



Innovative Foods Custom Meat Processing USDA Inspected

Dave & Tami Ellicott 970-330-8400
4320 Industrial Parkway, Evans, CO 80620

PROCESSING SERVICES & FEES*

New Rates Effective: 5/1/23

HARVEST:

		Per Head
BEEF:	Standard Harvest: Includes 14 Day Minimum Dry Aging	\$ 105.00
	Harvest Only: Includes 14 Day Minimum Dry Aging	\$ 150.00
	Extra Hang Time: 21 Day Minimum Dry Aging	\$ 125.00
	Emergency Harvest	\$ 250.00
BUFFALO:	Standard Harvest	\$ 250.00
HOGS:	Standard Harvest	\$ 80.00
	Harvest Only	\$ 140.00
ROASTER HOGS:	Scalded Roaster	\$ 155.00
	Scalded Roaster-Tied	\$ 165.00
LAMBS & GOATS:	Standard Harvest	\$ 50.00

PROCESSING:

	All Products Are Vacuum Packaged	Per Lb
BEEF:	Standard Cutting (Whole or Half) On HCW	\$ 1.07
	Specialty or Boneless Cutting On HCW-(Whole or Half)	\$ 1.17
	Quarters-Same Cut Styles On HCW	\$ 1.17
	Quarters-Different Cut Styles On HCW	\$ 1.37
	Value Added Cut Option On HCW (Whole or Half)	\$ 1.17
	Patties (Per Lb Finished Weight)	\$ 0.95
BISON:	Standard Cutting On HCW	\$ 1.22
HOGS:	Standard Cutting On HCW	\$ 1.07
	Specialty or Boneless On HCW	\$ 1.17
	Per Lb Finished Weight:	
	Stuffing/Links (32-35mm Hog Casings)	\$ 2.75
	Stuffing/Links (24-28mm Lamb Casings)	\$ 2.95
	Per Lb Raw Weight:	
	Curing/Smoking (Hams, Bacons, Loins, etc.)	\$ 1.95
	Peppered Bacon	\$ 2.20
	Seasoning* (per pound)	\$ 0.60
	Seasoning-Cheddar or Jalapeno/Cheddar (per pound)	\$ 1.95
	*All Seasonings Are Preservative (Except Salt) and MSG Free	
LAMBS & GOATS:	Standard Cutting	Per Head \$ 95.00

Additional Processing Options:

40 & 60 lb Breaker boxes: Additional charge applies.
Boxing Flats are included in pricing.

**We need cutting orders on Hogs, Lambs and Goats due at time of drop off and on Beef within 7 days of drop off.
If we do not receive your cut order within this time a standard cut will apply.

**We will gladly hold your processed order for one week after notification processing is complete.
After that time there will be a storage charge assessed at \$5.00 per box per week.

Forms of payment accepted on Processing: Debit Card, Checks or Cash

*Prices subject to change without notice due to prevailing inflationary and economic issues

Innovative Foods, Inc.

USDA Inspected

Custom Meat Processing

4320 Industrial Parkway

Evans, CO 80620

Orders@ifoodsco.com

970-330-8400



Est. Cut Date _____

CID # _____ HCW _____

Tag/ID _____

Date in _____

1/2 or Whole _____

Innovativefoodsco.com

Preferred Notification Method:

Email Phone Text

BEEF CUTTING INSTRUCTIONS

Vacuum Pack

Customer _____ Phone _____

Email _____

GROUND BEEF

Circle Choice	
1#	1 1/2# 2#
Patties	Per Pkg
1/4 lb	_____
1/3 lb	_____
1/2 lb	_____

CHUCK how thick # per pkg lb per rst

Steak _____ Roast _____ Grind _____

ARM/POT Roast _____ Grind _____

RIB Steak _____ Roast _____ Grind _____

(Bone In = Rib Steak (Bone In or Boneless)
 Bnls = Ribeye)

BRISKET Yes _____ No _____ (Grind) **FLANK** Yes _____ Grind _____

SHORT RIB Yes _____ No _____ **SOUP BONES** Yes _____ Grind _____

STEW MEAT Yes _____ (No. of 1lb Pkgs) Grind _____

LOIN Filet _____ and NY _____

OR

T-Bone _____

BI Btm Rnd Rump Roast Yes _____ No _____

SIRLOIN Steak _____ Roast _____

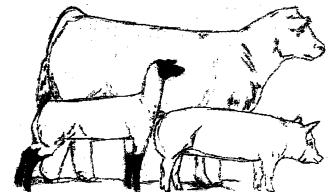
SIRLOIN TIP Steak _____ Roast _____ Grind _____

ROUND Steak _____ Tenderize yes no

Roast _____

Cubed _____

(Chicken Fried)



