



ITEM: Old Plantation Salami Seasoning
Blend 186

SIZE: 16.75 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 76855-00186

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Spices, Garlic Powder, Sodium Erythorbate (1.28%), Spice Extractives and less than 2% Silicon Dioxide added to prevent caking.

DESCRIPTION:

A great salami flavor profile in the true “Old World” fashion. A balance of European-influenced spices topped off with whole peppercorns for the visual appeal expected in a robust salami.

SALAMI

INGREDIENTS:

25.0 Lbs. 70/30 Pork or Combination of Pork, Beef and/or Venison
2 Lbs. Water
1 Bag (16.75 Oz.) Old Plantation Salami Seasoning
Blend 186
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 a fibrous casing of desired diameter.

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
120 minutes	180° F	130° 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.