

KILLARNEY MEATS LTD.

Customer Policy Manual

Clear expectations for livestock processing, customer orders, payment, pickup, and product quality

Effective August 2026

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How to use this manual

Each policy may be provided to customers on its own or used as part of this complete manual. Where policies refer to one another, the related document is included elsewhere in this manual. The current customer rate schedule is included as Appendix A; prices may be updated without changing the underlying policies.

Killarney Meats Ltd.

Booking & Cancellation Policy

Purpose

Slaughter appointments reserve limited facility, staff, and production capacity. This policy explains how appointments are booked, changed, cancelled, and managed when a customer arrives late or does not attend.

Definitions

Confirmed appointment: a slaughter date accepted by Killarney Meats and entered in its production schedule

No-show: failure to deliver the booked livestock without notifying Killarney Meats in advance

Late cancellation: cancellation made less than 48 hours before the scheduled drop-off period

Booking an Appointment

- All slaughter services require a confirmed appointment.
- Appointments are scheduled on a first come, first served basis.
- When a processing date is full, the next available date will be offered.
- An appointment reserves processing capacity only; it does not guarantee a completion or pickup date.

Customer Responsibilities

The customer must:

- Book livestock before delivery.
- Deliver the correct number and type of animals on the confirmed date and during the designated drop-off period.
- Notify Killarney Meats as soon as possible about any cancellation, requested date change, or change in the number or type of animals.
- Ensure all livestock meet the Butchering & Livestock Requirements Policy.

Rescheduling and Changes

Requests to reschedule or change booked animals are subject to available capacity and are not guaranteed. A changed appointment is confirmed only when Killarney Meats accepts it and enters it in the production schedule.

Cancellations

Customers who no longer require an appointment must notify Killarney Meats as early as possible so the processing space may be offered to another customer.

Late Arrivals and No-Shows

- Livestock delivered after the drop-off period may be refused. Acceptance depends on staffing, production requirements, and animal welfare considerations.
- A customer who misses an appointment must book a new appointment based on the next available opening.

Repeated Late Cancellations or No-Shows

A customer who makes a late cancellation or has two no-shows within a 12-month period may be required to pay a non-refundable booking deposit before another appointment is confirmed.

Related Documents

- Butchering & Livestock Requirements Policy
- Payment Policy

Killarney Meats Ltd.

Butchering & Livestock Requirements Policy

Purpose

This policy defines the identification, documentation, delivery, health, and handling requirements for livestock accepted for slaughter. These requirements protect food safety, animal welfare, employee safety, and regulatory compliance.

Definitions

Customer: the person who books the slaughter appointment or delivers livestock to Killarney Meats

Livestock owner: the person or business that legally owns the animal

Drop-off period: the scheduled time during which livestock may be delivered

General Requirements

Slaughter is available by confirmed appointment only. All livestock delivered for slaughter must:

- Arrive on the scheduled date and during the applicable drop-off period.
- Be in good health and able to load and unload from the trailer under its own power.
- Meet all applicable Canadian livestock identification requirements.
- Be accompanied by all required movement and transfer documents.

Species Requirements

Species	Drop-off and slaughter	Identification and documents
Beef	Drop-off: Tuesday, 1:00–4:00 p.m. Slaughter: Wednesday	Valid CCIA identification tag attached to the ear; completed Transfer of Care Document.
Pork	Drop-off: Tuesday, 1:00–4:00 p.m. Slaughter: Wednesday	Valid PigTrace identification tag, or registered five-digit herd mark applied by tattoo or approved livestock marking spray; completed PigTrace Swine Movement Report.
Lambs and goats	Drop-off: Tuesday, 1:00–4:00 p.m. Slaughter: Wednesday	Valid CCIA identification tag attached to each animal.

Animals That May Be Refused

Killarney Meats may refuse an animal that:

- Appears ill, severely injured, excessively stressed, or otherwise unfit for slaughter.
- Cannot be unloaded or handled safely.
- Lacks required identification or documentation.
- Presents a food safety, employee safety, animal welfare, or regulatory concern.

