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 190 Springbok Street
 Wierdapark, Centurion

PRICES 2022

GENERAL

1. No meat can be accepted with the skin, head, feet or intestines. This must be removed beforehand.
2. Meat must be clean and free of intestinal and/or external contamination.
3. Transport permit must be handed in together with the game meat. The permit must include: Name, address, contact details of hunter and farm where game was hunted.
4. Warthog requires a special permit issued by the game farm or farmer.
5. All carcasses must be cut up into fore quarters, and hind quarters.

LABOUR BASIC COSTS

Carcass (Bone in) basic:

Deboning for further processing into biltong, dry wors, sausage, cutting bones, etc. - R14.00/kg

Carcass (Bone in) basic:

Cutting up of carcass on bandsaw - R14.00/kg

Deboned Meat:

For mincing or further processing - R7.50/kg

Deboned Meat:

For vacuum packing - R7.50/kg

ADDITIONAL COSTS

Filling of casings only - R8.00/kg

Biltong Spices (Original) - R89.95/kg

Dry Wors Spice - R103.95/kg

Braaiwors Spice - R103.95/kg

Russian/Salami Spice (1.2kg spice pack R105.95 – (makes 15kg) - R87.95/kg

Cheese Griller Spice (1kg spice pack (makes 7kg) - R92.95/kg

Cabanossi Spice (0.600g spice pack R69.95 (makes 14.5kg) - R116.95/kg

Brisket Fat (When available) - R99.95/kg

Body Fat - R49.95/kg

Beef Meat – Addition - R94.95/kg

Pork Meat – Addition - R69.95/kg

Casings for making Braai Wors (weight on completed product) - R10.95/kg

Casings for making dry wors, cheese grillers, etc. (weight on completed product) - R15.95/kg

Vacuum Packaging (200x300 – 300x400 bag) - R3.50 ea

FOMO packaging - R2.00 ea

Marinade - R49.95/litre

Smoking – Charcoal & Wood shavings/batch - R69.90

Drying of Biltong & dry wors - R8.00/kg

Cheese (Grated) - R139.95/kg

Worcester Sauce - R24.95/litre

Pork Spek - R45.95/kg

Salami Casings – Small - R15.95 ea

Salami Casings – Large - R17.95 ea