



2016 Nevada FFA Ag Sales CDE

Product Information Sheet

General Scenario: You and your teammates are employees at Wolf Pack Meats in Sparks, Nevada. In your position you not only slaughter and process the meat, but interact with customers.

To assist consumers with product selection employees need to have familiarity with the cuts of meats sold on location, a basic understanding of the uses of each cut to assist with customer inquiries and general food safety knowledge. Additionally, employees should be able to sell Wolf Pack Meats slaughter and processing services to potential customers.



The Company: Since 1967, University of Nevada has operated an abattoir/meat processing plant specializing in professor/student raised meats.

Wolf Pack Meats is one of the leading national educational facilities where students get firsthand experience in production to retail distribution.

Within Nevada's meat processing circles, Wolf Pack Meats is also unique in that it processes all its product on site. Providing students the opportunity to participate in the pre-processing procedures that are part of every abattoir. Wolf Pack Meats is now furnished with state of the art equipment. Enabling students to learn the virtues of meat technology while utilizing the industries finest machinery.

Although part of the university structure, Wolf Pack Meats operates as a stand-alone business.

WolfPack Meats Revenue streams:

- Raising and processing meats on the university farm for sale to the public.
- Fee based service to slaughter or slaughter and process for ranchers, hunters or distribution markets such as restaurants.

Learn more about [Wolf Pack Meats...](#)

Services: <http://www.cabnr.unr.edu/wpm/services.aspx>

Retail: <http://www.cabnr.unr.edu/wpm/shop/Default.aspx>

Slaughter & Processing Services:

Animal	Price per head for slaughter	Processing Pricing
Beef	\$89.60	\$0.90/lb.
Sheep	\$56.00	\$56.00
Pig	\$61.60	\$0.78/lb.; \$1.50/lb for smoked meat or sausage
Bison	\$150.00	\$0.90/lb

Rancher Process:

- Rancher contacts Wolf Pack Meats to schedule date/time for processing and submits order breakdown of cuts for processing.
- Rancher delivers animal(s) to Wolf Pack Meats within 1 day of slaughter.
- Rancher makes arrangements for pickup and payment of product.

Rancher/Distributor Process:

- Rancher contacts Wolf Pack Meats to schedule date/time for processing and submits order breakdown for processing. If carcasses will be transferred to another butcher for processing, arrangements will be made at this time.
- Rancher delivers animal(s) to Wolf Pack Meats within 1 day of slaughter.
- Distributor makes arrangements for pickup and transport of product or carcasses.

Complete Listing of Products Offered for Retail Onsite:

1/2 Beef	Home Freezer	Beef	\$4.29 /lbs @ 375 lbs/animal
1/2 of 1/2 Beef	Home Freezer	Beef	\$4.39 /lbs @ 200 lbs/animal
1/4 Beef Front Quarter	Home Freezer	Beef	\$3.89 /lbs @ 195 lbs/animal
1/4 Beef Hind Quarter	Home Freezer	Beef	\$5.49 /lbs @ 185 lbs/animal
Beef Ribs - Short	General	Beef	\$2.98 /lbs @ 2 lbs/rack
Fillet Mignon (2 per package)	Steaks	Beef	\$17.98 /lbs @ 1 lbs/package
Ground Beef (lean)	General	Beef	\$4.98 /lbs @ 1 lbs/package
New York Steak (2 per package)	Steaks	Beef	\$13.98 /lbs @ 1.5 lbs/package
Oven Roast (boneless)	General	Beef	\$3.98 /lbs @ 2.5 lbs/package
Ox-Tail	General	Beef	\$5.98 /lbs @ 2 lbs/package
Seven Bone Roast	General	Beef	\$2.98 /lbs @ 3 lbs/package
Standing Rib Roast	General	Beef	\$11.98 /lbs @ 16 lbs/rack
Top Sirloin (2 per package)	Steaks	Beef	\$5.98 /lbs @ 1 lbs/package
Tri-Tip Roast	General	Beef	\$8.98 /lbs @ 2.5 lbs/package
1/2 Lamb	Home Freezer	Lamb	\$7.00 /lbs @ 25 lbs/animal
Bone - In leg of Lamb	General	Lamb	\$6.49 /lbs @ 4 lbs/package
Lamb Loin Chops	General	Lamb	\$16.98 /lbs @ 1 lbs/package
Lamb Ribbles	General	Lamb	\$4.98 /lbs @ 1 lbs/order
Lamb Shanks	General	Lamb	\$8.98 /lbs @ 1 lbs/order
Lamb shoulder chops	General	Lamb	\$6.98 /lbs @ 1 lbs/package
Whole Lamb	Home Freezer	Lamb	\$7.00 /lbs @ 50 lbs/animal
Ground Pork	General	Pork	\$3.98 /lbs @ 1 lbs/package
Ham (Bone-In)	General	Pork	\$3.98 /lbs @ 9 lbs/package
Pork Harvest	General	Pork	\$61.60 /lbs @ 1 each
Pork processing fee	General	Pork	\$0.78 /lbs @ 1 lbs/animal
Pork Sausage - Country Style (Breakfast style)	Sausage	Pork	\$3.49 /lbs @ 1 lbs/package

