

**DEER PROCESSING FORM**

4 15 23

Deer Deboned: Yes / No

Meat Frozen: Yes / No

Deboning Chg. \_\_\_\_\_

**DEER PROCESSING**

deer brought in on ICE or FROZEN have a tendency to lose 15% to 20%

\_\_\_\_ **Steaks** **1.5 - 2 lbs.**  
*hindquarter only* Tenderized-YES/NO

\_\_\_\_ **Back Strap** **1.5 - 2 lbs.**  
Tenderized-YES/NO

\_\_\_\_ **Tenderloin** **1.5 - 2 lbs.**  
Tenderized-YES/NO

\_\_\_\_ **Hamburger** Add \_\_\_\_\_% (Beef or Pork) **1.5 - 2 lbs.**

**NOTES:**

\_\_\_\_ **Pansausage** \_\_\_\_\_ % Deer **1.5 - 2 lbs.**  
\_\_\_\_\_ % Pork

\_\_\_\_ **Sausage** \_\_\_\_\_ % Deer  
(Min. 30 lbs. total wt.) \_\_\_\_\_ % Pork

\_\_\_\_ **Dry Sausage** \_\_\_\_\_ % Deer  
(Min. 30 lbs. total wt.) \_\_\_\_\_ % Pork

\_\_\_\_ **Summer Sausage** \_\_\_\_\_ % Deer  
(Min. 30 lbs. total wt.) \_\_\_\_\_ % Pork

**Jerky 1 or 2 Pepper / No Pepper**

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Janak Packing, Inc. is not responsible for an type of illness or injury caused by bone fragments or ammunition or unsanitary conditons of game brought into our facility for processing. Janak Packing Inc. will not guarantee end product when meat is not kept at proper chilling temperatures prior to being brought in.

Name: \_\_\_\_\_ Date: \_\_\_\_\_ Record By: \_\_\_\_\_  
Address: \_\_\_\_\_ Hunter Name: \_\_\_\_\_  
Phone: \_\_\_\_\_ Deposit: \_\_\_\_\_  
All meat not picked up within 7 days of courtesy call will incur a \$10/day charge--1/2 pickup \$30/day charge  
Customer Signature: \_\_\_\_\_ Date: \_\_\_\_\_