Regulatory Inspection

An animal may require review by the appropriate regulatory authority before Killarney Meats decides whether it can be accepted or processed.

Religious Slaughter

Killarney Meats does not provide Halal or Kosher slaughter services.

Related Documents

- Booking & Cancellation Policy
- Food Safety, Product Quality & Returns Policy

Killarney Meats Ltd.

Processing & Cutting Instructions Policy

Purpose

This policy explains how cutting instructions must be submitted, the standard processing timeline, and how additional or non-standard requests are handled.

Definitions

Animal owner: the person or business that owns the animal and is responsible for ensuring instructions are submitted for every portion

Cutting instructions: the customer's selected cutting, packaging, and processing options recorded on an official Killarney Meats Cutting Instruction Form

Standard processing: the cuts, packaging, and services offered on the official form and completed through Killarney Meats' normal production process

Organ-instruction deadline: 12:00 p.m. (noon) on Wednesday, the day of slaughter

Cutting-instruction deadline: 12:00 p.m. (noon) on the following Monday

Submitting Cutting Instructions

Only official Killarney Meats Cutting Instruction Forms are accepted. Forms may be obtained from Killarney Meats or printed from www.killarneymeats.ca. Completed forms may be provided at drop-off. Cutting instructions may also be provided by telephone, email, or in person by the cutting-instruction deadline; Killarney Meats will record them on the official form. Custom forms, handwritten lists, and third-party forms are not accepted.

Completing the Cutting Instruction Form

Complete the form using the spaces provided. Any special request for a meat cut must be written in the "Special Instructions" section. Please do not write across the form, in margins, or over unrelated sections, as this can make instructions unclear or difficult to process.

Standard Timeline

Stage	Standard timing
Livestock drop-off	Tuesday
Slaughter	Wednesday
Organ-instruction deadline	Wednesday (slaughter day) at 12:00 p.m. (noon)
Cutting-instruction deadline	The following Monday at 12:00 p.m. (noon)
Standard hanging period	14 days
Cutting begins	After the standard hanging period, according to the production schedule

Standard Packaging

- Steaks, roasts, chops, and sausages are paper wrapped and stamped with the product name.
- Ground beef and ground pork are packaged in plastic bags.
- Products are cut using the options shown on the official Cutting Instruction Form.

Late or Missing Cutting Instructions

If complete cutting instructions are not received by the cutting-instruction deadline, Killarney Meats will contact the animal owner before attempting to contact any of the owner's customers. Depending on production needs and cooler capacity, Killarney Meats may process the order using its standard cutting specifications, delay processing, or continue hanging the carcass and apply any applicable hanging fees.

Changes and Non-Standard Requests

Changes requested after processing begins may be declined, may delay the order, and may result in additional charges. Special cut requests must be entered in the "Special Instructions" section of the official form. Cuts not listed on the form, vacuum packaging, special labelling, custom packaging, extra sorting, or other work outside the normal process are governed by the Non-Standard Labour Policy.

Additional Hanging Time

The standard hanging period is 14 days. Customer-requested hanging beyond 14 days costs \$75 per week and is subject to cooler capacity and carcass condition. Additional hanging causes further moisture loss and may reduce finished yield.

Bones, Pet Food, and Organ Meats

Request	Requirements and charge
Cut marrow bones	Processed and packaged at \$1.75 per pound.
Uncut bulk bones	\$10 per box.
Dog-food salvage	Must be requested by the cutting-instruction deadline; bulk packaged at \$1.00 per pound.
Human-consumption organ meats	Must be requested by Wednesday at 12:00 p.m. (noon), the day of slaughter; cleaned and packaged at \$0.90 per pound.
Pet-food organ meats	Must be requested by Wednesday at 12:00 p.m. (noon), the day of slaughter; bulk packaged at \$10 per box.
Additional organ grinding	Added to organ processing at \$0.55 per pound of finished ground product.

