

Price List

Slaughter Rates Effective 1/1/16

Species	Cost Per Head
Beef (Under 30 Months of Age)	\$70.00
Beef (Over 30 Months of Age)	\$95.00
Veal	\$40.00
Hog	\$60.00
Lamb	\$30.00
Goat	\$30.00

Processing Rates Effective 1/1/16
(per lb. hanging hot carcass weight)

Species	Cost
Beef Processing	\$0.75/lb
Veal Processing	\$0.75/lb
Hog Processing	\$0.75/lb
Lamb Processing	\$45.00/head
Goat Processing	\$45.00/head
Bulk Sausage	\$0.50/lb of product
Link Sausage	\$0.75/lb of product
Extra Processing Fee	\$0.40/lb for each item
<ul style="list-style-type: none"> • Cubed Steaks • Patties • Retail Packaging Ex: 1 steak/pkg 1/2 lb. Ground Pkgs.	

Packaging Rates Effective 1/1/16

Packaging Option	Cost
Paper Wrapping	No additional cost
Double Wrap Clear Film in Tray	\$0.10 extra/lb. hanging weight
Vacuum Packaging	\$0.25 extra/lb. hanging weight

Other services to be available in the future:

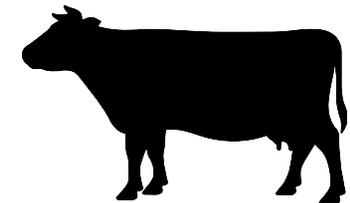
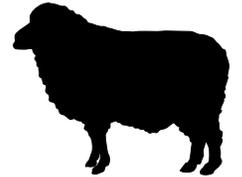
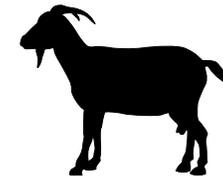
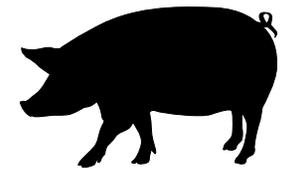
- Poultry Processing
- Smoked Meats Processing

SUNY Cobleskill
 Meat & Fisheries Processing Laboratory
 114 Rockland Lane
 Cobleskill, NY 12043
 518-255-5676

SUNY **Cobleskill**

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MEAT & FISHERIES PROCESSING LABORATORY Information and Prices

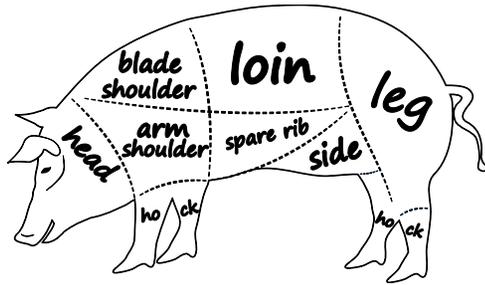


USDA Est. #4266

Cobleskill, NY 12043

Phone: 518-255-5676

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Goals

- 1) Serve as a hands-on teaching laboratory for students enrolled in courses focusing on slaughtering, cutting, processing, and wrapping a variety of products.
- 2) Provide students with a “real world” environment for processing meat under the supervision of laboratory staff with the intention of standardizing the finished product.
- 3) Establish an environment where students learn about safety, sanitation, regulations, and procedures in a meat processing environment as well as the economics of running a small business.
- 4) Serve regional producers and provide a model for the development of additional small processing facilities across the northeast. Revenues generated by the lab, support the laboratory’s operations.

***Thank you for your support to
make this learning experience
possible.***

How do I get my animal processed?

- All animals MUST be scheduled in advance. The Meat Lab reserves the right to refuse animals that were not scheduled.

When do I drop off my animal?

- Must be prior to 8 A.M. Monday morning (day of slaughter)
- Arrangement for drop off time (other than Monday morning) must be made at scheduling.

How will the carcass be processed?

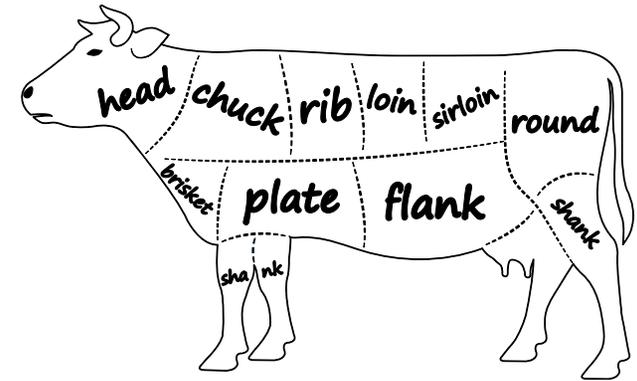
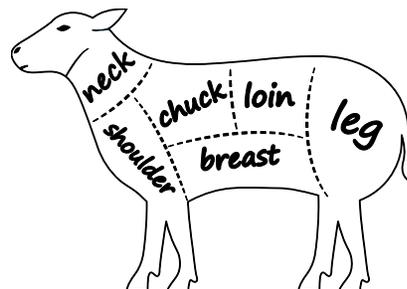
- According to the cutting instructions you provide at animal drop off. If there are no cutting instructions on file at the time of cutting, the carcass will be processed the standard way.

How long will it take to process?

- Product should be available 7-10 days after scheduled date, except for beef.
- Beef carcasses will dry age for a minimum hang time of 10 days.

How will my meat be packaged?

- The product will be packaged according to cutting instructions.
- Options include:
 - freezer paper
 - double wrapped clear film in a tray
 - vacuum sealed



How will I know my meat is ready?

- The Meat Lab will call to notify you once all product is processed, packaged, and ready for pick up.

How much will processing my animal cost?

- See side panel explaining slaughter, processing, and packaging fees.

Can I resell the processed meat?

- Animals are slaughtered and processed under federal inspection. All labels will contain federal mark of inspection establishment number 4266.

Further Questions?

**Meat and Fisheries Processing Laboratory
Center for Agriculture & Natural Resources
114 Rockland Lane**

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