



ITEM: Old Plantation Tomato Basil Marinade  
Blend 175

SIZE: 12.25 Oz. (seasons 25 Lbs. of meat)  
Packed 24 Bags Per Case  
UPC Code 76855-00175

**INGREDIENT STATEMENT ON BAG:**

Blend of Tomato Powder, Salt, Spices, Sodium Phosphates (8.57%), Garlic\*, Sugar, Paprika, Citric Acid, Natural Tomato Flavor and less than 2% Silicon Dioxide and Soybean Oil added as a processing aid.

*\*Denotes Dehydrated.*

**DESCRIPTION:**

A very balanced marinade with equal notes of visual Basil followed with a fresh Tomato flavor. A combination of several other spices rounds this out to be a distinct flavor profile

**SUGGESTED DIRECTIONS**

**INGREDIENTS:**

25.0 Lbs. Beef, Pork, Poultry or Seafood  
22.50 oz. Water (*a portion of the water can be replaced with tomato juice*)  
1 Bag (17.50 oz.) Old Plantation Tomato Basil Marinade  
Blend 175

**MANUFACTURING PROCEDURE:**

1. Place 25 Lbs. of meat into vacuum tumbler.
2. Mix one bag of OPS 175 (17.5 oz) with 22.50 oz. water or water/tomato juice.
3. Pull vacuum to 20 sq. in. hg.
4. Vacuum tumble for up to 20 minutes.

As a soak, place 25 Lbs. of meat in a suitable container. Mix one bag OPS Blend 175 marinade with one-half gallon water and thoroughly mix into meat. Allow to marinate for up to 24 hours in refrigeration.