



ITEM: Old Plantation Jalapeno Snack Stick Seasoning
Blend 188

SIZE: 22.5 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 078665001885

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Spices, Dextrose, Sugar, Garlic Powder, Sodium Erythorbate (.93%), and less than 2% Silicon Dioxide and Soybean Oil added as an anticaking agent.

DESCRIPTION:

This slightly spicy blend lends itself to manufacturing a skinless or stuffed snack stick with the right amount of heat with every bite.

FRESH JALAPENO SNACK STICKS

MANUFACTURING PROCEDURE:

1. Coarse grind meat.
2. Add Seasoning, Water and Cure.
3. Fine grind through 1/8th inch plate.
4. Stuff into 21mm edible casing.
5. Transfer to smokehouse and cook to 160 degrees Fahrenheit.
6. Cold shower, chill overnight and package.