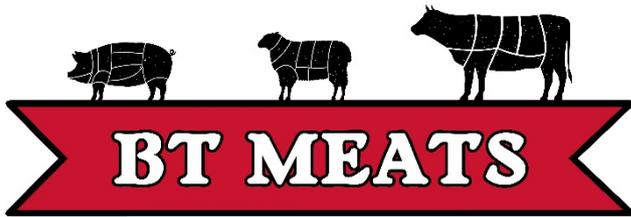


Product to be collected within 5 days after invoicing (unless prior arrangement) or additional storage fees will apply.

OWNER DECLARATION FOR HOMEKILL (As required by M.P.I)	
Full Name:	
Physical Address:	
Postal Address:	
Phone:	Email:
Description of animal material to be processed: (Describe the animal or animal material to be slaughtered or processed eg; species, age, sex, distinguishing features, id number)	
Location and Date of Kill:	
DECLARATION: I declare that I am the owner of the animal I declare that this animal is under NO with-holding I have been in day-to-day care of this animal for the past 28 days This animal will be stored at the owners risk	
Signature _____ Signature Date _____	
BT MEATS HOMEKILL DISPOSE OF ALL UNWANTED BY OWNER (OFFAL ETC) AT ALLIED BULK LTD AUCKLAND	



022 411 5865

Email: btmeats45@gmail.com

Collection: 45 Hone Road, Te Kawa, Te Awamutu

MUTTON / LAMB

Customer Details

Name _____

Phone _____

Address _____

GLUTEN FREE AVAILABLE (please circle this if your order is gf)

PACKING OPTIONS (TICK ONE)

Vacuum Packed
 Free Flow -Bagged (Wrapped Roasts)
 Free Flow -Boxes (Wrapped Roasts)
 Wrapped

PACK SIZE GUIDE FOR MINCE & DICED

2-3 PEOPLE: 500g 4/5 PEOPLE: 1KG

PACK SIZE REQUIRED:

MINCE: (.500G/1 KG)

CHOPS:pieces OR Free Flow

STEAK:.....pieces OR Free Flow
(min 2 pieces)

ROAST:People

DICED:(.500G/1 KG)

Dressed Weight.....
(office use only)

NOTES:

SAUSAGES:

6 9 12

Per pack OR **Free Flow**

SAUSAGE FLAVOURS:

- Lamb/Mutton
 HERB AND GARLIC
 OLD ENGLISH

(others available on request)

Mince and sausages will be split 50/50 unless otherwise stated

SHEEP CUTS REQUIRED

If you have any questions regarding cuts/processing please ring, any cuts not ticked will go into standard cuts (as shown shaded) **All mince and sausage trim will be split 50/50 unless stated otherwise in "notes box"**

Meat patties, Swiss Roll etc available on request.

Please Circle

<p>SHANK:</p> <p>SHOULDER:</p> <p>LEG:</p> <p>FLAPS:</p> <p>NECK:</p> <p>LOIN:</p> <p>OFFAL:</p>	<p>Sausage/Mince</p> <p>Chops</p> <p>Full Roast</p> <p>Whole</p> <p>Chops</p> <p>Chops</p> <p>Liver</p>	<p>Pieces</p> <p>Roast</p> <p>Half Roast</p> <p>Spare Ribs</p> <p>Whole</p> <p>Steaks</p> <p>Heart</p>	<p>Whole</p> <p>Rolled</p> <p>Steaks</p> <p>Seasoned Roast</p> <p>Mince/Sausage</p> <p>Roast</p>
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