



EcoFriendly Foods

taste the transformation

3397 Stony Fork Road | Moneta, VA 24121 | bevegg@ecofriendly.com | 540.525.0352

2023 Pork Inspected / Custom Exempt Processing Prices

1. Standard Harvesting Fees & Options:

\$/Head

Harvest Fee*	\$100.00
or	
Whole Carcass Cut in Half: Harvest/Scald (skin on)	\$120.00
or	
8 Piece Primal Cut Up: Harvest/Scald (skin on)	\$140.00

Notes:

- *Includes the harvesting of the animal and management of waste
- All of the above are wrapped, stamped and labeled

2. Processing Pricing:

Inspected

Custom Exempt

Pricing is based on Hanging Weight

Carcass under 125 lbs.	\$2.10	\$2.00
Carcass between 126-275 lbs.	\$1.50	\$1.40
Carcass between 276-300 lbs.	\$1.35	\$1.25
Carcass over 301-400 lbs.	\$1.20	\$1.10
Carcass over 400 lbs.	\$1.35	\$1.25

3. Additional Processing Options:

Inspected

Custom Exempt

These options are available in addition to the processing done in #1 and #2 above

Prices listed below are per lb. pricing unless otherwise noted

Debone: Cube and/or Grind: (majority of carcass)	\$0.15	\$0.15
Small portion cuts	\$0.25	\$0.25
Single Portion Packaging*	TBD	TBD
Link Sausage	\$1.00	\$1.00
Curing/Smoking/Slicing/Pulling/Packaging - Not for Sale	\$30/primal	\$30/primal
Fresh Belly Slicing	\$1.50	\$1.50

Notes:

- *Single portion packaging pricing based on the level of customization requested by customer (specific bags, labels, etc.)
- \$50 penalty for bred sows
- Processing includes fresh cuts, trim meat into bulk sausage, bagging/freezing
- Processing Fees include: perfect fresh cuts, , trim meat into ground pork, bones cut and packaged, clean packaging, customized label for your farm, QR code on label that takes customers to information about you and your animal(s)
- Volume pricing upon request
- Late arrival/cancellation fees may apply

Ask about our additional Services:

Food Token / QR Code / Multi-Media Marketing
"Transparent Window on the Food Chain"