

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

BEEF: Standard Harvest: Includes 14 Day Minimum Dry Aging 105.00	HARVEST:		ı	Per Head
### HOGS: Standard Harvest Harvest Only \$ 140.00 ### ROASTER HOGS: Scalded Roaster Scalded Roaster-Tied \$ 155.00 ### Lamber & Scalded Roaster-Tied \$ 165.00 ### Lamber & GOATS: Standard Harvest \$ 50.00 ### Lamber & GOATS: Standard Harvest \$ 50.00 ### Lamber & GOATS: 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 Ib Finished Weight) \$ 0.95 ### BISON: Standard Cutting On HCW \$ 1.07 ### Per Lb Finished Weight: ### Stuffing/Links (32-35mm Hog Casings) \$ 2.75 ### Stuffing/Links (24-28mm Lamb 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 ### Seasoning* (per pound) \$ 0.60 ### Seasoning-Cheddar or Jalapeno/Cheddar (per pound) \$ 1.95	BEEF:	Harvest Only: Includes 14 Day Minimum Dry Aging Extra Hang Time: 21 Day Minimum Dry Aging	\$ \$	150.00 125.00
Harvest Only \$ 140.00	BUFFALO:	Standard Harvest	\$	250.00
Scalded Roaster-Tied	HOGS:			
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 \$ 1.37 Quarters-Different Cut Styles On HCW \$ 1.37 Value Added Cut Option On HCW (Whole or Half) \$ 1.17 Patties (Per Ib Finished Weight) \$ 0.95 BISON: Standard Cutting On HCW \$ 1.07 Specialty or Boneless 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) \$ 2.75 Stuffing/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	ROASTER HOGS:			
BEEF: Standard Cutting (Whole or Half) On HCW \$ 1.07	LAMBS & GOATS:	Standard Harvest	\$	50.00
Specialty or Boneless Cutting On HCW-(Whole or Half) Quarters-Same Cut Styles On HCW Quarters-Different Cut Styles On HCW \$ 1.37 Value Added Cut Option On HCW (Whole or Half) Patties (Per Ib 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) Stuffing/Links (24-28mm Lamb 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 Seasoning* (per pound) Seasoning-Cheddar or Jalapeno/Cheddar (per pound) \$ 1.95	PROCESSING:	All Products Are Vacuum Packaged		Per Lb
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	BEEF:	Specialty or Boneless Cutting On HCW-(Whole or Half) Quarters-Same Cut Styles On HCW Quarters-Different Cut Styles On HCW Value Added Cut Option On HCW (Whole or Half)	\$ \$ \$	1.17 1.17 1.37 1.17
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	BISON:	Standard Cutting On HCW	\$	1.22
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	HOGS:	Specialty or Boneless On HCW Per Lb Finished Weight:	\$	1.17
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		Stuffing/Links (24-28mm Lamb Casings)		2.95
Peppered Bacon\$ 2.20Seasoning* (per pound)\$ 0.60Seasoning-Cheddar or Jalapeno/Cheddar (per pound)\$ 1.95		Per Lb Raw Weight:		
All Deasonings Are I reservative (Except Dait) and WOO I ree		Peppered Bacon Seasoning* (per pound)	\$ \$	2.20 0.60
Per Head LAMBS & GOATS: Standard Cutting \$ 95.00	LAMBS & GOATS:	Standard Cutting		

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.

Innovative Foods, Inc.

USDA Inspected

Custom Meat Processing 4320 Industrial Parkway Evans, CO 80620 Orders@ifoodsco.com 97



Est. Cut Date	
CID#	HCW
Tag/ID	
Date in	

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970-330-8400	<u>.com</u>							Date in	•		
Innovativef	oodsco	.com					1	/2 or Wh	ole		
Preferred Notifica	ation Metho		BEEF	CI	UTTING	3 INST	RUCTION	NS	Va	cuum Pa	ack
Customer					Phone _						
Email					-						
СНИСК	Steak	how thick	# per pkg		Roast	lb per rst	Grind		-	GROUN Circle 1 1# 1 1/2	Choice
OHOOK	Olean -				Noast		Gilia			Patties	Per Pkg
ARM/POT					Roast		Grind			1/4 lb	
RIB (Bone In = Rib Steak Bnls = Ribeye)	Steak				Roast (Bone In o	Boneless)	Grind _			1/3 lb	
BRISKET	Yes		1	No_	((Grind)	FLANK	Yes		Grind	
SHORT RIB	Yes		1	No_		SOU	P BONES	Yes		Grind	
STEW MEAT	Yes		(No. of 1lb Pk	gs)	Grind _					Cir	cle
LOIN	Filet		a	nd	NY				Heart	Yes	No
	OR								Liver	Yes	No
	T-Bone							•	Tongue	Yes	No
BI Btm Rnd Rump Roast	Yes		1	No_					Oxtail	Yes	No
SIRLOIN	Steak				Roast				Head	Yes	No
SIRLOIN TIP	Steak				Roast		Grind				
ROUND	Steak			-	Tenderize	yes	no		P		13
	Roast									1	
Special Instruc	Cubed (Chicken I	Fried)						d		No	

