

Meat Processing Form for Sheep:

Name: _____

1. Front Shanks: Full ☐ or Cut ☐.
2. Back Shanks: Full ☐ or Cut ☐.
3. Forequarter Neck Chops.
4. Forequarter Flap of Ribs.
5. Forequarter Shoulder: Chops ☐ or Diced ☐.
6. Midsection: Loin Chops.
7. Midsection: Chops.
8. Hindquarter: Full Rump ☐ or Chump Chops ☐.
9. Hindquarter Left Leg: Full ☐ or Chops ☐ or Diced ☐.
10. Hindquarter Right Leg: Full ☐ or Chops ☐ or Diced ☐.
11. Packed in Quantities of: 4 ☐ or 6 ☐.
12. Leg Chops Packed in Quantities of: 2 ☐ or 4 ☐.