



**ITEM:** Old Plantation Pork Sausage Seasoning  
Blend NS-4

**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, Sugar, Red Pepper, Nutmeg, Black Pepper and Ginger.

**DESCRIPTION:**

This is a mild pork sausage seasoning that contains no sage. In this blend the sage is replaced by nutmeg and ginger to give the sausage a delicate flavor. 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 NS-4

**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.