Organ Processing

All organ-processing instructions must be received by the organ-instruction deadline. No organ-processing requests will be accepted or completed after Wednesday, the day of slaughter. Organs not requested by the deadline may be disposed of during normal production.

Food Safety

Killarney Meats may remove and dispose of any material unsuitable for food safety or product quality.

Animal Owner Responsibilities

When an animal owner is selling meat to one or more customers, the owner must either bring complete cutting instructions for every customer at livestock drop-off or ensure each customer telephones Killarney Meats with complete instructions by 12:00 p.m. (noon) on the following Monday. If instructions are missing or unclear, Killarney Meats will contact the animal owner before contacting the owner's customers. The owner remains responsible for ensuring all instructions are complete and submitted on time. Killarney Meats is not responsible for delays caused by missing, incomplete, inaccurate, unclear, or late instructions.

Related Documents

- Non-Standard Labour Policy
- Understanding Your Meat Yield
- Food Safety, Product Quality & Returns Policy

Killarney Meats Ltd.

Understanding Your Meat Yield

Purpose

This guide explains why packaged meat weighs less than the live animal and why finished yield varies. The figures below are general expectations, not guarantees.

Definitions

Live weight: the weight of the living animal before slaughter

Dressed weight: the carcass weight after slaughter and removal of the hide or skin, head, feet, blood, and internal organs

Finished yield: the weight of the packaged cuts and products returned to the customer after aging, trimming, deboning, cutting, and processing

Why Yield Varies

Animals of the same live weight can produce different finished yields. Breed, age, health, body condition, fat cover, muscling, injury, bruising, carcass condition, hanging time, and cutting choices all affect the result. Killarney Meats cannot guarantee a specific finished yield.

Typical Yield Expectations

Species	Live to dressed	Dressed to finished	Example
Beef	About 50% loss	A further 40–50% loss	A 1,200 lb live animal may yield a 600 lb carcass and about 300–360 lb packaged.
Pork	About 35% loss	A further 35–45% loss	A 280 lb live hog may yield a 180 lb carcass and about 100–120 lb packaged.
Sheep and goats	About 50% loss	A further 50% loss	A 120 lb live animal may yield a 60 lb carcass and about 30 lb packaged.

Where Weight Is Lost

- Hide or skin, head, feet and lower legs, blood, and internal organs.
- Bones, excess fat, gristle, and connective tissue removed during cutting.
- Damaged, contaminated, diseased, bruised, spoiled, or otherwise unsuitable tissue removed for food safety or quality.
- Natural moisture loss during hanging and aging.

How Cutting Choices Affect Yield

- More steaks means fewer roasts; thicker steaks mean fewer steaks.
- Boneless cuts produce less packaged weight than bone-in cuts.
- More stew meat means fewer roasts; more sausage uses more available trim.
- Extra trimming produces leaner meat but lowers finished yield.
- Longer hanging may improve tenderness but increases moisture loss.

Ground Meat and Leanness

Ground meat can only be as lean as the usable trim available from the animal. Producing leaner ground meat from a fatty animal requires removing more fat, which lowers the finished yield.

Food Safety Comes First

Killarney Meats will not package meat that is unsuitable for human consumption. Maximizing yield never takes priority over food safety, regulatory requirements, or product quality.

Related Documents

- Processing & Cutting Instructions Policy
- Food Safety, Product Quality & Returns Policy

Killarney Meats Ltd.

Non-Standard Labour Policy

Purpose

This policy explains how requests outside Killarney Meats' normal production process are assessed, scheduled, and charged.

Definitions

Standard processing: work normally included in the listed product or service price and completed through the normal production process

Non-standard labour: additional work, handling, administration, or production disruption required by a customer request beyond standard processing

Examples of Non-Standard Labour

- Rush or priority service.
- Custom cuts, packaging, labelling, sorting, or separation requiring significant extra work.
- Repackaging a completed product or changing instructions after processing begins.
- Additional consultations, administration, or handling beyond the normal service.
- A request that requires production to stop, restart, or deviate from the normal workflow.

