



ITEM: Old Plantation Zesty Chorizo Seasoning
Blend 162

SIZE: 20 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00162

INGREDIENT STATEMENT ON BAG:

Blend of Natural Spices, Salt, Garlic Powder.

DESCRIPTION:

A great Chorizo is a must-flavor profile for makers of fresh sausage. This blend combines the flavor notes from several styles of chorizo to promote the best of the best. Bright Red Chili, Cumin, Garlic and a complexity of other South American Spices and Herbs are blended to perfection in this top shelf Chorizo Seasoning.

ZESTY CHORIZO

INGREDIENTS:

25.0 Lbs. of 70/30 Pork

1 Bag #25 Old Plantation Zesty Chorizo Seasoning
Blend 162

MANUFACTURING PROCEDURE:

1. Grind pork through a $\frac{3}{4}$ inch or $\frac{1}{2}$ inch plate.
2. Transfer to mixer, add seasonings and water and mix for 3 to 5 minutes.
3. Regrind through a $\frac{3}{16}$ inch plate.
4. Package in bulk or stuff into 32mm casings.

OPTIONS:

- Replace water with vinegar
- Can also be cured using 1.00 oz Legg Cure 6.25% Sodium Nitrate