Special Instructions _____

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970-330-8400

970-330-6378 Fax

Innovativefoodsco.com



Est. Cut Date _____

CID # _____ HCW _____

Tag/ID _____

Date in _____

1/4

Preferred Notification Method:

Email Phone Text

Standard Bnls Steak Quarter

BEEF CUTTING INSTRUCTIONS

Vacuum Pack

Customer _____ Phone _____

Email _____

how thick # per pkg lb per rst

CHUCK Roast 3#

ARM/POT Grind X

RIB Steak 1" 2

BNLS

BRISKET YES FLANK Yes

SHORT RIB YES SOUP BONES Yes

STEW MEAT Yes 5 (No. of 1lb Pkgs)

LOIN Filet 1 1/2" 2 and NY 1" 2 **Heart** Yes No

BI Btm Rnd Rump Roast YES **Liver** Yes No

SIRLOIN Steak 1" 1 **Tongue** Yes No

SIRLOIN TIP Steak 1" 1 **Oxtail** Yes No

ROUND Steak 3/4" 1 Tenderize **yes**

Roast GRIND Bottom

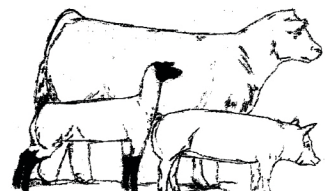
Cubed GRIND Bottom

Roast

Special Instructions _____

GROUND BEEF

Circle Choice	
1#	2#
Patties	Per Pkg
1/4 lb	_____
1/3 lb	_____
1/2 lb	_____



Innovative Foods, LLC

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Evans, CO 80620

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970-330-6378 Fax

Innovativefoodsco.com



Est. Cut Date _____

CID # _____ HCW _____

Tag/ID _____

Date in _____

1/2 - Whole _____

STANDARD CUT BEEF CUTTING INSTRUCTIONS

Preferred Notification Method:

Email Phone Text

Check Box to use cut sheet on file

Customer _____ Phone _____

Address _____

Vacuum Pack

GROUND BEEF

1 lb	Pkgs
Patties	Per Pkg
1/4 lb	_____
1/3 lb	_____
1/2 lb	_____

how thick # per pkg lb per rst

CHUCK Roast **3-4#**

ARM/POT Roast **3-4#** or Grind _____

RIB Steak **1"** **2**

BRISKET Yes **Halved** FLANK Yes **X**

SHORT RIB Yes **X** SOUP BONES Yes **X**

STEW MEAT Yes **5-8** (No. of 1# Pkgs)

LOIN Filet **1 1/2"** **2** New York **1"** **2**

1/2 can only pick

Filet & NY

OR

OR

T-Bone

T-Bone **1"** **2**

BI Btm Rnd Rump Roast Yes **3-4#**

SIRLOIN Steak **1"** **1**

SIRLOIN TIP Steak **1"** **1** Roast _____

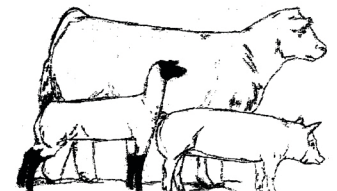
ROUND **TOP** Steak **3/4"** **1** Tenderize **yes**

Roast Grind

Bottom

Cubed Grind _____

(Chicken Fry)



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Est. Cut Date _____

CID # _____

HCW _____

Tag/ID _____

Date in _____

1/4

Standard Bone In Steak Quarter

BEEF CUTTING INSTRUCTIONS

Preferred Notification Method:

Email Phone Text

Vacuum Pack

Customer _____ Phone _____

Email _____

how thick # per pkg

lb per rst

CHUCK

Roast 3#

ARM/POT

Grind X

RIB

Steak 1" 2

BRISKET

YES

FLANK

Yes

SHORT RIB

YES

SOUP BONES

Yes

STEW MEAT

Yes 5 (No. of 1lb Pkgs)

LOIN

Filet 1 1/2" 2

T-Bone 1" 2

**BI Btm Rnd
Rump Roast**

YES

SIRLOIN

Steak 1" 1

SIRLOIN TIP

Steak 1" 1

ROUND

Steak 3/4" 1

Roast GRIND Bottom

Cubed GRIND Bottom

Tenderize **yes**

GROUND BEEF

Circle Choice		
1#	1 1/2#	2#
Patties		Per Pkg
1/4 lb	_____	
1/3 lb	_____	
1/2 lb	_____	

Circle

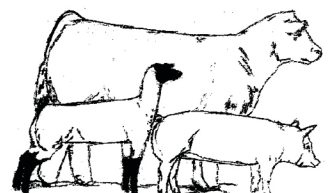
Heart Yes No

Liver Yes No

Tongue Yes No

Oxtail Yes No

Head Yes No



Special Instructions _____