Charges

Non-standard labour is billed according to the extra time, materials, expertise, handling, and production impact involved. When practical, Killarney Meats will advise the customer of additional charges before work begins.

Scheduling and Completion

A non-standard request is accepted only when production capacity allows. Acceptance does not guarantee immediate or priority completion. The request may delay the customer's order.

Changes After Work Begins

A requested change after processing begins may result in additional charges, delay completion, or be declined if it cannot be completed safely or efficiently.

Right to Decline

Killarney Meats may decline a request that:

- Cannot be completed safely or in compliance with food safety requirements.
- Would unreasonably disrupt production or require excessive labour.
- Cannot be completed with available equipment, staff, or materials.
- Falls outside the services Killarney Meats chooses to provide.

Related Documents

- Processing & Cutting Instructions Policy
- Special Order Policy
- Customer Pricing & Labelling Service Policy

Killarney Meats Ltd.

Special Order Policy

Purpose

This policy explains how Killarney Meats handles products that are not normally stocked or produced and that may require special purchasing, scheduling, ingredients, or production.

Definitions

Special order: a product or service not normally stocked, produced, or offered through Killarney Meats' standard process

Non-stock material: an ingredient, product, or packaging item purchased specifically for a customer's order

Examples of Special Orders

- A specialty cut or product not normally prepared.
- A non-stock retail item or a product requiring specialty ingredients.
- A seasonal, limited-production, or small-batch product.
- A product requiring special purchasing or production outside the normal schedule.

Acceptance and Minimum Quantities

Killarney Meats must accept a special order before it is confirmed. In-house retail special orders require 20 pounds per product or flavour; this does not replace the listed 15-pound minimums for custom processing. Products purchased specifically for a customer are sold by the full supplier case. Supplier case weights and configurations may vary. Any other applicable minimum will be provided before acceptance.

Deposits and Advance Payment

A special order may require a 50% non-refundable deposit before materials are purchased. Full advance payment may be required when non-stock materials cannot be returned to the supplier.

Pricing

Pricing is confirmed before acceptance. Purchased products are quoted at the current full-case selling price. Cutting, processing, packaging, labelling, specialty ingredients, freight, and other requested services are additional where applicable.

Changes and Cancellations

After materials have been ordered or production has begun, cancellation will result in forfeiture of the deposit. A requested change may cause additional charges, delay completion, or be declined.

Availability and Substitutions

Acceptance does not guarantee that every requested product or ingredient will remain available. If a substitution is needed, Killarney Meats will contact the customer for approval before proceeding.

Pickup

Special orders are governed by the Pickup & Storage Policy. The customer must pick up the complete order within five business days after notification unless another arrangement is approved in advance.

Right to Decline

Killarney Meats may decline an order that:

- Cannot be produced safely or in compliance with food safety requirements.
- Is impractical or uneconomical to produce.
- Requires unavailable equipment, staff, products, or ingredients.
- Would unreasonably disrupt normal production or customer service.
- Falls outside the products or services Killarney Meats chooses to provide.

Related Documents

- Recipe Formulation Service Policy
- Non-Standard Labour Policy
- Pickup & Storage Policy
- Payment Policy

Killarney Meats Ltd.

Recipe Formulation Service Policy

Purpose

This policy explains how Killarney Meats develops or modifies recipes outside its established recipe library. It ensures that custom products receive the formulation, testing, documentation, and production planning required for safe and consistent results.

Definitions

Standard recipe: a tested recipe already included in Killarney Meats' recipe library

New recipe formulation: development of a recipe that is not already in the recipe library

Recipe redesign: a significant modification to an existing or previously approved recipe

Test batch: the first production batch used to evaluate flavour, texture, seasoning distribution, and consistency

Standard Recipes

Customers may select an available standard recipe as part of regular processing. No formulation fee applies.

