Company History
Nassau Foods was founded in 1992 to distribute spices and sawdust to small meat lockers in Minnesota and North Dakota. Today, Nassau Foods sells over 1,500 products to over 1,500 customers of all sizes in 25 states.

Technical Assistance
We offer free technical assistance, advice, and problem solving for the meat processing industry. Consult our website or call and ask to speak to our technical staff. Special blends and custom formulations are also available.

Shipping
Most orders are processed and shipped within 24 hours. Orders are shipped either Spee Dee Delivery, UPS, or common carrier. Shipping cost is added to your invoice.

Will Call Policy
We require a 24-hour notice for all customer pick-ups. Your product will be invoiced and staged for your arrival.

Special Order Products are Available

Nassau Foods
More Than Just Seasonings

Product Catalog 2015–2016

800.432.0105  •  www.nassaufoods.com
HISTORY OF SPICES

The first real evidence we have of spice use comes from the artwork and writings of early civilizations. Hieroglyphs in the Great Pyramid at Giza show workers eating garlic and onions for strength. During Roman times, spices were available only to the upper class, who valued them as highly as gold. Pepper, along with other spices such as cinnamon, cloves and nutmeg, were such a hot commodity five centuries ago that it drove nations to sail across vast oceans searching for new routes to the spice-rich orient.

In 1492 Christopher Columbus arrived in America while searching for a direct western route to the Spice Islands. Though he did not find the Spice Islands, Columbus brought allspice, vanilla, and red peppers from the West Indies back to his Spanish supporters.

Americans began their entry into the world spice race in 1672. Boston-born Elihu Yale, a former clerk of the British East India Company in Madras, India, began his own spice business. He made a fortune that he would one day use to start Yale University. The first voyage produced a 700% profit, and trading was off and running. Nearly one thousand American ships made that around the world voyage over the next 90 years.
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<td>AC0155</td>
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**AC LEGG MILD PORK SAUSAGE SEASONING**
AC0007 • 24/0.50# bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.50# of seasoning per 25# of meat.

**AC LEGG MAPLE BREAKFAST SAUSAGE**
AC0008 • 24/10oz
A favorite with all ages!
Use: 10oz of seasoning per 25# of meat.

**AC LEGG SOUTHERN STYLE PORK SAUSAGE SEASONING**
AC0010 • 24/0.50# bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.50# of seasoning per 25# of meat.

**AC LEGG PORK SAUSAGE SEASONING**
AC0029 • 24/0.50# bag
Ingredients: Salt, Spices, Dextrose, Spice Extractives, BHA (0.074%), Propyl Gallate (0.037%), and Citric Acid (0.012%) added to protect flavor.
Use: 0.50# of seasoning per 25# of meat.

**AC LEGG MILD ITALIAN SAUSAGE SEASONING**
AC0102 • 24/0.50# bag
Ingredients: Salt, Crushed Red Pepper, Sugar, Whole Fennel Seed, Paprika, Black Pepper, with not more than 2% Soybean Oil added as a processing aid.
Use: 0.50# of seasoning per 25# of meat.

**AC LEGG HOT ITALIAN SAUSAGE**
AC0103 • 24/0.50# bags
Ingredients: Salt, Red Pepper, Fennel, Paprika. Contains some crushed red pepper to give a little zing.
Use: 0.50# of seasoning per 25# of meat.

**AC LEGG BRATWURT**
AC0104 • 24/11oz
Ingredients: Salt, Dextrose, Pepper, Sage, Onion Mace and Celery.
Use: Course grind meats through 1/2” plate. Transfer to mixer, add seasoning and mix for 2 minutes. Regrind through 3/16” plate. Package in bulk or stuff into casings.

**AC LEGG SMOKED SAUSAGE**
AC0105 • 24/11oz bags
Ingredients: Salt, Dextrose, Spices, Sodium Erythorbate (7/32 oz).
Use: 11oz of seasoning per 25# of meat.

**AC LEGG SMOKED POLISH KIELBASA**
AC0106 • 24/11oz bags
Use: 11oz of seasoning per 25# of meat.

**AC LEGG FRESH CHORIZO SAUSAGE**
AC0111 • 24/16oz
An ethnic sausage seasoning used to produce a chorizo with full flavor, but not too hot.
Use: 16oz of seasoning per 25# of meat.

**AC LEGG SUMMER SAUSAGE**
AC0114 • 24/18oz bags
Ingredients: Salt, Dextrose, Sugar, Spices, Garlic Powder, Sodium Erythorbate (7/32 oz), and less than 2% Tricalcium Phosphate added as an Anticaking agent.
Use: 18oz of seasoning per 25# of meat.
AC LEGG SEASONINGS

AC LEGG SNACK STICK
AC0116 • 24/18.5oz bags
Ingredients: Salt, Dextrose, Sugar, Spices, Mustard (1.35%), Garlic Powder, Sodium Erythorbate (7/32 Oz.), and less than 2% Tricalcium Phosphate added as an Anticaking agent.

AC LEGG LEMON PEPPER MARINADE
AC0121 • 7.25oz
Ingredients: Blended of Salt, Dextrose, Sodium Phosphates (20.69%), Black Pepper, Spice Extractives, Lemon Oil.
Use: 8.75oz of seasoning per 25# of meat.

AC LEGG ITALIAN MARINADE
AC0128 • 24/9oz
Ingredients: Salt, Spices, Dextrose, Sodium Phosphates (16.67%), Parsley Flakes, Garlic Powder, Celery, Spice Extractives.
Use: 9oz of seasoning per 25# of meat.

AC LEGG CAJUN STYLE JERKY SEASONING
AC0132 • 24/14.25oz bags
Ingredients: Salt, Sugar, Hydrolyzed Soy 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% Silicon Dioxide added to Prevent Caking.
Use: 14.25oz of seasoning per 25# of meat.

AC LEGG JALAPENO SMOKED SAUSAGE
AC0139 • 24/0.875# bags
Ingredients: Salt, Jalapeno Peppers, Spices, Sodium Phosphate (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil added as a flow conditioner.
Use: 0.875# of seasoning per 25# of meat.

AC LEGG MESQUITE MARINADE
AC0142 • 24/10oz
Southwestern flavor that is gaining popularity throughout the country.
Use: 10oz of seasoning per 25# of meat.

AC LEGG BUTTER GARLIC MARINADE
AC0144 • 24/9.75oz
Perfect proportions of butter and garlic make this blend perfect for beef, pork, poultry and seafood.
Use: 9.75oz of seasoning per 25# of meat.

AC LEGG TERIYAKI MARINADE
AC0147 • 24/15.5oz
A flavorful new blend. It is especially good for poultry and beef.
Use: 15.5oz of seasoning per 25# of meat.

