

|                    |  |                   |
|--------------------|--|-------------------|
| Name/Phone/Address |  | Total \$:         |
| Date               |  | Receiving Weight: |



## PIG HOMEKILL & PROCESSING FORM

### Meat Cuts:

(Please circle your preferences)

*Bacon/Ham will be bagged. If you wish to have them vacuum packed, a \$30 fee per animal will apply. Roasts vac packed as part of processing. Mince in 500g tubes \$10, otherwise bagged.*

Vac Pack Other Cuts      Yes/No  
Diced meat/Mince      500g / 1kg packs

**Shoulder:**              Chops    Boned Rolled Roast (Seasoned)    DS Ribeye  
                                 Mince    Bone in Roast    Bacon (\$9/kg)    Diced

**Rib End Loin:**              Chops    Boned Rolled Roast (Seasoned)    Bacon (\$9/kg)  
                                 Rack Frenched (\$5 ea)    Boned Rolled Roast (Plain)  
                                 Crumbed Cutlets (\$3/kg)              Ribeye Steak

**Belly:**                      Ribs (Plain)    Ribs (Marinated)              Whole Belly  
                                 Bacon (\$9/kg)

**Legs:**                      Roast Whole    Roast Half              Chops  
                                 Ham (\$35 per leg)              Bacon (\$9/kg)

\*Seasoning: Sage & Onion stuffing - \$7 per cut

\*\* Marinade/Glaze/Rubs choices and prices over page

### Offal/Bones:

Heart / Liver / Kidneys / Head / Trotters              Yes / No  
Dog Bones              Yes / No              Bacon Bones              Yes/No

**Office Use:**

Slaughter/Scald Charge Pigs:      <80kg hook weight \$90.00 (excluding offal removal)  
   >80kg hook weight \$99.00 (excluding offal removal)

Processing Charge:                      \$1.50/kg bone in weight

Mileage:                                      90c/km over 30km from Cromwell

Vac Pack Charge:                      Bacon:

Mince Charge:                              Stuffing/Glazes:

Salami Weight:                              Ham:

Sausage Weight:

### Small Goods/Gourmet Cuts:

(Please circle your preferences)

*Small goods are taken from your mince allocation.*

*You can choose to bone out all or part of your animal for small goods and gourmet cuts.*

|                                   |          |           |
|-----------------------------------|----------|-----------|
| Plain Sausages (\$6/kg)           | Yes / No | kgs ..... |
| Flavoured Sausages* (\$6-9.50/kg) | Yes / No | kgs ..... |
| Skinny Sausages (\$8.00/kg)       | Yes / No | kgs ..... |
| Meat Patties (\$7.50/kg)          | Yes / No | kgs ..... |
| Kebabs Marinated (\$5.00/kg)      | Yes / No | kgs ..... |
| Salami ** (\$9/kg)                | Yes / No | kgs ..... |
| Saveloys (\$7.50/kg)              | Yes / No | kgs ..... |

\*Flavours available: Over page for prices/flavours (min 10kg per flavour)

\*\* Salami Flavours: Cracked Pepper / Garlic / Plain / Chilli (Min 10kg)

The person presenting the animal(s) for processing has been actively engaged in the day-to-day maintenance of said animal(s) for at least 28 days immediately preceding the slaughter.

Sign: \_\_\_\_\_

Pack Size for Small Goods      3 / 6 / 9 / 12    Meal Pack Size \_\_\_\_

Other Notes:

### Homekill Sausage Prices /kg:

|                          |                |                            |                |                    |                |                     |                |
|--------------------------|----------------|----------------------------|----------------|--------------------|----------------|---------------------|----------------|
| <b>Herb &amp; Garlic</b> | <b>\$ 7.50</b> | Malay                      | \$ 7.70        | <b>Apple Cider</b> | <b>\$ 9.20</b> | <b>Manuka Honey</b> | <b>\$ 8.50</b> |
| Mint & Rosemary          | \$ 8.50        | Blue Cheese                | \$ 9.50        | Roast Mustard      | \$ 8.20        | <b>Pork Fennel</b>  | <b>\$ 7.70</b> |
| Feta Olive Garlic        | \$ 8.80        | <b>Apple Sage Rosemary</b> | <b>\$ 8.30</b> | Beer Sausage       | \$ 8.50        | Moroccan            | \$ 7.90        |
| Beef Horseradish         | \$ 8.50        | <b>Sweet Chilli Mango</b>  | <b>\$ 8.30</b> | Texan Chilli       | \$ 8.30        | Tomato Basil        | \$ 7.70        |
| Burgundy                 | \$ 9.90        | Sweet Chilli Plum          | \$ 8.10        | Madras             | \$ 8.20        | Pumpkin Feta Chive  | \$ 8.60        |
| <b>Plain</b>             | <b>\$ 6.50</b> | <b>Cumberland</b>          | <b>\$ 7.90</b> | <b>Toulouse</b>    | <b>\$ 8.40</b> | Cranberry Chestnut  | \$ 8.80        |
| <b>Smokey Bacon</b>      | <b>\$ 9.50</b> | <b>Bratwurst</b>           | <b>\$ 9.00</b> | Lemon Oregano      | \$ 8.20        |                     |                |

**\*\*Please note – a minimum of 10kg of trim is required PER flavour of sausage selected. We are happy to call you with the trim weight prior to processing small goods\*\*** Skinny flavoured sausages are \$2/kg extra.

### Glaze/Marinades/Coatings (per muscle cut)

|                       |         |                            |         |                  |         |
|-----------------------|---------|----------------------------|---------|------------------|---------|
| Honey Soy             | \$ 4.50 | Red Wine Caramelised Onion | \$ 5.50 | BBQ Plum Glaze   | \$3.50  |
| Buffalo Glaze         | \$ 4.50 | Double Smoke Glaze         | \$ 5.50 | Asian Lime Glaze | \$ 4.00 |
| Lamb Mint Rub Coating | \$ 3.00 | Pepper Rub Coating         | \$ 3.50 | Satay Nut Glaze  | \$4.00  |

Please note: Slaughter, Boning and Mileage prices exclude GST. Bookings essential for homekill slaughter service. Processing of meat is generally within 14 days of animal receipt. Please collect your meat within 7 days of being notified that it is ready for pickup, or storage fees may be incurred.

**Payment: Payment on pick up of your produce is preferred. We will, however, send an invoice if required. If an invoice is to be sent, payment is required WITHIN 7 DAYS, or a 5% penalty will occur. Please sign below as agreement to our homekill terms of trade.**

**Sign:**

Any questions? Please contact 03 4451120 Or email [info@thefridgeco.nz](mailto:info@thefridgeco.nz)