



ITEM: Old Plantation Cajun Style Jerky Seasoning
Blend 132

SIZE: 14.25 Oz.
Packed 24 Bags Per Case
UPC Code 78665 00132

INGREDIENT STATEMENT ON BAG:

Blend Of Salt, Sugar, Hydrolyzed Soya Protein (14.04%), Spices (Includes Red Pepper, Black Pepper, and White Pepper), Garlic Powder, Sodium Erythorbate (7/32 Oz.), Onion Powder, Spice Extractives, and less than 2% Sodium Aluminosilicate added to prevent caking.

MANUFACTURING PROCEDURES:

RESTRUCTURED JERKY:

1. Grind 25 Lbs. of 90 – 95% lean meat (beef or venison) through a 3/8 inch plate.
2. Transfer to mixer. Add one #25 size bag of seasoning and 1 Oz. of Legg Cure (6.25% sodium nitrite) and mix 3-4 minutes.
3. At the end of the mixing cycle, the seasonings should be thoroughly distributed throughout the meat block and the meat block should be slightly tacky.
4. Regrind through a 5/32 inch or 1/8 inch plate.
5. Form into strips.

SOLID MUSCLE JERKY – USING A VACUUM TUMBLER

1. Place 25 Lbs. of lean ¼ inch thick strips of meat (beef or venison) in vacuum tumbler.
2. Add 1.25 Lbs. water, 1 Oz. of Legg Cure (6.25% sodium nitrite) and one #25 size bag of seasoning.
3. Vacuum tumble 20 minutes on a slow speed.
4. Hang strips of meat on hooks or lay on screens.



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MANUFACTURING PROCEDURES:

SOLID MUSCLE JERKY – USING A MARINADE

1. Place 25 Lbs. of lean ¼ inch thick strips of meat (beef or venison) in a meat lug.
2. To make marinade, dissolve one #25 size bag of seasoning and 1 Oz. of Legg Cure (6.25% sodium nitrite) in ½ gallon of water.
3. Pour marinade over strips of meat and mix by hand.
4. Allow to sit 2-3 hours in a 32 – 34° F cooler.
5. Mix again by hand making sure the pieces on the bottom of the lug are rotated to the top.
6. Allow to sit another 2-3 hours then mix again.
7. Following this mixing allow the meat to sit overnight in a cooler.
8. Hang the strips of meat on hooks or lay on screens.

SOLID MUSCLE JERKY – USING A DRY RUB

1. Thoroughly mix together one #25 bag of seasoning and 1 Oz. Legg Cure (6.25% sodium nitrite).
2. Sprinkle over 25 Lbs. of lean ¼ inch thick strips of meat (beef or venison) as you layer the strips in a meat lug.
3. Put the lug containing the seasoned strips of meat into a 32-34°F cooler and allow to sit 6 – 8 hours.
4. Stir the strips of meat up by hand. Then allow to sit overnight in a cooler.
5. Hang the strips of meat on hooks or lay on screens.