AC LEGG LIME CHIPOTLE RUB
AC0155 • 24/8oz bags
Ingredients: Salt, Chipotle Pepper and other spices, Sugar, Lime Juice Powder (Corn Syrup Solids, Lime Juice Solids, Natural Flavors), Granulated Garlic, Granulated Onion, Natural Mesquite Smoke Flavor, Citric Acid, Spice Extractives, and Less than 2% Silicon Dioxide added to prevent caking.
Use: 8 oz of seasoning per 25# of meat.
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Other Sizes Also Available

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To Order, Call: 1.800.432.0105
BINDERS & EXTENDERS

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**BEST MEAT BINDER**

G22010 • 50# box
Ingredients: Wheat Flour, Yellow Corn Flour, Rye Flour. 30-35% Protein.

Use: Up to 3.5# per 100# of meat. Contains 7-9% Protein.

**BULL MEAT BRAND BINDER**

R03211 • 10#, 50# box
Ingredients: Fine Ground Corn, Wheat, Rye, Oats, Rice.

**NON-FAT DRY MILK (HIGH HEAT)**

740329 • 55# bag
Ingredients: Non-Fat Dry Milk.

Use: 3.5# per 100# of meat. 30-35% Protein.

**PROFESSIONAL FLAVORBIND**

R01707 • 50# box
Ingredients: Hydrolyzed Soy Protein, Hydrolyzed Whey Protein.

Use: Up to 3.5# per 100# of meat.

**RICE FLOUR**

750769 • 50# bag
Use: Use as a gluten free binder.

**SAV-A-LOT BINDER**

G21585 • 50# box
Ingredients: Nonfat Dry Milk and Dried Whey.

Use: Up to 3.5# per 100# of meat.

**SECURE-JEL 151**

740567 • 25# box
Ingredients: Nonfat Dry Milk, Sodium Phosphate (32.45%), Gelatin.

Use: 1.5# per 100# of meat.

**SOY PROTEIN BLEND 200**

G31918 • 6/7# bags
Ingredients: Soy Flour, Soy Protein Concentrate, Hydrolyzed Corn Protein, Salt, with not more than 1% Soybean Oil added as a processing aid.

**SOYAL ROYAL PROTEIN**

G20925 • 50# box
Ingredients: Soy Grits, Salt, Hydrolyzed Soy Protein, Spice.

WHERE DOES GLUTEN HIDE?

Aside from its presence in breads and pastas, gluten weasels its way into a surprising variety of ingredients and products, including,

- Wheat
- Wheat Germ
- Play-Doh
- Rye
- Seitan
- Lipstick
- Barley
- Bulgur
- Soy Sauce
- Spelt
- Farina
- Communion Wafers
- Kamut
- Faro
- Imitation Meats
- Durum
- Emmer
- Marinades
- Triticale
- Matzo
- Sauces
- Einkorn
- Graham
- Processed Meats
- Semolina
- Stock Cubes (broth)
- Textured Vegetable Protein
- Couscous
- MSG

In those with gluten intolerance, the gluten in these products causes an immune response, creating inflammation. In those with celiac disease, the gluten causes the body to attack the small intestine.
Being gluten intolerant doesn’t mean you have to eat a totally grain- free diet. Here are a few options you can still enjoy (in moderation) when grain-cravings strike:

- Rice
- Buckwheat
- Teff
- Corn
- Millet
- Sorghum
- Quinoa
- Amaranth
- Wild Rice

A note about oats:

Experts hotly debate whether oats are tainted by gluten. Oat advocates point to studies showing oats don’t appear to damage the small intestines of people with celiac. Yet, detractors say oats are bound to be contaminated by gluten because they are often processed in facilities that handle gluten-containing grains. So it’s best to steer clear. If you’re concerned about contamination, choose Bob’s Red Mill oats (available at most major grocery stores). They are considered by many to be the “cleanest” oats around. If you’re still unsure, putting oats on your list of foods to eliminate and reintroduce can help you determine if they are problematic.

**BOLOGNA/WIENER**

**ALL MEAT WIENER & BOLOGNA & CTP**

G31532 • 7/6.25# bags

Ingredients: Salt, Corn Syrup Solids (32.42%), Mustard (16.70%), Spice Extractives on a Dextrose Carrier, Sodium Erythorbate (0.52%), with not more than 2% Tricalcium Phosphate and Tetrasodium Pyrophosphate added to prevent caking (4.0% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6# of seasoning and 0.25# Modern Cure per 100# of meat.

**BOLOGNA/FRANK UNIT**

G20181 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.63# of seasoning and 0.25# cure per 100# of meat.
**BOLOGNA SEASONING–Z**
G32067–Z • 25# box
Ingredients: Pepper, Coriander, Mustard Seed (3.10%), Extractives of Allspice, Clove, and Garlic Powder.
Use: 0.50# seasoning per 100# of meat. Add salt.

**BOLOGNA SEASONING #534**
G35120 • 25# box
Ingredients: Coriander, Natural Spices, including Mustard (7.22%), and Paprika (13.25% protein).
Use: 0.50# seasoning per 100# of meat. Add salt.

**BOLOGNA SEASONING #558**
G32072 • 25# box
Ingredients: Spices (Pepper, Ginger, Coriander, Cardamon), Dextrose, Garlic Powder, Spice Extractives (Nutmeg, Allspice, Celery Seed).
Use: 1.0# seasoning per 200# of meat. Add salt.

**BOLOGNA SEASONING & CTP**
G33198 • 7/6.25# bags
Ingredients: Salt, Corn Syrup Solids, Mustard, Spices, Sodium Erythorbate (0.50%), Garlic Powder, Spice Extractives, Not More than 2% Tetrasodium Pyrophosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids. Red #3.
Use: 6# of seasoning and 0.25# Modern Cure per 100# of meat and 25-40# water.

**CHILI WIENER**
G64166 • 6/1.375# bags
Ingredients: Salt, Dextrose, Spices, Garlic Powder, Natural Flavors, Onion Powder, maltodextrin, Sodium Erythorbate (1.03%), Extractives of Paprika, Chipotle pepper, Dehydrated Garlic, Jalapeno Pepper, not more than 2% Silicon Dioxide added to prevent caking. Cure Ingredients: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 5.375# seasoning and 0.25# Speed Cure per 100# of meat.

**FRANK & WIENER SEASONING**
G20430 • 10# Ctn
Ingredients: Spices, Paprika.
Use: 10oz of seasoning per 100# meat. Add salt. Process.

**FRONTIER BOLOGNA & FRANK**
G32514 • 5-5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Ascorbic Acid (0.30%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# of seasoning and 0.25# Modern Cure to 100# of meat.

**MILWAUKEE WEINER SEASONING**
G33547 • 50# box
Ingredients: Salt, Dextrose Paprika, Sodium Erythorbate (3.60%), Spices, Extractives of Paprika and other Spices. Not more than 2% Silicon Dioxide added to prevent caking.
Use: 5.63# of seasoning and 0.25# Modern Cure to 100# of meat.

**NASSAU RING BOLOGNA**
G65978 • 15/2.25# bags
Ingredients: Salt, Corn Syrup Solids, Spices (Including 12.56% Mustard), Dextrose, Unbleached Wheat Flour, Monosodium Glutamate, Paprika, Sodium Ascorbate (0.58%), Garlic Powder, Not more than 2% Tricalcium Phosphate added to prevent caking.
Use: 2.25# of seasoning and 1 oz cure (6.25% Nitrite) per 25# of meat.