When the Service Applies

- Developing a new recipe or substantially changing an existing recipe.
- Researching or adapting a customer-supplied recipe.
- Sourcing specialty ingredients or seasonings.
- Calculating production formulas or producing a test batch.

Fees and Minimum Batch

Service	Fee
New recipe formulation	\$150
Recipe redesign or modification	\$75

Every custom formulation or redesign requires a minimum 15-pound production batch. Meat, ingredients, packaging, processing, and test-batch costs are billed separately. Formulation fees are non-refundable once work begins.

Testing and Revisions

A new recipe is normally produced as one 15-pound test batch. Further revisions requested after the initial formulation or test batch may be treated as an additional recipe redesign and charged accordingly.

Recipe Ownership and Confidentiality

Unless a separate written agreement is made before work begins, recipes developed through this service become part of Killarney Meats' recipe library. Exclusive ownership or confidentiality must be discussed in advance and may require additional fees.

Future Orders

After a recipe is approved, future production is charged at regular processing rates. A significant ingredient or flavour change is treated as a recipe redesign.

Related Documents

- Special Order Policy
- Non-Standard Labour Policy
- Payment Policy

Killarney Meats Ltd.

Customer Pricing & Labelling Service Policy

Purpose

This policy explains the optional service used to apply a customer's own retail prices to their products and maintain customer-specific Price Look-Up (PLU) information in Killarney Meats' computer and scale systems.

Definitions

PLU file: the customer-specific list of products, product codes, units, and retail prices programmed into Killarney Meats' systems

Retail label: a printed product label that displays the customer's approved retail price information

Service Includes

- Creating and maintaining a customer-specific PLU file.
- Programming product prices in the computer system and retail pricing scales.
- Converting prices between kilograms and pounds when required.
- Printing retail labels using the customer's approved prices.
- Maintaining label formats and customer pricing information.

Service Fees

Service	Fee
Initial setup for a new customer	\$150 one time
Annual PLU maintenance	\$100 per year
Beef retail labelling	\$70 per animal
Pork retail labelling	\$35 per animal
Lamb retail labelling	\$15 per animal

Initial Setup and Annual Maintenance

Initial setup includes creation of the PLU file, initial pricing and label setup, system programming, unit conversions where required, and testing. Annual maintenance includes routine pricing updates, system programming, label-format maintenance, and administration associated with maintaining the PLU file.

Price Changes

The customer must provide final prices before labelling begins. Extensive or unusually frequent changes may be charged under the Non-Standard Labour Policy. Changes requested after production begins may be delayed or declined.

Customer Responsibilities

- Provide complete and accurate product and price information.
- Review prices before labelling begins and notify Killarney Meats of changes promptly.
- Verify that final retail prices are correct before offering products for sale.

Pricing Errors

Killarney Meats is not responsible for a pricing error caused by inaccurate, incomplete, or late information supplied by the customer.

Related Documents

- Non-Standard Labour Policy
- Payment Policy

Killarney Meats Ltd.

Payment Policy

Purpose

This policy sets consistent payment requirements for all Killarney Meats products and services.

Definitions

Customer account: credit privileges approved in advance by Killarney Meats

Deposit: an advance payment required to reserve capacity, purchase materials, or begin specified work

When Payment Is Due

Unless Killarney Meats has approved other arrangements, payment in full is due at pickup. All processing, retail, special-order, storage, non-standard labour, and other applicable charges must be paid before products are released.

Accepted Payment Methods

- Cash.
- Debit.
- Visa.
- Mastercard.
- Personal cheque, only at the discretion of Killarney Meats.

Deposits

Killarney Meats may require a deposit for special orders, recipe formulation, repeated late cancellations or no-shows, or another product or service. A required deposit is non-refundable unless Killarney Meats states otherwise in writing.

Customer Accounts

Customer accounts require prior approval. Invoices are due according to the terms shown on the invoice. Overdue accounts may be subject to interest, suspension of account privileges, or collection action.

Returned or Declined Payments

The customer is responsible for bank charges and administrative costs caused by a returned or declined payment. Killarney Meats may require future payments to be made by a guaranteed method.

