



ITEM: Old Plantation Carnitas Grande Marinade  
Blend 165

SIZE: 18.75 Oz.  
Packed 24 Bags Per Case  
UPC Code 78665 00165

**INGREDIENT STATEMENT ON BAG:**

Blend of Tomato Powder, Salt, Spices, Modified Food Starch, Sodium Phosphates (8.00%), Green Bell Pepper\*, Red Bell Pepper\*, Garlic\*, Onion\* and less than 2% Silicon Dioxide added to prevent caking.

*\*Denotes Dehydrated*

**DIRECTIONS FOR USE IN A VACUUM TUMBLER**

**BONELESS:** Place 25.0 Lbs. of boneless, skinless chicken breasts, beef, pork or seafood in a vacuum tumbler.  
Add 21.25 Ozs. of water and 18.75 Ozs. of seasoning.  
Vacuum tumble 20 minutes.

**WINGS:** Place 50.0 Lbs. of chicken wings in a vacuum tumbler.  
Add 21.25 Ozs. of water and 18.75 Ozs. of seasoning.  
Vacuum tumble 20 minutes.

**NOTE:** Depending on pickup desired, the amount of water that is used can be changed.  
If a more intense flavor profile is desired, increase seasoning usage by 10% - 25%.  
If a less intense flavor profile is desired, decrease seasoning usage by 10% - 25%.

**DIRECTIONS FOR USE AS A SOAK**

1. Dissolve 21.25 Ozs. of seasoning in one gallon of water. Adjust the amount of water depending on strength of marinade desired.
2. Use plastic or stainless steel containers only.
3. Product can be marinated for as little as 30 minutes or as long as 24 hours depending on your need and the desired intensity of flavor.
4. Product should be kept under refrigeration during marination.