**DES MOINES FRANK & WIENER**
G22407 • 25# box
Ingredients: Spices, Ascorbic Acid (4.67%), Paprika, Citric Acid (1.17%).
Use: 8-10oz per 100# of meat. Add Salt.

**FRANK & WIENER #669**
G32076 • 25# box
Ingredients: Extractives of Pepper and other Spices, Monosodium Glutamate (20.0%), Onion and Garlic Powder, with no more than 2% Tricalcium Phosphate added to prevent caking.
Use: 1# seasoning per 100# of meat. Add salt.

**FRANK & WIENER SEASONING UNIT**
G20440 • 10# Ctn
Ingredients: Spices, Paprika.
Use: 10oz of seasoning per 100# meat. Add salt. Process.

**FRANK & WIENER SEASONING UNIT**
G21210 • 8.75# bags
Ingredients: Salt, Corn Syrup Solids, Dextrose, Mustard Flour (11.40%), Spices, Sugar, Sodium Erythorbate (0.65%), Garlic Powder and less than 2% Tetrasodium Pyrophosphate added to prevent caking.
Use: 8.75# of seasoning and 4oz Nitrite Cure per 100# meat.

**FRANK & WIENER W/O GARLIC**
G32073 • 25# box
Ingredients: Pepper, Coriander, Extractives of Nutmeg and Clove. 17.09% Protein.
Use: 0.50# of seasoning per 100# of meat.

**NASSAU RING BOLOGNA**
G65978 • 15/2.25# bags
Ingredients: Salt, Corn Syrup Solids, Spices (Including 12.56% Mustard), Dextrose, Unbleached Wheat Flour, Monosodium Glutamate, Paprika, Sodium Ascorbate (0.58%), Garlic Powder, Not more than 2% Tricalcium Phosphate added to prevent caking.
Use: 2.25# of seasoning and 1 oz cure (6.25% Nitrite) per 25# of meat.
### OLD FASHIONED WIENER

**G05611 • 50/1#/ bags**

Ingredients: Salt, Corn Syrup Solids, Dextrose, Paprika, Spices, (Including Mustard), Spice Extractives, Including Extractives of Paprika, Sodium Erythrobate (1.35%), Onion Powder, Garlic Powder. Not more than 2% Silicon Dioxide and Tricalcium Phosphate added to prevent caking.

Use: 1# of seasoning and 1oz cure (8.25% Nitrite) per 25# of meat.

### PREM GERMAN FRANK & WIENER #1024

**G32080 • 25# box**

Ingredients: Mustard (25.0%), Pepper, Coriander, Allspice, Ginger, Nutmeg.

Use: 0.50# of seasoning per 100# of meat.

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### BOTTLES

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>96114</td>
<td>Spice Bottle - 8.4 oz, clear, 53mm</td>
<td>100/cs</td>
</tr>
<tr>
<td>96212</td>
<td>Cap - 53 mm Red 2x Flapper w/safety</td>
<td>100/cs</td>
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<tr>
<td>96119</td>
<td>Spice Bottle - 16 oz, clear, 63 mm</td>
<td>100/cs</td>
</tr>
<tr>
<td>96227</td>
<td>Cap - 63 mm Red 2 x Flapper w/safety</td>
<td>100/cs</td>
</tr>
<tr>
<td>96127</td>
<td>Spice Bottle - 32 oz, clear, 63 mm</td>
<td>100/cs</td>
</tr>
<tr>
<td>96417</td>
<td>Plastic Gallon Pyl w/ cap</td>
<td>100/cs</td>
</tr>
</tbody>
</table>

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### WIENER SEASONING #1715

**G13882 • 20/1.375#/ bags**

Ingredients: Dextrose, Monosodium Glutamate (5.32%), Chili Pepper, Salt, Spices, Spice Extractives, Garlic.

Use: 1.375# of seasoning to 50# of meat. Add 0.125# of Modern Cure.

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### BRATWURST • TRADITIONAL

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G22151</td>
<td>1503 Bratwurst Seasoning w/o Sage</td>
<td>50/5#/ bags = 25#/ cs</td>
</tr>
<tr>
<td>G22371</td>
<td>1503 Bratwurst Seasoning w/o Sage</td>
<td>25-2.00#/ bags = 50#/ cs</td>
</tr>
<tr>
<td>G20356</td>
<td>1503 Bratwurst w/o Sage</td>
<td>24/5#/ bags = 12#/ cs</td>
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<tr>
<td>AC0104</td>
<td>AC Legg Bratwurst</td>
<td>24/11 oz bags</td>
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<tr>
<td>994366</td>
<td>Bratwurst HMS #2</td>
<td>30/1#/ bags = 30#/ cs</td>
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<tr>
<td>761131</td>
<td>Bratwurst Sausage Seasoning</td>
<td>50/5#/ bags = 25#/ cs</td>
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<tr>
<td>G20020</td>
<td>Bratwurst Unit (Best Seller)</td>
<td>5/5.88#/ bags = 29.4#/ cs</td>
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<tr>
<td>G31530</td>
<td>Bratwurst Unit (Best Seller)</td>
<td>8/5.63#/ bags = 45.04#/ cs</td>
</tr>
<tr>
<td>G32793</td>
<td>Bratwurst Unit w/o MSG</td>
<td>8/5.63#/ bags = 45.04#/ cs</td>
</tr>
<tr>
<td>G32311</td>
<td>Fireside Bratwurst - Low Salt</td>
<td>9/5.38#/ bags = 48.42#/ cs</td>
</tr>
<tr>
<td>G33477</td>
<td>Grandpa Josh’s Bratwurst Seasoning</td>
<td>25#/ 50#/ boxes</td>
</tr>
<tr>
<td>G65553</td>
<td>Nassau Original Bratwurst (New!)</td>
<td>100/ 0.50#/ bags = 50#/ cs</td>
</tr>
<tr>
<td>G20145</td>
<td>S.M. Bratwurst Seasoning</td>
<td>25/1.25#/ bags = 31.25#/ cs</td>
</tr>
<tr>
<td>G32790</td>
<td>Sheboygan Style Bratwurst</td>
<td>20/4.50#/ bags = 25#/ cs</td>
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<tr>
<td>G13205</td>
<td>T/S Bratwurst Seasoning Complete #100</td>
<td>25#/ Box</td>
</tr>
<tr>
<td>G31641</td>
<td>Wisconsin Style Bratwurst</td>
<td>25#/ Box</td>
</tr>
<tr>
<td>G31639</td>
<td>Wisconsin Style Bratwurst</td>
<td>50-0.50#/ bags = 25#/ cs</td>
</tr>
</tbody>
</table>

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To Order, Call: 1.800.432.0105
1503 BRATWURST W/O SAGE
G20356 • 24/0.50# bags, G22371 • 25/2# bag, G22151 • 50/0.50# bag
Ingredients: Salt, Spices, BHA (0.073%), Propyl Gallate (0.03%), Spice Extractive, Citric Acid (0.018%).
Use: 0.50# of seasoning per 25# of meat.

