



ITEM: Old Plantation Garlic Parmesan Marinade
Blend 172

SIZE: 12.25 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 76855-00172

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Parmesan Cheese Powder (Whey, Maltodextrin, Buttermilk, Natural Parmesan Cheese Flavor, Salt), Garlic*, Sugar, Sodium Phosphates (12.24%), Spices, Parsley Flakes Spice Extractives and less than 2% Silicon Dioxide and Soybean Oil added to prevent caking.

**Denotes Dehydrated.
Contains potential allergens: Milk*

DESCRIPTION:

Equal parts of Garlic and Parmesan with visual herbs and spices makes this marinade a first choice for “A Taste of Italy.”

SUGGESTED DIRECTIONS

INGREDIENTS:

25.0 Lbs. Beef, Pork, Poultry or Seafood
27.75 oz. Water
1 Bag (12.25 Oz.) Old Plantation Garlic Parmesan Marinade
Blend 172

MANUFACTURING PROCEDURE:

1. Place 25 Lbs. of meat into vacuum tumbler.
2. Mix one bag of OPS Garlic Parmesan Marinade 12.25 with 27.75 Oz. water.
3. Pull vacuum to 20 sq. in. hg.
4. Vacuum tumble for up to 20 minutes.

As a soak, place 25 lbs. of meat in a suitable container. Mix one bag OPS Blend 172 marinade with ½ gallon water and thoroughly mix into meat. Allow to marinate for up to 24 hours in refrigeration.