PLEASE NOTE: Wolf Pack Meats **DOES NOT** deliver or ship orders. Customers will need to visit our facility at 5897 Clear Water Way, Reno, Nevada to claim orders.

The total price listed above is only an approximation. Your actual total may differ slightly due to variability in package sizes.

Additional Resources:

USDA Agricultural Marketing Service:

[Understanding Food Quality Labels Fact Sheet](#) – Pg 6

[Carcass Beef Grades and Standards](#)

[Beef Grades](#) with marbling images

[Lamb Grades and Standards](#)

[Pork Grades and Standards](#)

USDA Food Safety Research Information Office: [Food Preparation and Handling](#)

[Cuts of Beef, A Cheat Sheet for Meat Treats](#)

[The Pork Cuts range](#)

[Lamb Primal Cuts](#)

[Cattlemen's Beef Board](#)

[Nevada Beef Council](#)

[American Lamb](#)

[Pork. Be Inspired](#) (National Pork Board)



Name _____ Date _____
 Address _____ Phone _____
 Gross Weight _____ Price Per Pound _____ Total \$ _____

BEEF

CUTS	CUTTING INSTRUCTIONS	Cuts per Pkg	No. of Pkgs
RIB STEAK			
RIB ROAST			
BRISKET			
CORNED BEEF			
CHUCK STEAK			
CHUCK ROAST			
CROSS RIB			
SHORT RIBS			
STEW			
SOUP BONES			
GROUND BEEF			
T-BONE STEAK			
NEW YORK STEAK			
FILET MIGNON			
TOP SIRLOIN			
SIRLOIN TIP STEAK			
SIRLOIN TIP ROAST			
TOP ROUND			
BOTTOM ROUND			
EYE ROUND			
TRI-TIP			
FLANK STEAK			

WHOLE _____
 HALF _____
 Total \$ _____

LAMB

WHOLE _____
 HALF _____
 Total \$ _____

WHOLE _____
 HALF _____
 Total \$ _____

PORK

WHOLE _____
 HALF _____
 Total \$ _____

WT. _____ @ _____
 Total \$ _____

WT. _____ @ _____
 Total \$ _____

WT. _____ @ _____
 Total \$ _____

CUTS	CUTTING INSTRUCTIONS	Cuts per Pkg	No. of Pkgs	CUTS	CUTTING INSTRUCTIONS	Cuts per Pkg	No. of Pkgs
HAM				LEG			
BACON				LOIN CHOP			
PICNIC				RIB CHOP			
BUTT				SHOULDER CHOP			
LOIN CHOP				SHOULDER ROAST			
LOIN ROAST				WOLF PACK CHOPS			
C/S SPARE RIBS				RIBBLETS			
SPARE RIBS				BREAST			
NECKBONES				SHANK			
FEET				STEW			
SAUSAGE				GROUND			