



ITEM: Old Plantation Jalapeno Smoked Sausage Seasoning Blend 139

SIZE: 14 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00139

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Jalapeno Peppers and Other Spices, Sodium Phosphates (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil And Silicon Dioxide added as a flow conditioner.

DESCRIPTION:

This blend provides just the right amount of heat you would expect from a Jalapeno Smoked Sausage. The combination of spices and garlic makes this the perfect addition to your product line.

JALAPENO SMOKED SAUSAGE

INGREDIENTS:

25.0 Lbs. Pork Trim (70/30)

- 1 Bag #25 Old Plantation Jalapeno Smoked Sausage Seasoning Blend 139

MANUFACTURING PROCEDURE:

1. Coarse grind meat through a 1/2" plate.
2. Transfer to mixer and add seasoning, 1 oz. cure, and 2.50 lbs. of water. Mix 3 to 5 minutes.
3. Regrind though a 3/16" plate.
4. Stuff into 32-38mm casings and hold overnight in cooler.
5. Process through smokehouse to an internal temperature of 152-155 degrees.
6. Chill to 40 degrees and package.