Orders Divided Among Several Customers

- Each customer's portion will be released only after that customer's invoice is paid, unless other arrangements have been approved.
- One customer's unpaid balance will not prevent release of another customer's paid portion unless the animal owner directs otherwise.
- Killarney Meats does not collect money between the animal owner and their customers or resolve disputes about ownership or payment for meat.

Product Release and Ownership

Products will not be released until all applicable charges have been paid. All meat, products, and services remain the property of Killarney Meats Ltd. until payment is received in full.

Pricing and Taxes

Products and services are charged at the prices in effect when the work or service is completed unless otherwise agreed in writing. The current customer rates are summarized in Appendix A. Applicable taxes are added as required by law.

Related Documents

- Pickup & Storage Policy
- Booking & Cancellation Policy
- Special Order Policy

Killarney Meats Ltd.

Pickup & Storage Policy

Purpose

This policy protects product quality and preserves freezer capacity by setting a clear pickup deadline and storage charges for completed orders. Killarney Meats provides short-term storage only and is not a long-term storage facility.

Definitions

Notification date: the date Killarney Meats first advises the customer that the order is complete and ready for pickup

Business day: a day Killarney Meats is open for regular business, excluding statutory holidays and scheduled closures

Complete order: all boxes, baskets, products, and customer portions associated with the order being released at that pickup

Pickup Deadline

The customer must pick up the complete order within five business days after the notification date. Partial pickup is permitted only when arranged with Killarney Meats in advance.

Storage Charges

Time after notification	Charge
First five business days	No storage charge.
Day 6 through day 30	\$5 per box or basket per calendar day.
After day 30	\$10 per box or basket per calendar day.

Payment and Release

Storage charges apply separately to every box or basket left after the pickup deadline. All processing, product, and storage charges must be paid before the order is released.

Abandoned Orders

An order unclaimed for 90 calendar days after the notification date is considered abandoned. Killarney Meats will make reasonable attempts to contact the customer before disposing of it. Once abandoned, the order may be disposed of without further notice. The customer remains responsible for all product, processing, and accumulated storage charges.

Customer Responsibilities

- Provide accurate and current contact information.
- Arrange pickup by the deadline and collect the complete order.
- Ensure adequate freezer or refrigerated storage is available before pickup.
- Pay all applicable charges before the order is released.

Extensions

A customer who needs additional time must contact Killarney Meats before the pickup deadline. Any extension must be approved in advance and is at the discretion of Killarney Meats. Unless Killarney Meats confirms otherwise, storage charges continue to apply.

Product Quality

Products are held under appropriate frozen conditions, but quality cannot be guaranteed indefinitely. Prompt pickup provides the best opportunity to preserve product quality.

Related Documents

- Payment Policy
- Food Safety, Product Quality & Returns Policy

Killarney Meats Ltd.

Food Safety, Product Quality & Returns Policy

Purpose

This policy describes Killarney Meats' food safety and product quality standards, the customer's responsibilities after pickup, and the process for reporting and resolving a possible processing error.

Definitions

Processing error: a confirmed failure by Killarney Meats to process an order according to the accepted cutting instructions or agreed service

Natural variation: differences in colour, marbling, fat, muscling, texture, tenderness, flavour, or yield caused by the animal rather than workmanship

Retail product: a food product sold from Killarney Meats' retail inventory rather than custom processed from the customer's animal

Killarney Meats' Food Safety Commitment

- Process livestock under licensed and inspected conditions.
- Follow applicable food safety requirements and maintain sanitation and hygiene controls.
- Monitor product temperatures during processing and storage.
- Use packaging intended to protect products during normal storage and handling.

Natural Variation and Animal Condition

Every animal is different. Natural variation is not a product defect or processing error. Finished quality is limited by the animal's age, health, body condition, stress, bruising, injury, disease, abscesses, fat cover, marbling, and handling before delivery.

