

Rainbow Packing Inc.

Processing Charges

Harvesting:

Beef: \$55.00

***Upcharge of \$15.00 added to carcasses dressing

Pork: \$40.00

over 1100#

Lamb: \$90.00 (Complete Harvesting/Processing)

UNSHEARED=\$10.00 Extra

Cooling: .15# (On Slaughter Only Animals)

Processing:

Cost of processing is calculated on the dressed weight (Hanging Carcass Weight) of the animal

See Note Below on how to receive a .05#

Cut/Wrap: .60# (Dbl Paper Wrapped)

discount on cutting/wrapping fees

Vacuum Packaging Cuts: .65#

Complete Vacuum Package (Cuts/Burger): .75#

Please Note: All Ground Beef is vacuum stuffed in pre-labeled Tubes/Vacuum Pouches

***Standard Pkg is 1" thick on steaks-2 per Pkg, 3-4# Roast, 1-2# Burger-there will be an additional fee of .05# to process into smaller size pkg.**

Smoking: 1.09#

Fresh Sausage Making:

Bulk: 1.69#

Link: Brats 2.19# Breakfast \$2.39

Snack Sticks: \$3.99#

Summer Sausage: \$2.99 - \$3.19#

Smoked Sausages (Hotdogs/Polish): \$2.99#

Beef Bacon: \$3.29#

Patties Made: \$.69# (10# Boxes) or .99# (1# pkg's)

Boxes \$1.79 each

You must specify if you would like your items Vacuum Pkg'd when giving your cutting instructions or it will be assumed you want your meat Dbl Paper Wrapped.

*****.05 Discount will be given off the Cutting/Wrapping fee if your cutting instructions are received on or prior to the delivery of the animal******

