
21426	169A	Top Round (London Broil)	3-4 lb avg					6	20	
21704		Culotte (Left As Whole Pieces -2)	2lb avg					2	4	
21896	185C	Tri - Tip Roast (Left As Whole Pieces -2	5 lb avg					2	5	
21421	171C	Eye of Round	5 lb avg					2	10	
21441	170	Rump Roast	3 lb avg					6	18	
CODE	SELECT	THIN / STEW / SPECIALTY		X	X	X	X			
		x YES/x TO STEW/xTO GRIND		WHOLE	PORTION	STEW	GRIND	PCS	WT	
12246	121C	Beef Outside Skirt Steak						2	3	
21172	1114D	Flat Iron Steak						2	2	
21292	193	Flank Steak						2	3	
21756	121D/185A	Fajitas 1 LB (aka STIR FRY - inside skirt & bottom sirloin)						12	12	
23052		Stew Meat 1 LB						20	20	
21292	123	Short Ribs Bone-in						2	5	
CODE	SELECT	SPECIAL WHOLE		X	X	X				
		x WHOLE/x CUT 1/2/x TO GRIND		WHOLE	CUT 1/2	GRIND	PCS	WT		
11296	120	Brisket Deckle Off					2	24		
CODE	SELECT	GRIND / TRIM		X	X	X				
		x1 LB BRICK/x5 LB CHUB/x10 LB CHUB		1# BRICK	5#CHUB	10#CHUB	PCS	WT		
31370		GROUND BEEF 80/20	(80/20 GROUND BEEF IS DEFAULT)**				288	288		