



## A.C. LEGG, INC.

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ITEM: Old Plantation Snack Stick Seasoning  
Blend 116

SIZE: 18.5 Ozs. (seasons 25 Lbs. of meat)  
Packed 24 Bags Per Case  
UPC Code 78665 00116

### INGREDIENT STATEMENT ON BAG:

Blended of Salt, Dextrose, Sugar, Spices, Mustard (1.35%), Garlic Powder, Sodium Erythorbate (7/32 Oz.), and less than 2% Tricalcium Phosphate added as an Anticaking Agent.

### DESCRIPTION:

This popular blend contains the perfect combination of mustard, garlic, and spices to produce a tasty product.

### SNACK STICK SEASONING

### INGREDIENTS:

20.0 Lbs. 85% Lean Beef  
5.0 Lbs. 65% Lean Pork

25.0 Lbs. (Approximately 20% fat)

1 Bag #25 Old Plantation Snack Stick Seasoning  
Blend 116

1.0 Oz. Legg Cure (6.25% Sodium Nitrite)

1.75 Lbs. Ice or Water

### MANUFACTURING PROCEDURE:

1. Grind meats 1/8 inch. Use fresh, cold meats (30° F pre-grind temperature).
2. Mix meats with seasoning and 1.0 Oz. Legg Cure (6.25% Sodium Nitrite) for 3-5 minutes.
3. Add 1 ¾ Lb. shaved ice or very cold water. Mix 2-3 minutes.
4. Re grind 1/8 inch. Stuff in 21mm collagen casings.
5. Smoke and heat process to 160° F internal temperature

NOTE: For a reduced pH Snack Stick add 3 Ozs. of Encapsulated Citric Acid.