



ITEM: Old Plantation Hot Pork Sausage Seasoning
Blend 109

SIZE: 9 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00109

INGREDIENT STATEMENT ON BAG:

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

DESCRIPTION:

This blend is used to produce pork sausage for customers who like some extra “heat” in their sausage. This seasoning contains both ground red pepper and crushed red pepper. Each 9 Oz. bag correctly seasons 25 Lbs. of meat.

HOT PORK SAUSAGE

INGREDIENTS:

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

- 1 Bag #25 Old Plantation Hot Pork Sausage Seasoning
Blend 109

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, 5/32 inch or 1/8 inch plate.
4. Package in bulk or stuff into casings.