Customer Responsibilities After Pickup

Once products leave Killarney Meats, the customer is responsible for safe transportation, storage, thawing, and cooking. Products must be transported promptly, kept at safe temperatures, placed into refrigeration or a freezer without delay, and protected from repeated thawing and refreezing.

Reporting a Concern

A customer who believes an order was processed incorrectly must contact Killarney Meats as soon as reasonably possible after discovering the concern. The customer should keep the affected product frozen or refrigerated and available for inspection.

Returning a Custom Processed Product

A product returned for inspection must:

- Be identifiable as a Killarney Meats product from the order in question.
- Be returned as soon as reasonably possible after the concern is discovered.
- Have been continuously maintained under proper frozen or refrigerated conditions.

Assessment and Corrective Action

Killarney Meats will inspect the product and relevant instructions before deciding whether a processing error occurred. If an error is confirmed, Killarney Meats will determine a reasonable corrective action, which may include corrective processing where practical, replacement where appropriate, or another solution. Replacement product is not guaranteed.

What Is Not a Processing Error

- Natural variation or the condition of the customer-supplied animal.
- Normal or expected loss of meat yield.
- A product processed according to the customer's accepted cutting instructions.
- A change requested after processing was completed.
- Quality loss caused by transportation, storage, thawing, cooking, or handling after pickup.

Retail Sales

All retail food sales are final because food products cannot normally be returned to inventory. This does not limit any remedy required by law or apply when a product is defective or recalled.

Right to Refuse Processing

Killarney Meats may refuse an animal or product that is contaminated, spoiled, improperly handled, unsafe, or non-compliant with applicable food safety requirements.

Related Documents

- Understanding Your Meat Yield
- Processing & Cutting Instructions Policy
- Pickup & Storage Policy

Killarney Meats Ltd.

Appendix A — Current Custom Cutting, Processing & Supply Rate Schedule

Effective August 2026

This appendix summarizes current customer-facing rates. Slaughter-only orders are charged the applicable butchering and environmental fees. When meat is taken home as primals, the primal rate replaces standard processing. Prices are subject to change; applicable custom-processing services are subject to 5% GST.

Basic Livestock Services

Service	Rate	Billing / minimum
Beef butchering	\$0.35/lb	Hot dressed weight
Beef environmental fee	\$0.40/lb	Hot dressed weight
Beef processing	\$0.90/lb	Hot dressed weight
Beef complete basic service	\$1.65/lb	All three charges above
Pork butchering	\$0.35/lb	Hot dressed weight
Pork environmental fee	\$0.40/lb	Hot dressed weight
Pork processing	\$0.90/lb	Hot dressed weight
Pork complete basic service	\$1.65/lb	All three charges above
Lamb/goat butchering	\$50/head	Per animal
Lamb/goat environmental fee	\$20/head	Per animal
Lamb/goat processing	\$80/head	Per animal
Lamb/goat complete basic service	\$150/head	All three charges above
Primal processing — all species	\$0.65/lb	Carcass weight; replaces processing

Cutting, Grinding & Packaging

Service	Rate	Billing / minimum
Grinding and packaging	\$0.55/lb	Finished weight; no minimum
Grinding fat	\$0.55/lb	Finished weight
Organ processing	\$0.90/lb	Finished weight; packaging included
Additional organ grinding	\$0.55/lb	Added to organ-processing rate
Stew meat	\$0.85/lb	15 lb minimum per animal
Kabob meat	\$0.85/lb	15 lb minimum per animal
Stir-fry meat	\$1.25/lb	15 lb minimum per animal
Minute steak	\$1.50/lb	15 lb minimum
Slicing services	\$1.00/lb	Jerky meat (15 lb min.), side pork or roast beef
Marrow/cut and packaged bones	\$1.75/lb	Finished weight

Bones, Pet Food, Organs & Wild Game

Service	Rate	Billing / minimum
Boxed bones	\$10/box	Bulk, uncut bones
Dog-food salvage	\$1.00/lb	Take-home weight
Organs saved for pet food	\$10/box	Per box
Average deer processing	\$175/head	Further processing is extra
Moose/elk processing	\$1.15/lb	Incoming weight; further processing extra
Wild-game grinding	\$0.55/lb	Finished weight