AC LEGG BRATWURST
AC0104 • 24/11oz
Ingredients: Salt, Dextrose, Pepper, Sage, Onion Mace and Celery.
Use: Course grind meats through 1/2” plate. Transfer to mixer, add seasoning and mix for 2 minutes. Regrind through 3/16” plate. Package in bulk or stuff into casings.

BRATWURST HMS #2
994366 • 30/0.50# bags
Ingredients: Non-fat Dry Milk, Salt, Dextrose, Onion Powder, Spices, Sugar, with less than 2% Silicon Dioxide added to prevent caking.
Use: 1# seasoning to 50# of meat.

BRATWURST SAUSAGE SEASONING
761131 • 50/0.50# bags
Ingredients: Salt, Dextrose, Spices, Onion, Spice Extractives.
Use: 0.5# to 25# of meat.

BRATWURST UNIT
G20020 • 5/5.88# bags
Ingredients: Corn Syrup Solids, Spices, Monosodium Glutamate, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 5.63# of seasoning and 0.25# Speed Cure and 10# of water per 100# of meat.

GRANDPA JOSH’S BRATWURST SEASONING
G33477 • 25# box
Ingredients: Salt, Spices, Dextrose, Oil of Lemon, BHA (0.15%), BHT (0.15%), and Citric Acid (0.15%) added to help protect flavor.
Use: 2% of seasoning to 100# of meat.

NASSAU ORIGINAL BRATWURST
G65553 • 100/0.50# bags
Ingredients: Salt, Spices, Dextrose, Onion Powder, Spice Extractives, Not more than 2% Silicon Dioxide added to prevent caking.
Use: 0.50# of seasoning per 25# of meat.

SHEBOYGAN BRAT
241701 • 24/0.50# bags
Ingredients: Salt, spices, dextrose, flavoring.
Use: 8oz of seasoning for 25# of meat.

T/S BRATWURST SEASONING COMPLETE #100
G13205 • 25# box
Ingredients: Salt, Spices, and Spice Extractives.
Use: 1 to 1.50# of seasoning per 100# of meat.

WISCONSIN STYLE BRATWURST
G31641 • 25# box/G31639 • 50/0.50# bags
Ingredients: Salt, Pepper, Nutmeg, Sage, Celery Seed, Dextrose, Oregano, Savory, Bay Leaves (1.87% protein).
Use: 2# of seasoning per 100# of meat.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>761081</td>
<td>Bier Brat Seasoning - Nassau (New!)</td>
<td>10-2# bags = 20# cs</td>
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<tr>
<td>90096</td>
<td>Buffalo Blue Cheese Bratwurst (New!)</td>
<td>20-1.00# bags = 20# cs</td>
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<tr>
<td>811941</td>
<td>Buffalo Wing Brat</td>
<td>24/1# bags = 24# cs</td>
</tr>
<tr>
<td>100238</td>
<td>Hawaiian Brat</td>
<td>24/15 oz bags = 22.5# cs</td>
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<tr>
<td>241501</td>
<td>Jalapeno Bratwurst</td>
<td>24/0.75# bags = 18# cs</td>
</tr>
<tr>
<td>100338</td>
<td>Mushroom Bratwurst</td>
<td>24/0.86# bags = 20.64# cs</td>
</tr>
<tr>
<td>779700</td>
<td>Nassau Onion Bratwurst (New!)</td>
<td>24-0.60# bags = 14.40# cs</td>
</tr>
<tr>
<td>GS7596</td>
<td>Philly Steak Bratwurst (Best Seller)</td>
<td>10/1.68# bags = 16.8# cs</td>
</tr>
<tr>
<td>779800</td>
<td>Pizza Brat Unit</td>
<td>10/1.9# bags = 19# cs</td>
</tr>
<tr>
<td>779200</td>
<td>Salsa Brat</td>
<td>10/2.15# bags = 21.5# cs</td>
</tr>
</tbody>
</table>

**BIER BRATWURST**

761081 • 10/2# bags

Ingredients: Salt, Spices, Beer Extract (Maltodextrin), Dried Beer (Barley Malt, Corn Syrup, Hops, Yeast), Dextrose, Oil of Lemon, Corn Syrup Solids, Sodium Phosphate (0.33%, BHA (0.15%), BHT (0.15%), Citric Acid (0.15%).

Use: 2# of seasoning per 100# of meat.

**BUFFALO BLUE CHEESE BRATWURST**

90096 • 20/1.00# bags

Ingredients: Sugar, Salt, Honey Powder (Maltodextrin, Honey), Encapsulated Citric Acid, Spices, Natural Blue Cheese Flavor (Maltodextrin, Whey Solids, Natural Bleu Cheese Flavor, Salt), Dehydrated Onion and Garlic, Extractives of Paprika, With less than 2% Soybean Oil and Silicon Dioxide added to prevent caking.

Use: 1# of seasoning and 2# high temp Blue Cheese per 25# of meat.

**BUFFALO WING BRAT**

811941 • 24/1# bags

Ingredients: Sugar, salt, honey powder, spices, modified food starch, sodium dicitrate, dehydrated onion and garlic, spice extractives, soybean oil.

Use: 1# of seasoning per 25# of meat, process.

**HAWAIAN BRAT**

Ingredients: Salt, spices, dextrose, onion powder, mango powder, paprika 2%, dehydrated green onion and natural spice extractives.

Use: 15oz of seasoning per 25# meat.

**JALAPENO BRATWURST**

241501 • 24/0.75# bags

Ingredients: Salt, Spices, Dextrose, Oil of Lemon, Butylated Hydroxy Anisole (0.12%), and Butylated Hydroxy Toluene (0.12%).

Use: 0.75# of seasoning per 25# of meat.

**MUSHROOM BRAT**

Ingredients: Salt, onion, dextrose, mushroom powder and pieces, spice, hydrolyzed soy protein with soybean oil.

Use: 0.88# of seasoning per 25# meat. May add one can of mushrooms and shredded swiss cheese.

**NAASSON ONION BRATWURST**

779700 • 24/0.60# bags

Ingredients: Salt, Spices, Dehydrated Onion, Dextrose.

Use: 0.60# of seasoning per 25# of meat. Add 0.50# of cold water if desired. Mix well.

**PIZZA BRAT**

779800 • 10/1.90# bags

Ingredients: Salt, Dextrose, Spices, Dehydrated Onion and Garlic.

Use: Combine 1.90# of seasoning with 50# of meat. Add up to 1.5# cold water, mix well and stuff into hog casings or patty out for merchandising.

**PHILLY STEAK BRATWURST**

GS7596 • 15/1.68# bags

Ingredients: Salt, Dehydrated Green Bell Pepper, Dehydrated Onion, Hydrolyzed Corn Protein, Spices, Mustard, Onion Powder.

