



ITEM: Old Plantation Jalapeno Summer Sausage Seasoning Blend 189

SIZE: 22.0 Oz. (seasons 25 Lbs. of meat)  
Packed 24 Bags Per Case  
UPC Code 078665001892

**INGREDIENT STATEMENT ON BAG:**

Blend of Salt, Spices, Dextrose, Sugar, Garlic Powder, Sodium Erythorbate (.95%), and less than 2% Silicon Dioxide and Soybean Oil added as an anticaking agent.

**DESCRIPTION:**

Old World flavors of garlic, and other spices – including diced Jalapeno! - with a hint of heat. Just add cheese to extend your product line with two exceptional products.

**JALAPENO SUMMER SAUSAGE**

**INGREDIENTS:**

25.0 Lbs. 70% Lean Beef  
3.0 Lbs. Water (Optional)  
1.0 Oz. Curing Salt (6.25% Sodium Nitrite)  
1 Bag #25 Old Plantation Jalapeno Summer Sausage Seasoning Blend 189

**MANUFACTURING PROCEDURE:**

1. Grind meat through ¼ inch plate. Transfer to mixer.
2. Add water (3 Lbs.), seasonings and sodium nitrite.
3. Mix until the meat block is tacky. (6-8 minutes)
4. Re grind through a 1/8 inch plate. Stuff into casings.
5. Process in smokehouse to 155° F internal.

To manufacture a reduced pH product use starter culture or encapsulated acid and adjust procedures as needed.