

Kraus Beef Processing Form:

For a whole or side of beef

Your Cutting and Packing Information	Circle your Preference
Arm Roast	3 Lb. or Into Burger
Chuck Roast Or Chuck Steak	3 Lb. OR Into Burger Thickness Per Package ½, ¾", 1 2, 3, 4
Ribeye Steak	Bone-In/ Boneless Thickness Per Package: ½, ¾, 1" 2, 3, 4, 5, 6
Short Ribs	Yes or Into Burger
Soup Meat	Yes or Into Burger
Soup Bones	Yes or Into Burger
Brisket	Whole or Half or Into Burger
Stew Meat	Yes or Into Burger
Ground Beef	1 lb. pkg
Steaks Circle A or B A. T-bone, Porterhouse, and Sirloin B. Strip, Fillet, and Sirloin	Thickness Per Package ½", ¾", 1", 1 ½ 2, 3, 4, 5, 6
Round Steak	Bone In or Burger or Tenderized
Rump Roast	Yes or Into Burger
Sirloin Tip Roast or Sirloin Tip Steaks	3 Lbs. Thickness Per Package ½", ¾", 1" 2, 3, 4, 5, 6
Misc. (first come first serve basis)	Heart, Tongue, Tail, Liver
Packaging	Vacuum Seal

You can opt to turn any of the above cuts into ground beef!