



ITEM: Old Plantation Smoked Andouille Seasoning
Blend 163

SIZE: 19.5 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00163

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Dextrose, Spices, Sodium Phosphates (8.33%), Garlic and Onion Powder, Sassafras Powder, Sodium Erythorbate (1.08%), Spice Extractives and less than 2% Silicon Dioxide added to prevent caking.

DESCRIPTION:

Full-bodied Cajun flavors, including several Peppers, Garlic, Onion, and hints of herbs, makes this Andouille stand above the rest. Old Plantation Smoked Andouille Seasoning is a great addition to a processor's line of Cured, Smoked and Fully Cooked Sausages.

SMOKED ANDOUILLE

INGREDIENTS:

25.0 Lbs. of Boneless 70/30 Pork

2.5 Lbs. Water

1 Bag #25 Old Plantation Smoked Andouille Seasoning
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1.0 Oz. Cure (6.25% Sodium Nitrate)

MANUFACTURING PROCEDURE:

1. Course grind pork through a 1/2 inch plate.
2. Transfer to mixer, add seasoning, cure and water. Mix for 3 minutes.
3. Regrind through a 3/16 inch plate.
4. Stuff into 36-38 mm casings and hold overnight in cooler.
5. Process through smokehouse to an internal temperature of 155° F.
6. Chill to 40° F and package.