



EcoFriendly Foods

taste the transformation

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2025 Pork USDA Inspected / Custom Exempt Processing Prices

Harvest Fee: Beef & Pork	\$100.00
Harvest Fee: For Pig Roast (Small Whole Hog)	\$100.00
Whole Carcass: Harvest/Scald (with skin on)	\$125.00
Whole Carcass Cut in Half: Harvest/Scald (with skin on)	\$130.00
8 Piece Primal Cut Up: Harvest/Scald (with skin on)	\$140.00
(All of the above are wrapped, stamped and labeled)	

Carcass Processing: Per Hanging Weight

(Cut / Vacuum Sealed / Labeled)

	<u>Inspected</u>	<u>Custom Exempt</u>
Carcass under 125 lbs	\$2.10	\$2.00
Carcass between 126-275 lbs	\$1.45	\$1.40
Carcass between 275-300 lbs	\$1.40	\$1.30
Carcass between 301-375 lbs	\$1.25	\$1.20
Carcass over 376-500 lbs	\$1.20	\$1.10
Carcass over 501 lbs	\$1.30	\$1.20
Debone: Cube and/or Grind: (majority of carcass)	\$0.15	\$0.15

Notes:

***Minimum \$400/head for small hogs**

*****Carcass processing includes fresh cuts, trim meat into bulk sausage, bagging/freezing**

Value Add:

Link Sausage	\$1.00 per pound
Curing/Smoking/Slicing or Pulling/Packaging	\$3.00 per pound

*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"