



ITEM: Old Plantation Pork Sausage Seasoning
Blend 6

SIZE: 8 Oz. (seasons 25 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00025

16 Oz. (seasons 50 Lbs. of meat)
Packed 24 Bags Per Case
UPC Code 78665 00050

INGREDIENT STATEMENT ON BAG:

Blend of Salt, Red Pepper, Sage, Sugar and Black Pepper.

DESCRIPTION:

This blend is similar to Blend 10, but contains slightly less black pepper and no crushed red pepper. Each 8 Oz. bag correctly seasons 25 Lbs. of meat. Each 16 Oz. bag correctly seasons 50 Lbs. of meat.

FRESH PORK SAUSAGE

INGREDIENTS:

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

- 1 Bag #25 Old Plantation Pork Sausage Seasoning
Blend 6

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, 5/32 inch or 1/8 inch plate.
4. Package in bulk or stuff into casings.