

**ROSEVILLE MEAT COMPANY**  
**700 Atlantic Street**  
**Roseville, CA 95678**  
**(916) 782-2705**  
**www.rosevillemeats.com**

Monday – Friday: 8 a.m. to 6 p.m.  
 Saturday: 8 a.m. to 5 p.m.  
 Sunday: 10 a.m. to 5 p.m.  
*Animals will be accepted until 30 minutes before closing*

## 2021 Game and Hog Processing Fees

- Prices include all cutting, wrapping, and grinding (straight grind only)
- Packaging for single serving – add \$0.40/lb.
- NO BEAR!

**Deer:** 50 lbs. or less - \$130.00 flat fee – Boneless  
 51 lbs. to 75 lbs. - \$145.00 flat fee –Boneless  
 76 lb.s to 100 lbs. - \$150.00 flat fee –Boneless  
 Over 100 lbs. - \$1.50/lb. - Boneless

**Elk:** All weights - \$1.50/lb., \$150.00 minimum

**Hogs:** 50lbs. or less - \$115.00 flat fee  
 51 to 100 lbs. - \$150.00 flat fee  
 100 lbs. & up - \$1.50/lb.  
 Curing and Smoking: \$1.50/lb., \$10.00 minimum  
 Breakfast Sausage, 1# packages: \$1.00/lb., 5# minimum  
 Mechanically packaged – add \$.50 per lb. for hand vacuum sealing.  
 Breakfast Sausage Links, 1# packages: \$4.99/lb., 10# minimum  
 Italian Sausage, 1# packages: \$1.00/lb., 5# minimum  
 Italian Sausage Links: 1# packages, \$4.99/lb., 10# minimum

Prices  
Are  
Per  
Animal

**Lambs:** \$119.00 Flat Fee

**Goats:** \$109.00 Flat Fee

### Miscellaneous Charges –In addition to above processing charges:

Skinning: Deer: \$75.00 Elk: \$100.00  
 Skinning for Caping: Deer: \$100.00 Elk: \$125.00  
 Rack Removal: \$10.00

Item	Price w/ Processing (finished weight)	Price w/o Processing (finished weight)	Yield
Salami – 5# minimum	\$ 6.59/lb.	\$ 7.59/lb.	10# start – 10# finished
Jalapeno Cheddar Salami-5# min.	\$ 6.99/lb.	\$ 7.99/lb.	10# start – 10# finished
Regular Snack Sticks-5# min.	\$ 7.49/lb.	\$ 8.49/lb.	10# start – 6-7# finished
Jalapeno Cheddar Snack Stks-5#min	\$ 7.99/lb.	\$ 8.99/lb.	10# start – 6-7# finished
Hickory Smoked Jerky	\$11.00/lb.	\$12.00/lb.	10# start – 3.5# finished
Breakfast Sausage- 1# pkg. 5# min. Mechanically packaged – Add \$.50 for hand pack	\$ 3.49/lb.	\$ 4.49/lb.	10# start – 12# finished
Italian Sausage – 1# pkg. 5# min. Mechanically packaged – Add \$.50 for hand pack	\$ 3.49/lb.	\$ 4.49/lb.	10# start – 12# finished
Italian Sausage Links – 1# pkg. 5# min.	\$ 6.49/lb.	\$ 7.49/lb.	10# start – 12# finished
Grind Only – 5# or 10# pkg. 15# min.	-----	\$ 1.99/lb.	
Grind Only – 1# packages-15# min. Mechanically packaged – Add \$.50 for hand pack	-----	\$ 2.99/lb.	
Add 20% beef fat Mechanically packaged – Add \$.50 for hand pack	-----	\$ 1.59/lb. (for fat only)	

## Policies

- **Yields:** We have conducted cutting tests on a number of deer to determine what an average yield of each cut might be. *Depending on the starting condition of a deer, you can expect an average yield of starting weight as follows:*

Backstraps: 5%  
Shoulders: 4%  
Back Legs: 10%  
Tenderloins: .007%  
Trim: 41%  
Waste: 37%

- **Weights:** Animals are weighed at time of arrival. This weight determines cost of processing. Animals will typically lose 3-5# in moisture loss while hanging.
- **Tags & Licenses:** Presentation of tags and licenses are required prior to acceptance of animals
- **Deposit:** A \$50.00 deposit is required at time of drop off – deposit applied to final charges.
- **Completed Orders:** All orders are to be picked up within 10 days of notification of completion or a storage charge of \$10.00 per week will be applied. Animals not picked up within 30 days of notification will be considered abandoned and disposed of accordingly without refund of deposit.
- **Rack Storage:** \$5.00 per week, two week maximum
- **Waste Disposal:** \$15.00 fee for disposing of hides or internal organs (unless we skin the animal)
- **Hang Only:** \$20.00 per week – one week maximum
- **Ground Products Disclosure:** RMC reserves the right to batch process all ground products (straight grind, burger, salami, and sausage) - meaning trim from multiple animals will be combined and processed together.
- **Cutting Loss:** Loss from cutting and shrinkage can range from 30% to 50% depending on starting condition of animal. Animals may incur moisture weight loss while waiting to be cut.
- **Animal Quality:** We are not responsible for the quality or nutritional value of your animal. All heat soured or bloodshot product will be disposed of based solely on our observation of the animal. You will be informed of any excessive loss.
- **Refusal:** We reserve the right to refuse any animal for any reason.
- **Out of State Animals:** Meat must be removed completely from the spinal column; from the head all the way and including the tail bone. We will not accept any out of state animal not properly deboned. View this video for proper procedure:  
[https://www.youtube.com/watch?time\\_continue=13&v=f-t3iCZcovM](https://www.youtube.com/watch?time_continue=13&v=f-t3iCZcovM)