



ITEM: Old Plantation Bratwurst Seasoning
Blend 104

SIZE: 11 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00104

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Pepper, Sage, Onion, Mace and Celery.

DESCRIPTION:

This blend contains the spices necessary to produce old fashioned, German-style bratwurst. This blend can be used to produce either fresh or cooked bratwurst. Each 11 Oz. bag correctly seasons 25 Lbs. of meat.

COOKED BRATWURST

INGREDIENTS:

25.0 Lbs. Boneless Pork (30% fat)
1 Bag #25 Old Plantation Bratwurst Seasoning,
Blend 104
12.0 Oz. Nonfat dry milk
3.0 Lbs. Water

MANUFACTURING PROCEDURE:

1. Comminute meat with either a grinder or bowl chopper.
2. Add to meat: seasoning, 12.0 Ozs. nonfat dry milk and 3.0-5.0 Lbs. water.
3. Thoroughly mix.
4. Stuff into 36-38mm casings.
5. Process through smokehouse or water cook to an internal temperature of 152° - 155° F.
6. Chill to 40° F and package.



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FRESH BRATWURST

INGREDIENTS:

25.0 Lbs. Boneless Pork (30% fat)
1 Bag #25 Old Plantation Bratwurst Seasoning
Blend 104

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 3/16 inch or 5/32 inch plate.
4. Package in bulk or stuff into 36-38mm casings.