



ITEM: Old Plantation Jalapeno Jerky Seasoning
Blend 187

SIZE: 16.0 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 078665001878

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Sugar, Spices, Hydrolyzed Corn Protein (12.50%), Sodium Erythorbate (1.31%), Spice Extractives, and less than 2% Silicon Dioxide added to prevent caking.

DESCRIPTION:

This seasoning is perfect for customers wanting a bit of heat balanced with a traditional jerky flavor. The addition of ground Jalapeno Pepper is just the right amount for all to enjoy.

FRESH JALAPENO JERKY

MANUFACTURING PROCEDURES:

RESTRUCTURED JERKY

1. Grind 25 Lbs. of 90 –95% lean meat (beef or venison) through a 3/8 inch plate.
2. Transfer to mixer. Add one #25 size bag of seasoning and 1 Oz. of Legg Cure (6.25% sodium nitrite) and mix 3-4 minutes.
3. At the end of the mixing cycle, the seasonings should be thoroughly distributed throughout the meat block and the meat block should be slightly tacky.
4. Regrind through a 5/32 inch or 1/8 inch plate.
5. Form into strips.

SOLID MUSCLE JERKY – USING A VACUUM TUMBLER

1. Place 25 Lbs. of lean ¼ inch thick strips of meat (beef or venison) in a vacuum tumbler.
2. Add 1.25 Lbs. water, 1 Oz. of Legg Cure (6.25% sodium nitrite) and one #25 size bag of seasoning.
3. Vacuum tumble 20 minutes on a slow speed.
4. Hang strips of meat on hooks or lay on screens.