



ITEM: Old Plantation Fresh Cajun Style Sausage Seasoning Blend 110

SIZE: 12 Oz. (seasons 25 Lbs. meat)
Packed 24 Bags Per Case
UPC Code 78665 00110

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Spices, (includes Red, Black and White Pepper), Sugar, Onion Powder, Garlic Powder and less than 2% Tricalcium Phosphate added as an Anticaking Agent.

DESCRIPTION:

Looking for a seasoning to produce fresh sausage with an authentic Cajun flavor? This is it! This blend combines red pepper, black pepper, white pepper, onion powder and garlic powder in proportions that will give fresh sausage a spicy, exciting flavor. Each 12 Oz. bag correctly seasons 25 Lbs. of meat.

FRESH CAJUN SAUSAGE

INGREDIENTS:

25.0 Lbs. Boneless Pork (35-40% Fat)

- 1 Bag #25 Fresh Cajun Style Sausage Seasoning Blend 110

MANUFACTURING PROCEDURE:

1. Grind pork through a ½ inch plate.
2. Transfer to mixer, add seasoning and mix for 2 minutes.
3. Re grind through a 5/32 inch plate.
4. Package in bulk or stuff into 36-38mm casings.