Patties, Sausage & Coils

Service	Rate	Billing / minimum
Hamburger patties	\$3.25/lb	Finished weight; 15 lb raw minimum
Gluten-free hamburger patties	\$3.50/lb	Finished weight; 15 lb raw minimum
Breakfast sausage patties	\$4.50/lb	Finished weight; 15 lb raw minimum
Smoked farmer sausage patties	\$5.50/lb	Finished weight; 15 lb raw minimum
Fresh sausage	\$3.50/lb	Finished weight; 15 lb raw per flavour
Breakfast sausage	\$3.75/lb	Finished weight; 15 lb raw per flavour
Smoked sausage	\$5.00/lb	Finished weight; 15 lb raw per flavour
Taco meat	\$3.50/lb	Finished weight; 15 lb raw minimum
Garlic, kielbasa, ham or pepperoni coil/chub	\$7.00/lb	Finished weight; 15 lb minimum
Shop pork added to sausage	\$3.50/lb	Raw added weight; processing extra
Shop beef added to sausage	\$6.99/lb	Raw added weight; processing extra

Ham, Bacon, Smoked Specialties & Jerky

Service	Rate	Billing / minimum
Ham	\$3.25/lb	Finished take-home weight
Un-sliced slab bacon	\$3.25/lb	Finished take-home weight
Sliced bacon	\$4.25/lb	Finished take-home weight
Shoulder bacon / beef bacon	Bacon rate	Based on sliced or unsliced finish
Smoked roast beef	\$6.00/lb	Finished weight; 20 lb raw minimum
Cryovac packaging	\$0.50/bag	Charged separately where required
Original / honey-garlic jerky sticks	\$9.50/lb	Finished weight; 15 lb raw minimum
Pepperoni sticks	\$10.75/lb	Finished weight; 15 lb raw minimum
Muscle jerky — original or teriyaki	\$20.00/lb	Finished weight; 15 lb raw minimum

Administrative & Other Charges

Service	Rate	Billing / minimum
Additional hanging after 14 days	\$75/week	Per additional week

Service	Rate	Billing / minimum
Storage — day 6 through day 30	\$5/day	Per box or basket
Storage — after day 30	\$10/day	Per box or basket
Condemned beef disposal	\$200/head	Per condemned carcass
Condemned pig disposal	\$125/head	Per condemned carcass
Condemned lamb/goat disposal	\$75/head	Per condemned carcass
New customer PLU setup	\$150	One-time setup
Annual PLU maintenance	\$100/year	Per customer
Beef retail labelling	\$70/animal	Per animal
Pork retail labelling	\$35/animal	Per animal
Lamb/goat retail labelling	\$15/animal	Per animal
New recipe formulation	\$150	15 lb test batch minimum; production extra
Recipe redesign / modification	\$75	Production costs extra

Processing Supplies for Sale

Supply	Package / small quantity	Individual / bulk quantity
Stretch netting — #18, 50 m	\$50.00/roll	
Butcher twine	\$22.25/roll	
18" wrapping paper — 900 ft	\$67.50/roll	
1 lb hamburger bags — 1,000	\$130/box	\$0.25/bag
2 lb hamburger bags — 1,000	\$145/box	\$0.25/bag
Wild-game bags — 2,000	\$280/box	\$0.25/bag
Pickle cure	\$2.88/100 g	\$28.75/kg
GF 260 fresh-sausage binder	\$0.98/100 g	\$9.75/kg
Italian sausage binder	\$1.43/100 g	\$14.25/kg
Honey-garlic sausage binder	\$2.58/100 g	\$25.75/kg
Gum tape	\$16.25/roll	
Burger-bag tape	\$4.20/roll	

Binders and cures are weighed and charged proportionally. Unusual or customer-specific ingredients may be charged separately.