



ITEM: Old Plantation Fresh Chorizo Seasoning  
Blend 111

SIZE: 16 Oz. (seasons 25 Lbs. meat)  
Packed 24 Bags Per Case  
UPC Code 78665 00111

**INGREDIENT STATEMENT ON BAG:**

Blend of Chili Pepper, Salt, Spices, Garlic Powder, Spice Extractives and less than 2% Tricalcium Phosphate added as an Anticaking Agent.

**DESCRIPTION:**

Ethnic sausages are increasing in popularity. This blend can be used to produce a fresh chorizo that has a full flavor, and yet is not *too* hot. Each 16 Oz. bag correctly seasons 25 Lbs. of meat.

**FRESH CHORIZO**

**INGREDIENTS:**

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

8.0 Oz. 5% Acidity Vinegar (*optional*)

1 Bag #25 Old Plantation Fresh Chorizo Seasoning  
Blend 111

**MANUFACTURING PROCEDURE:**

1. Grind pork through a  $\frac{3}{4}$  inch or  $\frac{1}{2}$  inch plate.
2. Transfer to mixer, add seasonings and vinegar and mix for 2 minutes.
3. Re grind through a  $\frac{5}{32}$  inch plate.
4. Package in bulk or stuff into 36-38mm casings.