



Building a Tradition of Quality

To Leave a Legacy of

Excellence

Beef & Bison Cutting Instructions at Smucker's Meats

Smucker's Meats offers different levels of customization depending on the division or portion of the carcass ordered.

1. 1 half carcass, or 1 or more carcasses per work order – Full customization, all available cutting options or further processing are able to be ordered unless restricted by product minimums or limited by multiple options for a cut or portion of the carcass.
2. Quarter carcass, also known as mixed quarters – Customizable but limited by the requests of the other shareholders of the carcass. Steak thickness and roast sizes are not available options for this “share” option. Types of cuts or roasts are able to be requested but only within the limits that it does not take away value or quantity from the other shareholders. There can be 4 different sets of instructions for 1 carcass that has been divided into quarters. The cutting instructions for quarters are limited in the options available and not all of the cuts or items that are available for a whole or half carcass will be possible for carcasses divided into quarter shares.
3. Third Carcass or Thirds – 1 whole carcass or 1 half carcass can be divided into thirds but all of the “shares” have to be cut the same way or have the same cuts/portions in each “share”. Options for different cuts or portions still exist but any variations have to be divisible by three and included in each share. There will only be 1 work order (instructions) for a carcass or side that is cut as thirds.
4. Sixths – 1 whole carcass can be divided into sixths. The carcass has to have a hot carcass weight (dressed) of more than 450lbs. to qualify for sixths. Because the carcass has to be broken down equally six ways, there are few options available for these shares. Any variations to the standard order will need be divisible six ways. There will only be 1 work order for a carcass that is cut as sixths.
5. Eighths – 1 whole carcass can be divided into eighths. The carcass has to have a hot carcass weight (dressed) of more than 550lbs. There are currently 2 sets of instructions available for cutting a carcass into eighths and both are determined by the size or

*735 Pinkerton Rd., Mount Joy, PA 17552 - 717-653-0303 - 877-445-7367 - www.smuckersmeats.com
cutmeat735@smuckersmeats.com*

Last Updated :04/24/2014 Page 1 of 2



Building a Tradition of Quality

To Leave a Legacy of

Excellence

weight of the carcass. The "Heavy Eighths" instructions are designed for carcasses that weigh 700lbs or more. The "Lite Eighths" instructions are designed for carcasses that weigh between 550lbs & 699lbs. If a carcass weighs less than 550lbs it will automatically default to the cutting instructions for a sixth share.

These are currently the only ways in which a carcass can be broken down within our process and facility.