

Cutting and wrapping:

The meat from your carcass(es) are tagged all the way through the cutting and wrapping process with a unique carcass number attached to the trays of cuts and the tubs of trim. This carcass number follows the meat all through the process right to the boxes that the meat packages are put into.

Roasts, steaks and other cuts are put into a plastic bag and then brown wrapped in freezer paper. Trim is sent to the sausage kitchen to be ground up and packed with a vacuum stuffer into red and white striped heavy plastic bags. Vacuum stuffer automatically measures out volume of each package (usually 1, 1.5 or 2 lb).

A saw with a boneless blade has been added recently so uniform thickness of each boneless steak is achieved. The meatcutters are trained in the various cuts and if there are any different cuts you would prefer, please let us know as we do custom cut. Tomahawk steaks, Maui or Korean style short ribs, or rouladin are some of the custom cuts that are requested.