



ITEM: Old Plantation Snack Stick Seasoning
Blend 116

SIZE: 18.5 Ozs. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00116

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Sugar, Spices, Mustard (1.35%), Garlic Powder, Sodium Erythorbate (7/32 Oz.), and less than 2% Tricalcium Phosphate added as an Anticaking Agent.

DESCRIPTION:

This popular blend contains the perfect combination of mustard, garlic, and spices to produce a mouthwatering snack stick flavor.

SNACK STICK SEASONING

INGREDIENTS:

20.0 Lbs. 85% Lean Beef
1.0 Lbs. 65% Lean Pork
25.0 Lbs. (Approximately 20% fat)
1 Bag #25 Old Plantation Snack Stick Seasoning
Blend 116
1.0 Oz. Legg Cure (6.25% Sodium Nitrite)
1.75 Lbs. Ice or Water

MANUFACTURING PROCEDURE:

1. Grind both meats 1/8 inch. Use fresh, cold meats (30° F pre-grind temperature).
2. Mix meats with seasoning and 1.0 Oz. Legg Cure (6.25% Sodium Nitrite) for 3-5 minutes.
3. Add 1 ¾ Lb. shaved ice or very cold water. Mix 2-3 minutes.
4. Re grind 1/8 inch. Stuff in 21mm collagen casings.
5. Smoke and heat process to 160° F internal temperature

NOTE: For a reduced pH Snack Stick add 3 Ozs. of Encapsulated Citric Acid.