

PORK PROCESSING FORM



This form must be completed and returned on the day of drop-off. Once the form is completed, please drop the form off in the shed located by the loading ramps.

DETAILS AND DECLARATION

Name: _____ Phone: _____

Address: _____ No. animals: _____

Email: _____ No. people in house: _____

I confirm that I am the owner and have been in possession of the animal/s for the past 28 days.

Signature: _____ Date: _____

DELIVERY

Upon delivery, please push your animal/s into one of the pens on the right. Mark your pigs with the spray paint located in the shed beside the loading ramps. If there are no free pens available then please put your animals in a pen with the same type of animal, but ensure you have used a different colour spray paint so we can tell the animals apart.

Spray paint colour used: _____ Pen number: _____

PRICING

Pigs up to 50Kg: \$80 + GST

Pigs between 50 - 80Kg: \$120 + GST

Pigs over 80Kg: \$150 + GST

Additional costs:

Sausages:

- Herb & Garlic: \$9.00/kg + GST (minimum 5kg)
- Old English: \$9.00/kg + GST (minimum 5kg)
- Pork & Fennel: \$9.00/kg + GST (minimum 5kg)
- Spanish Chorizo: \$9.00/kg + GST (minimum 5kg)

Our pricing is based on dead weight (once the animal has been killed, skinned, gutted and bled).

PAYMENT INSTRUCTIONS

Full payment is required prior to collection. Once the animal is killed and processed, an invoice will be sent to your email. We accept internet banking and/or cash only.

Bank details:

Dargaville Homekill
03-1538-0039817-000
Reference: Your name (as per this form)

CHOSEN CUTS

Tick your chosen cuts.

FOREQUARTER

SHOULDER:

Roast:
Whole / halved / thirds (circle one)

Chops

Mince

HOCK:

Yes No
(if no, will be trimmed out for mince)

MID LOIN

BELLY:

Whole / halved / thirds (circle one)

Slices

LOIN:

Chops

Steaks

Roast

LEG

Roast:
Whole / halved / thirds / quarters (circle one)

Chops

Steaks

Mince

OFFAL

Liver

Kidney

Heart

Cheeks

MINCE AND SAUSAGES

We will save as much mince for you as you specify, and the rest will be used for sausages.

Please note that the quality of the beast affects the quality of the mince and sausages.

MINCE:

Quantity of mince required: _____ kg

Pack size: _____ g / kg

SAUSAGES:

Herb & Garlic: _____ kg (minimum 5kg)

Old English: _____ kg (minimum 5kg)

Pork & Fennel: _____ kg (minimum 5kg)

Spanish Chorizo: _____ kg (minimum 5kg)