



ITEM: Old Plantation Summer Sausage Seasoning
Blend 114

SIZE: 18 Oz. (seasons 25 Lbs. meat)
Packed 24 Bags Per Case
UPC Code 78665 00114

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Sugar, Spices, Garlic Powder, Sodium Erythorbate (7/32 Oz.), and less than 2% Tricalcium Phosphate added as an Anticaking Agent.

DESCRIPTION:

This blend contains Salt, Sweeteners, Spices and Garlic in a combination sure to produce a tasty final product.

SUMMER SAUSAGE

INGREDIENTS:

- 25.0 Lbs. 70% Lean Beef
- 3.0 Lbs. Water (*Optional*)
- 1.0 Oz. Curing Salt (6.25% Sodium Nitrite)
- 1 Bag #25 Old Plantation Summer Sausage Seasoning
Blend 114

MANUFACTURING PROCEDURE:

1. Grind meat through ¼ inch plate. Transfer to mixer.
2. Add water (3 Lbs.), seasonings and sodium nitrite.
3. Mix until the meat block is tacky. (6-8 minutes)
4. Regrind through a 1/8 inch plate. Stuff into casings.
5. Process in smokehouse to 155° F internal.

To manufacture a reduced pH product use starter culture or encapsulated acid and adjust procedures as needed.