

FOR SALE BEEF/PORK

Heavy Beef Cattle For Sale

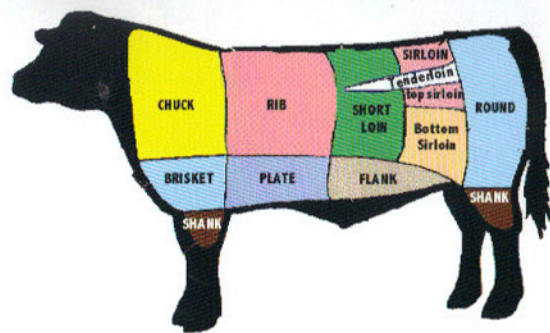
Now accepting orders on live Choice Yield 2 & 3 Heavy Beef ready for Slaughter. Average Weight #1275. Deposit required before cattle are harvested. Cost will be based off of market price plus processing fee's. Please feel free to contact us for more information.

Premium Pork for Sale

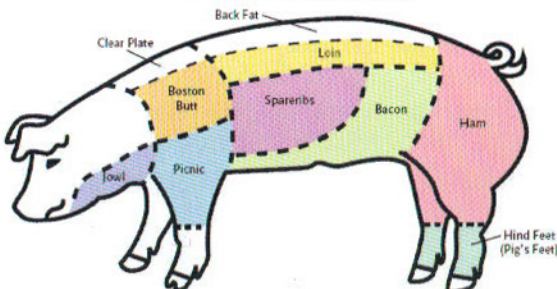
Now accepting orders for Top Hogs selection 1 & 2. Deposit required before swine are harvested. Cost will be based off of the market price plus processing fee's. Please feel free to contact us for more information.

Grass Fed Beef:

Now accepting orders on grass fed beef. Deposit required before cattle are harvested.



WHOLESALE CUTS OF PORK



ABOUT US

Going's Meat Packing company was founded in 1976 by W.D. Going. It was owned and operated under that management until 1992. We are still using the same recipe of smoked sausage that W.D. Going used that has that southern style twist and is unlike any other. Of course we are proud to continue that part of history. Now we have added many different styles of smoked sausages and have added many more items and choices to make your processed order more convenient in this fast paced world we live in today. The current ownership had worked for W.D. Going before making the acquisition of the company and are grateful to use the name that has been part of the community that we operate in for many years.

With the growing technology, we have been able to dispose of that old white butcher paper that was sure to freezer burn your product, and have added vacuum packaging to our daily packaging operation. Food Safety has become the #1 concern in our industry and with the computer age, has allowed us to monitor cooler/freezer operating temperatures, cook and cool down temperatures, production room temperatures, and general product temperatures to assure that our dedication to food safety continues to be priority one.



GOING'S CUSTOM MEAT PROCESSING

6813 E Wallisville Road
Baytown, TX 77521

*Quality And Service
Is Our Business*

Going's Custom Meat Processing
On Site Harvesting Facility
Beef-Pork-Lamb-Goat-Deer

(281) 421-2237
www.goingsmeatprocessing.com



Going's is a full service harvesting and meat processing facility in operation since 1976. We are conveniently located just a few minutes north of I-10 in Baytown, TX and with the construction of new roadways, congestion has nearly been eliminated. Serving the areas of Harris, Chambers, Liberty, Galveston, Fort Bend, Brazoria, Jefferson, Hardin, Polk, Trinity, San Jacinto, Orange and Montgomery Counties. We do offer refrigerated delivery upon request. We pickup livestock at Fairs and Livestock Shows. We offer home and barn pickups upon request. With experience and knowledgeable employees, rest assured we can handle all your meat processing needs.

Don't have livestock? Need Quality Beef, Pork, Lamb or Goat? Not a problem, we have grain fed cattle for sale year around and can locate quality Pork, Lamb and Goat. We also have contacts for grass fed cattle if you so desire.

Check out our website for more info and services that we provide:

www.goingsmeatprocessing.com

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CUSTOM MADE PRODUCTS

SPECIALTY ITEMS:

- Smoked Ham
- Smoked Bacon
- Regular/Peppered
- Canadian Style Bacon
- Smoked Pork Chops
- Smoked Hocks
- Marinated Fajita
- Seasoned Hamburger
- Bacon Burger
- Spicy Chili
- Green Onion Burger
- Jalapeno and Bacon Wrapped

SMOKED LINK SAUSAGE

FLAVORS:

- Going's Original (Mild, Med, Hot)
- Green Onion
- German
- Jalapeno
- Jalapeno and Cheese
- Jalapeno and Green Onion
- Italian (Smoked or Fresh)
- Polish
- Bohemian
- Chipotle
- Cheese
- Salt & Pepper

BREAKFAST LINK FLAVORS:

- Going's Original (Mild, Med, Hot)
- Jalapeno
- Bacon
- Maple
- Honey

PAN SAUSAGE FLAVORS:

- Going's Original (Mild, Med, Hot)
- Maple
- Honey
- Sage
- Jalapeno
- Bacon
- Mexican Style Chorizo
- Italian

SUMMER SAUSAGE FLAVORS:

- Regular
- Jalapeno and Cheese
- Jalapeno
- Chipotle
- Cheese

SLIM JIM FLAVORS:

- Regular
- Jalapeno and Cheese
- Spicy
- Jalapeno
- Chipotle
- Cheese

JERKY FLAVORS:

- Mild
- Hot
- Teriyaki
- Jalapeno
- Chipotle

We can add Jalapeno and Cheese to any sausages.

Garlic may be added to any flavors if you desire

BOUDAIN

(Mild, Hot, Jalapeno)

SAFETY

Consider the fact that under ideal conditions, harmful food based bacteria can multiply once every 20 minutes or so. We go to great lengths to minimize this by Blast Chilling, maintaining acceptable processing room temperatures, and blast freezing our finished product. With the addition of our blast freezing we are able to quickly freeze our products to prevent bacteria growth and preserve the meat texture, consistency, flavor and presentation. Food safety is a top priority at our facility. With continuous employee education, rotation of sanitizers, pathogen control, microbial intervention and with our 3 part wash down and sanitation procedure we are unsurpassed in food safety.

PACKAGING

All meat is custom cut to specific customer specifications. We Vacuum Package all products to assure the best freeze life, freshness, and presentation. All meat is boxed in a closed top box to assure no product is lost or damaged.

BLAST FROZEN PRODUCT

Consider the fact that under ideal conditions, harmful food based bacteria can multiply once every 20 minutes or so. In a span of 12 hours, over 69 million Bacteria are capable of growing on food surfaces. Every time you freeze a product it must pass through the danger zone as it cools to below 41 degrees Fahrenheit. It is crucial that food passes through this stage of freezing as quickly as possible. Blast Freezing and Chilling is the method of rapid heat removal, typically by means of convection in which cold air is circulated over the product. This method quickly seals the outer layer of food products prohibiting bacteria growth and preventing product dehydration. The process must happen quickly enough to prevent ice crystals from forming (commonly referred to as freezer burn) and also preserves food texture and consistency.