



ITEM: Old Plantation Pork Sausage Seasoning
Blend 10

SIZE: 8 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00025

16 Oz. (seasons 50 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00050

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Red Pepper, Sage, Sugar, and Black Pepper.

DESCRIPTION:

This blend is a true “Southern Style” pork sausage seasoning. It has a relatively high level of sage, red pepper and black pepper. Some of the red pepper is in the form of crushed red pepper so that it will be visible in the finished product. Each 8 Oz. bag correctly seasons 25 Lbs. of meat. Each 16 Oz. bag correctly seasons 50 Lbs. of meat.

FRESH PORK SAUSAGE

INGREDIENTS:

25.0 Lbs. Boneless Pork (35-40% fat)

1 Bag #25 Old Plantation Pork Sausage Seasoning
Blend 10

MANUFACTURING PROCEDURE:

1. Grind pork through a ½ inch plate.
2. Transfer to mixer, add seasoning and mix for 2 minutes.
3. Regrind through a 3/32 inch, 5/12 inch or 1/8 inch plate.
4. Package in bulk or stuff into casings.