



ITEM: Old Plantation BBQ Flavored Snack Stick Seasoning Blend 157

SIZE: 11 Oz. (seasons 10 Lbs. of meat)  
Packed 24 Bags Per Case  
UPC Code 78665 00157

**INGREDIENT STATEMENT ON BAG:**

Blend of Salt, Brown Sugar, Dextrose, Tomato Powder, Spices, Onion\*, Garlic\*, Sodium Erythorbate (.76%), Natural Smoke Flavor, Spice Extractives and less than 2% Silicon Dioxide added to prevent caking.

*\*Denotes dehydrated.*

**DESCRIPTION:**

This is a Snack Stick Seasoning that will allow you to extend your product line. A full-bodied Barbecue flavor that possesses flavor notes of tomato, onion, and hickory smoke.

**BBQ FLAVORED SNACK STICK**

**INGREDIENTS:**

10.0 Lbs. Lean Meat  
8.0 Oz. Water  
1 Bag Seasoning  
4/10ths Ounce Legg Cure (6.25% Sodium Nitrite)

**MANUFACTURING PROCEDURE:**

1. Coarse grind meat.
2. Add Seasoning, Water and Cure.
3. Fine grind through 1/8<sup>th</sup> inch plate.
4. Stuff into 21mm edible casing.
5. Transfer to smokehouse and cook to 160 degrees Fahrenheit.
6. Cold shower, chill overnight and package.