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Custom Meat Pr	rocessing	7		20/			CID#_		HCW	
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Evans, CO 80620			2	Speci	alists		Tag/ID			
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Innovativef	oodsco	.com							1/4	
Preferred Notifica		al.	Sta	ndard Bnls	Steak Qua	ırter		•		•
			BEEF	CUTTIN	G INST	RUCTIO	NS ,			
Email Phone	e Te	xt						Va	cuum Pa	ack
Customer				Phone			l			
Email										
				_					GROUN	D BEEF
		how thick	# per pkg		lb per rst			[Circle	Choice
CHUCK				Roast	3#				1# 1 1/2	2# 2#
								į	Patties	Per Pkg
ARM/POT						Grind_	X		1/4 lb	
RIB	Steak	1"	2						1/3 lb	
BNLS									1/2 lb	
DDIEKET		YES				EL ANIZ		Vac		
BRISKET	-	TES				FLANK	_	Yes		
SHORT RIB		YES			SOU	BONES		Yes		
							1	1		
STEW MEAT	Yes	5	(No. of 1lb Pk	gs)						
	-								Cir	cle
LOIN	Filet	1 1/2"	2 a	nd NY	1"	2		Heart	Yes	No
								Liver	Yes	No
							_		V	NI-
							'	ongue	Yes	No
BI Btm Rnd Rump Roast	_	YES					•	Oxtail	Yes	No
SIRLOIN	Steak	1"	1					Head	Yes	No
SIRLOIN TIP	Steak _	1"	1							
ROUND	Steak	3/4"	1	Tenderize	yes			1		13
	Roast	GRIND B	ottom						T.	
	Cubed	GRIND B	ottom					AT	MA	
	Roast						4		1 Wall	- M
Special Instruct	tions _									

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Evans, CO 80620	0			Special			Tag/ID	_		
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Innovativef		.com					1/2 - Whole			
Preferred Notifica	ation Meth	od:		STANDAR		TIONO				
Email Phon	е 🔲 те	ext	BEEF C	UTTING IN	15 I KUC	HONS		Check Bo sheet on		cut
Customer				Phone			ſ			
Address				_				Vacı	uum Pa	ack
								GI	ROUNI	D BEEF
		how thick	# per pkg		lb per rst					
CHUCK				Roast	3-4#				1 lb atties	Pkgs
ARM/POT				Posst	3-4# or	Grind			1/4 lb	Per Pkg
				Noast	<u> </u>	Gillia _			ļ	
RIB	Steak	1"	2						1/3 lb	
									1/2 lb	
BRISKET	Yes	Halv	ved			FLANK	Yes_	X		
SHORT RIB	Yes	X			SOUP	BONES	Yes	X		
							1	1		
STEW MEAT	Yes	5-8	(No. of 1# Pl	(gs)					Circ	ale.
LOIN	Filet	1 1/2"	2	New York	1"	2		-leart	Yes	No
1/2 can only pick Filet & NY	OR			_					Yes	No
OR T-Bone	T-Bone	1"	2						Yes	No
BI Btm Rnd		· · · · ·						-		
Rump Roast	Yes	3-4#	ı				C	Oxtail	Yes	No
SIRLOIN	Steak	1"	1				ı	Head		
	'									
SIRLOIN TIP	Steak TOP	1"	1	Roast_						
ROUND	Steak	3/4"	1	Tenderize	yes		j			13
	Roast Bottom	Grind							1	
i e	Cubed Chicken Fr	Grind						AN	A	EVIT
Special Instruc		J /						म	ATLES TRANSPORT	46.73

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Custom Meat Pl	_	7		20/			CID#_		HCW	
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Customer				Phone						
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		how thick	# per pkg	ld I	oer rst			-		Choice
CHUCK				Roast	3#				1# 1 1/2	2# 2#
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ARM/POT						Grind _	X		1/4 lb	
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									1/2 lb	
BRISKET		YES			FI	LANK		Yes		
Divisite:							-			
SHORT RIB	-	YES			SOUP BO	ONES	_	Yes		
STEW MEAT	Yes	5	(No. of 1lb Pk	gs)						
									Cir	rcle
LOIN	Filet	1 1/2"	2					Heart	Yes	No
								Liver	Yes	No
	T Done	1"	2				_			
	T-Bone	<u>'</u>	2				'	ongue	Yes	No
BI Btm Rnd Rump Roast		YES						Oxtail	Yes	No
rtamp rtodot	-									
SIRLOIN	Steak	1"	1					Head	Yes	No
	-									
SIRLOIN TIP	Steak	1"	1							
ROUND	Steak	3/4"	1	Tenderize)	/es					13
	Roast	GRIND B	ottom						1	
	Cubed	GRIND B	ottom				1	ATT I	A	1/1
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