



ITEM: Old Plantation Mojo Marinade
Blend 164

SIZE: 15.00 Oz.
Packed 24 Bags Per Case
UPC Code 78665 00164

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Sugar, Natural Orange Juice Powder (Maltodextrin, Orange Juice Solids), Sodium Phosphates (10.00%), Garlic*, Spices, Onion*, Caramel Coloring, Orange Oil and less than 2% Silicon Dioxide added to prevent caking.

**Denotes Dehydrated*

DIRECTIONS FOR USE IN A VACUUM TUMBLER

BONELESS: Place 25.0 Lbs. of boneless, skinless chicken breasts, beef, pork or seafood in a vacuum tumbler.
Add 25.00 Ozs. of water and 15 Ozs. of seasoning.
Vacuum tumble 20 minutes.

WINGS: Place 50.0 Lbs. of chicken wings in a vacuum tumbler.
Add 25.00 Ozs. of water and 15.00 Ozs. of seasoning.
Vacuum tumble 20 minutes.

NOTE: Depending on pickup desired, the amount of water that is used can be changed.
If a more intense flavor profile is desired, increase seasoning usage by 10% - 25%.
If a less intense flavor profile is desired, decrease seasoning usage by 10% - 25%.

DIRECTIONS FOR USE AS A SOAK

1. Dissolve 15.00 Ozs. of seasoning in one gallon of water. Adjust the amount of water depending on strength of marinade desired.
2. Use plastic or stainless steel containers only.
3. Product can be marinated for as little as 30 minutes or as long as 24 hours depending on your need and the desired intensity of flavor.
4. Product should be kept under refrigeration during marination.