

# Buffalo Service Boning

Booking #:



191 Purrumbete Estate Rd  
KOALLAH VIC 3260  
P 03 5594 5222

Please return completed form via email to [livestock@koallahfarm.com.au](mailto:livestock@koallahfarm.com.au) or fax to **03 8677 5469** at least 2 days prior to the Scheduled boning date specified in the top right corner of this form.

Sched Slaughter Date:

Sched Boning Date:

Sched Loadout Date:

Return Form By:

Total Animals on Booking:

## Boning Customer Details

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Bodies: \_\_\_\_\_

If you would like some carcasses cut different to others, please complete multiple sheets.

Standard Pack Sizes (please specify alternate pack sizes to meet your needs)					
Mince	1KG		Rump Steak	1	
Diced	1KG		T-Bone Steak	1	
Sausages	12		Rib-Eye Steak	1	
Burger Mix	1KG		All Other Steak	2	
Roasts	1.5-2KG				

Comments / Special Instructions

(Office Use Only)

Chief Boner \_\_\_\_\_

Chief Packer \_\_\_\_\_

Instructions - Please write the desired percentage of each cut option in each of the sections 1-14

Silverside (example)	
Silverside Roast	25%
Corned Silverside	50%
Mince	25%
	100%

1. Shin	
Osso Bucco	
Gravy	
Mince	

2. Silverside	
Silverside Roast	
Corned Silverside	
Mince	

3. Topside	
Topside Roast	
Topside Steak	
Mince	

4. Knuckle	
BBQ Steak	
Mince	

5. Rump	
Rump Steak	
Rump Roast	
Diced	
Mince	

6. Tenderloin	
Eye Fillet Steak	
Eye Fillet Whole	

7. Striploin	
T-Bone Steak	
Porterhouse Steak	

8. Ribs	
Scotch Fillet	
Rib-Eye Steak	
Rib-Eye Roast	
Spare Ribs	

9. Blade	
Blade Roast	
Blade Steak	
Mince	

10. Oyster Blade	
Oyster Blade Stk	
Mince	

11. Chuck	
Braising Steak	
Mince	

12. Brisket	
Rolled Roast	
Corned Brisket	
Mince	

13. Skirt	
Skirt Steak	
Mince	

14. Mince	
Mince	
Sausages	

## OFFAL

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## BONES

Marrow		Brisket		Soup	
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Office Use Only

Animal ID: \_\_\_\_\_

Label: \_\_\_\_\_