Use: Combine 1.68# of seasoning with 2# of cold water and mix with 50# of Ground Beef. Blend well and stuff into Hog Casing. Package fresh or steam cooked to 152 degrees F.

**SALSA BRAT**

779200 • 10/2.15# bags

Ingredients: Salt, Dextrose, Spices, Dehydrated Onion, Garlic, Bell Peppers, Jalapeno and Chili Peppers.

Use: Combine 2.15# of seasoning with 50# of meat. Add up to 1.5# cold water, mix well and stuff into hog casings or patty out for merchandising.
BREADERS/BREAD CRUMBS

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>741005</td>
<td>Bread Crumbs - Medium</td>
<td>15# box</td>
</tr>
<tr>
<td>742001</td>
<td>Chef Robert’s Breader (New)</td>
<td>8-0.75 # bags = 6# cs</td>
</tr>
<tr>
<td>742003</td>
<td>Chef Robert’s Cajun Breader (New)</td>
<td>8-0.75 # bags = 6# cs</td>
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<tr>
<td>742002</td>
<td>Chef Robert’s Lemon Pepper Breader (New)</td>
<td>8-0.75 # bags = 6# cs</td>
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<tr>
<td>741100</td>
<td>Kellogg’s Corn Flake Crumbs</td>
<td>44.09# box</td>
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<tr>
<td>G000E4</td>
<td>Southern Fried Chicken Breader</td>
<td>50# bag</td>
</tr>
<tr>
<td>G21031</td>
<td>W - Stuffing Mushroom &amp; Wild Rice (New)</td>
<td>5-5.375# bags = 26.875# cs</td>
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<tr>
<td>G21049</td>
<td>White Bread Traditional Stuffing w/ Seasoning</td>
<td>5/5.375# bags = 26.875# cs</td>
</tr>
</tbody>
</table>

**BREAD CRUMBS • MEDIUM**

741005 • 6/4# box

Ingredients: Enriched Flour (Wheat Flour, Malted Barley, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), High Fructose Corn Syrup, Partially Hydrogenated Vegetable Oils (Soybean, Cottonseed, Corn, and Canola), Water, 2% or less of the following: Yeast, Honey, Molasses, Sugar, Wheat Gluten, Whey, Soy Flour, Whole Wheat Flour, Rye Flour, Corn Flour, Oat Bran, Corn Meal, Rice Flour, Potato Flour, Butter, Dough Conditioners (Mono and Diglycerides, Sodium and/or Calcium Steroyl Lactylate, Soy Lecithin, Calcium Carbonate), Yeast Nutrients (Ammonium Sulfate, Calcium Sulfate, Monocalcium Phosphate, Distilled Vinegar, Skim Milk, Buttermilk, Lactic Acid, Calcium Propionate and Potassium Sorbate (Preservatives), and Sesame Seeds.

**CHEF ROBERTS BREADERS**

742001, 742002, 742003

Ingredients: Bleached Wheat Flour, Salt, Yellow Corn Flour, Monosodium Glutamate, Spices, Paprika, Soybean Oil, Dehydrated Garlic, Nonfat Milk, Egg and Spice Extract.

Use: Package coats 6 -8 pounds of meat, poultry, fish or vegetables. No Eggs, Milk or Seasoning Needed.

**KELLOGG’S CORN FLAKE CRUMBS**

741100 • 44.09# box

Ingredients: Milled Corn, Sugar/Glucose-Fructose, Malt Flavoring, Salt, Natural Color, Vitamins (Thiamin, Hydrochloride, Niacinamide, Puriidine Hydrochloride, Folic Acid, D-Calcium Pantothenate), Iron, contains traces of Soybeans.

**SOUTHERN FRIED CHICKEN BREADER**

G000E4 • 50# bag

Ingredients: Wheat and Corn Flour, Salt, Monosodium Glutamate (2.60%), Spices and Herbs.

**STUFFING MUSHROOM & WILD RICE**

G21031 • 5/5.375# bags

Ingredients: Bread Crumbs (Enriched Bleached Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Partially Hydrogenated Soybean and/or Cottonseed Oil, Yeast, Salt, Preservatives (Calcium Propionate, BHT), Natural Flavor, Precooked Wild Rice, Dehydrated Mushrooms, Salt, Dehydrated Onion, Monosodium Glutamate, Spices, Parsley.

Use: Mix 5.375# of stuffing mix into 2 1/2 quarts of hot tap water. Add 2# of soft margarine and mix thoroughly.

**WHITE BREAD TRADITIONAL STUFFING W/ SEASONING**

G21049 • 5/5.375# bags

Ingredients: Bread Crumbs (Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Partially Hydrogenated Soybean and/or Cottonseed Oil, Yeast, Salt, Preservatives (Calcium Propionate, BHT), Natural Flavor), Salt, Dehydrated Onion, Monosodium Glutamate, Spices, Dehydrated Parsley.

