



ITEM: Old Plantation Smoked Polish Kielbassa Seasoning Blend 106

SIZE: 11 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00106

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Spices, Monosodium Glutamate (4.55%), Garlic Powder and Sodium Erythorbate (7/32 Oz.)

DESCRIPTION:

This blend contains white pepper, coriander and garlic powder in a combination that will give an authentic Polish flavor. Each 11 Oz. bag correctly seasons 25 Lbs. of meat.

SMOKED POLISH KIELBASSA

INGREDIENTS:

20.0 Lbs. Boneless Pork (30% fat)

5.0 Lbs. Boneless Beef (30% fat)

1.0 Oz. Cure (6.25% sodium nitrite)

3.0 Lbs. Water

1 Bag #25 Old Plantation Polish Kielbassa Seasoning Blend 106

MANUFACTURING PROCEDURE:

1. Coarse grind meat through a ½ inch plate.
2. Transfer to mixer and add seasoning, cure and 3.0 Lbs. of water. Mix 3 minutes.
3. Regrind through a 1/8 inch plate.
4. Stuff into 36-38mm casings and hold overnight in cooler.
5. Process through smokehouse to an internal temperature of 152°-155° F
6. Chill to 40° F and package.