



Wild Game Processing Cut Sheet

To provide our customers with high quality sausage:

- We accept only fresh, or fresh-frozen, boneless, trimmed, and clean wild game.
 - We inspect all wild game as it arrives, and again before sausage is made. All game is tagged with your name and the date. If our inspection shows that your wild game does not meet our standards, we will contact you.
 - We only use fresh beef, pork & spices. • Our equipment is thoroughly washed and sanitized daily, under strict guidelines.
 - Our plant is STATE INSPECTED and HACCP Certified.
 - We are mandated to follow the sanitation operating procedures as set forth by the State.
 - We have a State Inspector on the premises 5 days a week.
 - Our reputation is built on customer satisfaction & high quality smoked meats & sausages. Our equipment is designed to produce the highest quality and most consistent sausage, however, our equipment is designed for minimum batch sizes of 100#.
- Therefore your game may be processed and mixed with the same type of game brought in by others.

SAUSAGE PRODUCTS

| | Bill Weight | Price per # |
|---|-------------|-------------|
| Summer Sausage (Plain or Mustard Seed & Garlic) | 1.4 | \$ 3.39 |
| Summer Sausage ½ stick (Plain or Mustard Seed & Garlic) | 1.4 | \$ 3.59 |
| Snack Sticks (plain or hot) | 1.4 | \$ 3.69 |
| Bologna (Ring or Stick) | 1.4 | \$ 3.19 |
| Natural Casing Wieners | 1.4 | \$ 3.49 |
| Brats or Patties (no min) | 1.4 | \$ 2.79 |
| Flavored Brats (no min) | 1.4 | \$ 2.89 |
| Breakfast Links (no min) | 1.4 | \$ 2.99 |

*For billable weight multiply # in this column by trim weight. Please note: billable weight and take home weight will be different. Products are billed according to weight after beef or pork is added and before smoking. All smoked products are subject to weight loss. For more information please speak with a team member.

BULK PRODUCTS AVAILABLE (no minimums)

| Grinding | Price Per # |
|--------------------------------------|-------------|
| Grind Bulk (not packaged) | \$ 0.50 |
| Grind and Package (1# or 1.5# tubes) | \$ 0.65 |
| Meat Added ¼ unless noted | |
| Beef | \$ 2.99 |
| Pork | \$ 1.69 |
| Suet | \$ 1.00 |

- All Prices subject to change without notice
- For all special orders add \$.50/lb
- All boneless wild game is inspected at time of drop off and again before processing
- Please use clear, food safe bags for transport
- We process year round
- Please request a price estimate if desired
- Due to equipment size we process in 100# batch minimums. If you would like your meat kept separate, we need 75# minimum for sausage making and 50# minimum for bologna.

REQUIREMENTS

Venison for Processing:

- All wild game must be fresh, boneless, and clean. We reserve the right to refuse any wild game that does not smell fresh or is not cleaned properly. All wild game trim must be transported in clean, food grade containers/bags. We will not accept venison which is brought to us directly in opaque bags, dirty, or non-food grade packaging.
- The hunter's registration number or DNR Customer # must be provided at time of order.
- A Deposit in the amount of \$1-per-pound of trim is required at time of order. Deposits are non-refundable.
- Salchert Meats will not process any venison that is being tested for CWD, until the test is completed --and negative. Please provide documentation, or DNR Customer# for verification.
- Salchert Meats will not accept any venison harvested from a wild game farm, unless the meat has been tested for CWD and documentation proves test results are negative. IMPORTANT
- All Orders received without a deposit will be held until the deposit amount is received.

PICKING UP YOUR ORDER

We will call you as soon as your order is completed. We ask that you pick up your order within 3 days, if possible. All orders not picked up within two weeks of the calling date will be charged a \$5 per week freezer fee. Customer is responsible for verifying that the telephone/contact information we have listed on their order is correct. Due to the volume we take in, it is not possible to give an estimated completion date. Processing times are determined by date received and also by product batching. We will call you as soon as your full order is ready.

M- Closed, T- W- R: 8-5; F: 8-6; S: 8-12
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