



*Building a Tradition of Quality*

*To Leave a Legacy of*

*Excellence*

## **Dry Aging Policy at Smucker's Meats**

Due to the limited cooler space to hang carcasses for extended periods of time, Smucker's Meats has an established billing procedure to adequately recognize the cost and value of dry aging carcasses for extended periods of time.

### **Procedure:**

1. The week that a carcass is slaughtered will not be counted as a hanging week but will be referred to as the slaughter week.
2. The first 2 hanging weeks after the slaughter week will be included in the regular cutting and packaging price (Cut & Vac). Any carcasses that are cut within the first 2 hanging weeks will not have any additional dry aging charges applied to the work order/invoice.
3. Any carcasses that remain hanging in the cooler beyond the first 2 hanging weeks will have additional dry aging charges applied to the work order/invoice.
4. Charges for Dry Aging beyond the first 2 hanging weeks will be figured in the following manner,
  - 3<sup>rd</sup> hanging week - \$.03/lb on Hot Weight
  - 4<sup>th</sup> hanging week - \$.04/lb on Hot Weight
  - 5<sup>th</sup> hanging week - \$.05/lb on Hot Weight
  - 6<sup>th</sup> hanging week - \$.06/lb on Hot Weight
  - 7<sup>th</sup> hanging week - \$.07/lb on Hot Weight
  - 8<sup>th</sup> hanging week - \$.08/lb on Hot Weight
5. These charges will not be accrued but will be charged at the rate for the total number of weeks that the carcass was hanging. If a carcass is cut at any time within the specific hanging week it will be charged at the rate for that hanging week.