

FLBS CUSTOM PROCESSING CHARGES

Beef Processing Pricing & Information

SLAUGHTER CHARGE

Slaughter charge is the fee we apply for slaughtering your beef. If your beef weighs more than 1,000 lbs hanging we will charge an oversized beef slaughter charge.

Whole Beef Slaughter Charge: \$60.00

Half Beef Slaughter Charge: \$30.00

Quarter Beef Slaughter Charge: \$15.00

Oversized Beef Charge: \$100.00

Rendering Charge-Offal and Bone Disposal

Whole Beef 40.00

Half Beef 20.00

Quarter Beef 10.00

PROCESSING: Cut, Wrap & Freeze Charge

FLBS wraps all of our fresh meat cuts in a heat seal plastic. This insures that your meat will keep as long as possible in your freezer. We also attach a sticker to the package so you know what is inside! When we take instructions here we will ask you a variety of questions. Here are some things you can think about:

How many steaks (T-Bone, Porterhouse, Rib Steak, Round Steak, ETC) would you like in a package?

How thick would you like your steaks cut? Would you like your brisket, short ribs, suet, heart, liver & tongue?

What size roast would suite you best? (3-4 lb is average)

These are just some things to get you thinking about how you would like your beef cut. If you need help figuring out different options of cuts feel free to call and someone here will assist you. NOTE: Additional processing such as wet and dry aging is an additional charge to you. If you have any questions about these processes please call.

Whole Beef: .66/lb

Half Beef: .70/lb

Quarter Beef: .75/lb

Wrapping 1 Steak to pkg: .80/lb

Grinding, Pattie & Tenderizing Charges

Tenderizing (Mechanical Process): .66/lb

1/3# Ground Beef Patties: 1.37/lb

1/4# Ground Beef Patties: 1.37/lb

1/2# Ground Beef Patties: 1.37/lb

Grinding Charge: .30/lb

NOTE: We have a 20 lb minimum pattie order.

PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

