



ITEM: Old Plantation Smoked Polish Sausage Seasoning (No MSG)
Blend 180

SIZE: 11.75 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 76855-00180

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Spices, Garlic, Sodium Erythorbate (1.86%).

DESCRIPTION:

Contains white pepper, coriander, and garlic powder in a combination that will give an authentic Polish flavor (No MSG).

FRESH SMOKED POLISH SAUSAGE SEASONING

INGREDIENTS:

25.0 Lbs. 70/30 Pork (Venison, Beef or Poultry with added fat)
2 Lbs. Water
1 Bag (11.75 Oz.) Old Plantation Smoked Polish Sausage Seasoning (No MSG)
Blend 180
1 Oz. Legg Cure 6.25% Sodium Nitrite

MANUFACTURING PROCEDURE:

1. Course grind meat through a 1-inch plate.
2. Transfer to mixer, add seasoning, water and curing salt. Mix 3-5 minutes until tacky.
3. Fine grind through a 3/16 inch plate.
4. Stuff into 32/34 mm natural casings.
5. Transfer to smokehouse. (*see schedule below*)

SMOKEHOUSE SCHEDULE

<u>Time</u>	<u>Dry Bulb</u>	<u>Wet Bulb</u>	<u>Dampers</u>	<u>Smoke</u>
30 minutes	100° F	0° F	Open	No
60 minutes	120° F	100° F	2/3 Closed	Yes
60 minutes	150° F	120° F	2/3 Closed	Yes
90 minutes	180° F	120° F	2/3 Closed	Yes

6. Hold at last setting until the internal temperature of the product reaches 160° F.
7. Cold shower for up to 10 minutes and place in refrigeration.