



ITEM: Old Plantation Fresh Link Seasoning
Blend 112

SIZE: 11 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00112

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Spices, Dextrose, Garlic Powder, Spice Extractives.

DESCRIPTION:

This seasoning can be used to produce a fresh hot link sausage that is distinctly different from typical hot sausage. This blend contains a combination of ground red pepper, crushed red pepper, garlic powder and several spice extractives. Each 11 Oz. bag correctly seasons 25 Lbs. of meat.

FRESH HOT LINK SAUSAGE

INGREDIENTS:

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

- 1 Bag #25 Old Plantation Fresh Pork Hot Link Seasoning
Blend 112

MANUFACTURING PROCEDURE:

1. Grind pork through a ½ inch plate.
2. Transfer to mixer, add seasoning and mix for 2 minutes.
3. Regrind through a 3/16 inch or 5/32 inch plate.
4. Stuff into 36-38mm casings and link 5 inches – 6 inches long.