Use: Add 2# of melted margarine to 2.5 quarts of hot water, add seasoning and mix thoroughly.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>682600</td>
<td>40mm X 18 Ring Bologna Collagen Casings</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>671011</td>
<td>23mm Sausage Casing Collagen - Processed Mahogany</td>
<td>28-50' strands/cs</td>
</tr>
<tr>
<td>671016</td>
<td>30mm Sausage Casing Collagen - Processed Clear</td>
<td>28-50' strands/cs</td>
</tr>
<tr>
<td>681231</td>
<td>16mm Beef Stick Casing - Collagen Mahogany</td>
<td>50 x 50' strands/cadillac</td>
</tr>
<tr>
<td>681291</td>
<td>18mm Beef Stick Casing - Collagen Mahogany</td>
<td>36 x 50' strands/cadillac</td>
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<tr>
<td>681240</td>
<td>19mm Beef Stick Casing - Collagen - Mahogany</td>
<td>32 x 50' strands/cadillac</td>
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<tr>
<td>681411</td>
<td>21mm Beef Stick Casing - Collagen Mahogany</td>
<td>45 x 50' strands/cadillac</td>
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<tr>
<td>68179C</td>
<td>21mm Beef Stick Casing - Collagen Clear</td>
<td>50 x 50' strands/cadillac</td>
</tr>
<tr>
<td>671026</td>
<td>28mm Beef Stick Casing - Collagen - Clear</td>
<td>28-40' strands/cadillac</td>
</tr>
<tr>
<td>682071</td>
<td>Sheep Casings 22/24 (Breakfast Sausage)</td>
<td>1 hank for 56# of meat</td>
</tr>
<tr>
<td>682101</td>
<td>Sheep Casings 24/26mm (Hot Dogs)</td>
<td>1 hank for 62# of meat</td>
</tr>
<tr>
<td>682141</td>
<td>Sheep Casings 26/28mm</td>
<td>1 hank for 67# of meat</td>
</tr>
<tr>
<td>682171</td>
<td>Hog Casings 29/32mm (Bratwurst)</td>
<td>1 hank for 112# of meat</td>
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<tr>
<td>682201</td>
<td>Hog Casings 32/35mm</td>
<td>1 hank for 127# of meat</td>
</tr>
<tr>
<td>682231</td>
<td>Hog Casings 35/38mm</td>
<td>1 hank for 147# of meat</td>
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<tr>
<td>682381</td>
<td>Retail Package Hog Casings</td>
<td>1 bag for 50# of meat</td>
</tr>
<tr>
<td>682291</td>
<td>40/43mm Beef Rounds - String tied</td>
<td>1 hank for 80# of meat</td>
</tr>
<tr>
<td>680072</td>
<td>2 x 20 Summer Casing - Clear (stuffs 2.6# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680162</td>
<td>2 1/2 x 20 Summer Casing - Clear (stuffs 3.25# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680322</td>
<td>3 1/2 x 20 Summer Casing - Clear (stuffs 3.75# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680382</td>
<td>4 x 20 Summer Casing - Clear (stuffs 4.25# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>681082</td>
<td>4 x 24 Summer Sausage Casing - Mahogany Venison NFS</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680472</td>
<td>4 x 40 Summer Casing - Clear (stuffs 8.5# each)</td>
<td>100pcs/ctn</td>
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<tr>
<td>681052</td>
<td>4 x 20 Summer Sausage Casing - Mahogany Venison NFS</td>
<td>100pcs/ctn</td>
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<tr>
<td>680480</td>
<td>5 x 20 Summer Sausage Casing - Clear</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680572</td>
<td>6 x 24 Summer Casing - Clear (stuffs 8# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680592</td>
<td>7 x 24 Summer Casing - Clear (stuffs 11.25# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680652</td>
<td>1 1/4 x 20 Summer Casing - Mahogany (stuffs 1.5# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680690</td>
<td>2 x 11 Summer Casing - Mahogany (stuffs 1.10# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>680712</td>
<td>2 1/2 x 12 Summer Casing - Mahogany (stuffs 1.35# each)</td>
<td>100pcs/ctn</td>
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<tr>
<td>680732</td>
<td>2 1/2 x 16 Summer Casing - Mahogany (stuffs 2.35# each)</td>
<td>100pcs/ctn</td>
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<tr>
<td>680772</td>
<td>2 1/2 x 20 Summer Casing - Mahogany (stuffs 3.25# each)</td>
<td>100pcs/ctn</td>
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<tr>
<td>680812</td>
<td>2 1/2 x 20 Summer Casing - Mahogany Venison NFS</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>681012</td>
<td>4 x 20 Summer Casing - Mahogany (stuffs 4.25# each)</td>
<td>100pcs/ctn</td>
</tr>
<tr>
<td>681092</td>
<td>4 x 24 Summer Casing - Mahogany (stuffs 5.5# each)</td>
<td>100pcs/ctn</td>
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**CHEESE**

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<tr>
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>801058</td>
<td>Hi Temp Blue Cheese - 1/4 Diced</td>
<td>2/15# bags = 30# cs</td>
</tr>
<tr>
<td>801038</td>
<td>Hi Temp Cheddar Cheese - 1/4 Diced</td>
<td>2-15# bags = 30# cs</td>
</tr>
<tr>
<td>801088</td>
<td>Hi Temp Hot Pepper Cheese - 1/4 Diced</td>
<td>2/15# bags = 30# cs</td>
</tr>
<tr>
<td>801068</td>
<td>Hi Temp Mozzarella Cheese - 1/4 Diced</td>
<td>2/15# bags = 30# cs</td>
</tr>
<tr>
<td>801128</td>
<td>Hi Temp Swiss Cheese - 1/4 Diced</td>
<td>2/15# bags = 30# cs</td>
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*Approximate Usage: 10%*
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<thead>
<tr>
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>725027</td>
<td>Alum</td>
<td>1#, 5#, 10#, 25# boxes</td>
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<tr>
<td>751369</td>
<td>Corn Starch-Modified</td>
<td>50# bag</td>
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<tr>
<td>R01675</td>
<td>E M Phosphate</td>
<td>10#, 25#, 50# boxes</td>
</tr>
<tr>
<td>725309</td>
<td>Encapsulated Citric Acid</td>
<td>2#, 5#, 10#, 15#, 25#, 55# boxes</td>
</tr>
<tr>
<td>725339</td>
<td>Encapsulated Lactic Acid</td>
<td>5#, 10#, 15#, 25#, 55# boxes</td>
</tr>
<tr>
<td>R01562</td>
<td>Gelatin 225 Bloom</td>
<td>2/5# bags = 10# cs</td>
</tr>
<tr>
<td>725399</td>
<td>Glucono Delta Lacone (GDL)</td>
<td>55# bag</td>
</tr>
<tr>
<td>R01430</td>
<td>Ice Brine Phosphate</td>
<td>25# box</td>
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<tr>
<td>725459</td>
<td>Monosodium Glutamate (MSG)</td>
<td>5#, 10#, 25# bags</td>
</tr>
<tr>
<td>G20803</td>
<td>Process Z Compound</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
<tr>
<td>725619</td>
<td>Sodium Di &amp; Tri Phosphate</td>
<td>50# bag</td>
</tr>
<tr>
<td>725549</td>
<td>Sodium Erythorbate</td>
<td>5#, 10#, 25#, 55# boxes</td>
</tr>
<tr>
<td>725664</td>
<td>Sodium Lactate 60%</td>
<td>5 gallon pail, 606# barrel</td>
</tr>
<tr>
<td>R01691</td>
<td>Sodium Phosphate Blend</td>
<td>25# box</td>
</tr>
<tr>
<td>725609</td>
<td>Sodium Tripolyphosphate</td>
<td>5#, 10#, 15#, 25#, 50# bag</td>
</tr>
<tr>
<td>G32171</td>
<td>Thorbate</td>
<td>5#, 10#, 25# boxes</td>
</tr>
<tr>
<td>G22351</td>
<td>Weinermate</td>
<td>10#, 25# box</td>
</tr>
</tbody>
</table>

**ENCAPSULATED CITRIC ACID**

725309 • 2, 5, 10, 15, 25, 55# box
Ingredients: USP/FCC Grade Citric Acid and Partially Hydrogenated Soybean Oil.
Use: 6-13oz per 100# of meat to reduce PH and give the product a tangy flavor.
Use to manufacture shelf stable products.

**E.M. PHOSPHATE**

R01675 • 50# box
Ingredients: Sodium Tripolyphosphate and Sodium Hexametaphosphate.
Use: 6-8oz per 100# of meat.

**GELATIN**

R01562 • 2/5# bags
Used in headcheese, souse, and in products where a brine or gel is needed.

**GLUCONO DELTA LACONE (GDL)**

725399 • 50# bag
Ingredients: Glucono Delta Lacone.
Use: 0.5-1%

**ICE BRINE PHOSPHATE**

R01430 • 25# box
Ingredients: Sodium Pyrophosphate, Sodium Tripolyphosphate, and Sodium Hexametaphosphate.
Use: 6-8oz per 100# of meat in brine solution. Very soluble and will dissolve in ice water.

**LACTIC ACID • ENCAPSULATED**

725339 • 5, 10, 15, 25, 55# box
Ingredients: Partially Hydrogenated Palm Oil, FCC Grade Lactic Acid and Calcium Lactate.
Use: 8-18oz per 100# of sausage.

**MONOSODIUM GLUTAMATE (MSG)**

725459 • 5, 10, 15, 25, 50# bag
Ingredients: Monosodium Glutamate.
Use: 2-3oz per 100#.

**PROCESSED “Z” COMPOUND**

G20803 • 50/0.50# bags
Ingredients: Dextrose, Salt, Ascorbic Acid (6.2%), Sodium Citrate (3.1%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 8oz per 100# of meat. Adds stability and accelerates cure. Not for use in fresh meat.

**SODIUM ERYTHORBATE**

725549 • 5#, 10#, 25#, 55# box
Ingredients: Sodium Erythorbate.
Use: Use at a rate of 7/8 of an ounce per 100# of meat. Accelerates the curing reaction and protects color and flavor of the finished product.

**SODIUM LACTATE 60%**

725664 • 4/1 gallons, 5 gallon pail, 606# barrel
Ingredients: Sodium Lactate (60%).
Use: 2-3# per 100# of meat.

**SODIUM PHOSPHATE BLEND**

R01691 • 25# box
Ingredients: Sodium Tripolyphosphate and Sodium Hexametaphosphate. Use in sausage emulsions or in a brine at a rate of 6 to 8 ounces per 100# meat.

**SODIUM TRIPOLYPHOSPHATE**

725609 • 5, 10, 25, 50# bag
Ingredients: Sodium Tripolyphosphate and Sodium Hexametaphosphate. Use in sausage emulsions or in a brine at a rate of 6 to 8 ounces per 100# meat.

**THORBATE**

G32171 • 5# 10#, 25# box
Ingredients: Sodium Erythorbate (36.60%), Dextrose, Sugar, and Sodium Citrate (1%).
Use: Dissolve 2oz Thorbate in 1 pint of water for each 100# of meat.

**WEINERMATE**

G22351 • 10#, 25# box
Ingredients: Dextrose, Sodium Erythorbate (43.75%), and Sodium Citrate.
Use: 1.8oz per 100# of meat or to each gallon of pickle at a 10% pump.
**Phosphate Use in Meat Products**

Phosphates are used in meat products for several reasons. The principle reason being increased yields, which is accomplished by raising the pH of the meat protein, which in turn allows the protein to hold more water. This principle is referred to as increasing the water holding capacity of meat. Phosphates are alkaline in nature and, when added to meat, cause an increase in pH. The USDA limits the amount of phosphate added to a meat system to not more than eight ounces per 100 pounds of product. Phosphate is permitted in all cooked meat products, cured meat products, and several just-cooked products such as roast beef, turkey breast, cooked brats, precooked pork sausage links or patties. Phosphates are allowed in fresh product, such as fresh poultry, turkeys and chickens, fish, sausage (like bratwurst, breakfast, Italian, etc.). Processors should also be aware of the natural antioxidant properties of the phosphates, as they extend shelf-life of numerous products by restricting the rancidity development. Phosphates should dissolve well in cold water, some with high surface areas help. Never add phosphate without first completely dissolving it. Use it for increased yields, profit, and shelf life.

**Sodium Lactate**

Sodium Lactate is a natural ingredient which extends the shelf-life, controls pathogenic microorganisms, and enhances flavor without significantly affecting either the product or the process of a meat product. Sodium Lactate can be added to any meat or poultry product to which a flavoring may be added. Fresh, cooked, cured, and further processed products may contain up to 2.0% Sodium Lactate or more. Most Sodium Lactate is 60% USP strength, so one may add up to 3.3% of the Sodium Lactate 60% solution, as purchased. The remaining 40% is water, and although it need not be labeled as such, it must be included in your 3% added water calculations. In addition to the increased flavor, one should expect to see better color, increased yields and increased shelf-life due to its effectiveness in controlling bacteria growth. Some customers have seen 30 to 100% increases in shelf-life from a microbiological point of view.

**Sodium Erythorbate**

Used in cured meat products to help fix the cured color, Sodium Erythorbate is a restricted-use item in which the amount cannot exceed 550 parts per million (ppm). That rate is achieved by weighing out 7/8 of an ounce (0.0547 pounds on a digital scale). Any weight over this amount would be a violation when it was measured in the finished product. The material, by fixing the color better, prevents rapid fading and promotes a good cured color longer. You also get a deeper and better cured color when using Sodium Erythorbate.

**Wiener Mate Complete**

This product contains Dextrose, sodium Erythorbate (43.76%), and sodium Citrate. Use 1.8 Ounces of Wiener Mate to each 100 pounds of meat or to each gallon of pickling brine for a 10% pump.

**Thorbate**

This is a product which contains sodium Erythorbate (36.5%), dextrose, sugar, and sodium Citrate. Its primary function is to provide an easy manner to weigh out sodium erythorbate (a restricted ingredient) in 25 and 50 pound batches.

**Monosodium Glutamate (MSG)**

A product which when combined with foodstuffs will stimulate the taste buds on the back of one’s tongue to be more receptive to the flavor of food, MSG is known as a flavor enhancer. A level of usage at 2 to 3 ounces per 100 pounds seems adequate, some use more.

**Potassium Sorbate**

Potassium sorbate is a product which is used to inhibit mold growth on jerky, semi-dry sausages (like beef sticks and pepperoni). It is used at a rate of 3 ¼ ounces in 1 gallon of water and then sprayed on, or the product is dipped in the solution. Product must have a moisture : protein ratio of 3.1: 1 or less, and pH of 5.0 or less. Must be declared on the label, contingent with the product name and does not need to be in the ingredient statement. It is sprayed on the sausages after they are smoked.

**Sodium Nitrite**

Sodium Nitrite is the compound which provides the cured meat flavor, cured meat color, and helps prevent the growth of many food spoilage organisms. Levels in cured meats are restricted, and the amounts are dictated by the standard of identity for each item. Generally, there is a limitation of 156 ppm in most products that are made. One should preferably keep their ppm on bacon below 120 ppm.

**Meat Flavor Intensifiers (MFI)**

Meat Flavor Intensifiers boost the meaty flavor of your products by the addition of 2 to 8 ounces per 100 pounds of meat. This Hydrolyzed vegetable protein product, will increase the flavor of your meat items. Nassau Foods carries the powder. It works well in sausage products, curing solutions, gravies and sauces.

**Ional**

Ional (sodium Citrate) was recently approved for use in meat products has shown excellent results in controlling microorganisms, both pathogenic and spoilage in nature. It is available in powder form, and one should mix it in with their seasonings prior to addition to the product. The suggested use rate is 1 to 1/25% of the meat block.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>400727</td>
<td>Bacon Flavor Seasoning</td>
<td>1#, 2# boxes</td>
</tr>
<tr>
<td>742024</td>
<td>Bier Buds Dried Beer Extract</td>
<td>10# box</td>
</tr>
<tr>
<td>743109</td>
<td>Caramel Color</td>
<td>1#, 5#, 10#, 50# boxes</td>
</tr>
<tr>
<td>743301</td>
<td>Casing Color - Red</td>
<td>1#, 5# boxes</td>
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<tr>
<td>G33419</td>
<td>Chicken Flavor Booster 964</td>
<td>10#, 25# boxes</td>
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<tr>
<td>G22379</td>
<td>Flavormost w/ Color</td>
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<tr>
<td>R01361</td>
<td>Honey Granules</td>
<td>1#, 5#, 10#, 25#, 50# boxes</td>
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<tr>
<td>742213</td>
<td>Horseradish Powder</td>
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<tr>
<td>R03037</td>
<td>Hydrolyzed Corn Protein</td>
<td>5#, 10#, 25#, 50# boxes</td>
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<tr>
<td>R01473</td>
<td>HVP Protein Plus Vegamine</td>
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<tr>
<td>R01982</td>
<td>HVP Soy Protein - Vegamine</td>
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<tr>
<td>G32196</td>
<td>Maple Flavor Seasoning</td>
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<tr>
<td>742349</td>
<td>Maple Syrup Powder</td>
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<td>742223</td>
<td>Mapleine - Imitation Maple Flavor</td>
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<tr>
<td>R01444</td>
<td>Pure Maple Syrup</td>
<td>4/1 Gallon</td>
</tr>
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</table>

**BACON FLAVOR SEASONING**

400727 • 1, 2# Box  
Ingredients: Maltodextrin, Autolyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Natural Smoke Flavor, Silicon Dioxide, (to prevent caking), Disodium Inosinate, and Disodium Guanylate.  
Use: 5% depending on flavor desired.

**BIER BUDS • DRIED BEER EXTRACT**

742024 • 10# box  
Ingredients: Maltodextrin, Yeast Extract, Natural and artificial flavors.  
Use: 4%  

**CARAMEL COLOR**

743109 • 1, 5, 10, 50# box  
Ingredients: Caramel Color, Sulfites (1450ppm).  
Use: 0.2 to 0.6% depending on color desired.

**CASING COLOR**

743301 • 1# box, 743303 • 5# box  
A food grade water soluble powder used to color water for sausage cooking.  
Use: Use sparingly as needed.

**CHICKEN FLAVOR BOOSTER 964**

G33419 • 10, 25# box  
Ingredients: Salt, Monosodium Glutamate (16.02%), Sugar, Dextrose, Onion Powder, Extractives of Celery and Black Pepper, Turmeric, with not more than 2% Tetratsodium Pyrophosphate added to prevent caking.  
Use: 0.50 to 0.75# seasoning per 100# of finished product.

**FLAVORMOST W/ COLOR**

G22379 • 5/# bags  
Ingredients: Salt, Sugar, Monosodium Glutamate, Dextrose, Turmeric, and Spice Extractives.  
Use: To suit taste.

**FLAVORMOST W/ O COLOR**

G22356 • 5/# bags  
Ingredients: Salt, Sugar, Monosodium Glutamate, Dextrose, and Spice Extractives.  
Use: To suit taste.

**HONEY GRANULES**

R01361 • 1, 5, 10, 25, 50# box  
Ingredients: Refinery Syrup, Honey.  
Use: 3 to 6% depending on flavor desired.

**HORSERADISH POWDER**

742213 • 1, 5# box  
Ingredients: Horseradish Powder  
Use: 4%.

**HYDROLYZED CORN PROTEIN**

R03037 • 5, 10, 25, 50# box  
Ingredients: Hydrolyzed Corn Protein, with no more than 2% Soybean Oil.  
Use: 0.25# seasoning to 100# of meat.

**MAPLE FLAVOR SEASONING**

G32196 • 5, 25, 50# box  
Ingredients: Sugar, Brown Sugar, Maple Flavor (Modified Food Starch, Flavoring, Artificial Flavor, Caramel Color), Spice Extractives, with not more than 2% Silica Gel added to prevent caking.  
Use: 0.5 to 3% depending on flavor desired.

**MAPLE SYRUP POWDER**

742349 • 1, 5, 10, 25, 40# box  
Ingredients: Pure Maple Powder.  
Use: 1 to 5% depending on flavor desired.

**MAPLEINE • IMITATION MAPLE FLAVOR**

742223 • 4/1 gallon, 5 gallon pail  
Ingredients: Water, Caramel Color (contains sulfating agents), Non-Maple Vegetable Extractives, Alcohol, Phosphoric Acid, Vanillin.  
Use: 1 to 6oz per gallon of solution, depending on flavor desired.

**HVP • SOY PROTEIN • VEGAMINE**

R01982 • 25, 50# box  
Ingredients: Hydrolyzed Soy Protein with a maximum of 2% Soybean Oil. Contains soybean.  
Use: 6-10oz per 100# of meat.

**HVP • SOY PROTEIN • VEGAMINE**

R01473 • 1, 5, 10, 25, 50# box  
Use: 6-10oz per 100# of meat.
<table>
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
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<td>G20040</td>
<td>Brown Sugar Bacon Cure</td>
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<td>R02029</td>
<td>Brown Sugar Bacon Cure Complete - F</td>
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<tr>
<td>G20321</td>
<td>Brown Sugar Poultry Cure</td>
<td>50# box</td>
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<tr>
<td>G20316</td>
<td>Brown Sugar Royale Cure</td>
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</tr>
<tr>
<td>R01593</td>
<td>Complete Cure w/ Sugar</td>
<td>25#, 50# box</td>
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<tr>
<td>R01399</td>
<td>Country Brown Cure w/ Sugar (Best Seller)</td>
<td>5#, 25#, 50# box</td>
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<tr>
<td>R02990</td>
<td>Cure 120 for Bacon</td>
<td>50# box</td>
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<tr>
<td>R01392</td>
<td>Cure w/ Maple Sugar</td>
<td>10#, 50# box</td>
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<tr>
<td>R01648</td>
<td>Custom Cure</td>
<td>50# box</td>
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<tr>
<td>R02991</td>
<td>Freeze Em Pickle</td>
<td>50# box</td>
</tr>
<tr>
<td>R01397</td>
<td>Freeze Em Pickle (6.25% Nitrite) (Best Seller)</td>
<td>25/1# bags = 25# cs</td>
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<tr>
<td>R01389</td>
<td>Modern Cure</td>
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<tr>
<td>R03192</td>
<td>Nassau Golden Cure (New!)</td>
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<tr>
<td>G20334</td>
<td>Old Fashioned Special Cure Mix</td>
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<tr>
<td>G20331</td>
<td>Old Fashioned Special Cure N/N</td>
<td>50# box</td>
</tr>
<tr>
<td>R02989</td>
<td>Poultry Cure</td>
<td>50# box</td>
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<tr>
<td>G20234</td>
<td>Southern Brown Sugar Cure w/N</td>
<td>50# box</td>
</tr>
<tr>
<td>G20337</td>
<td>Special Bacon Cure</td>
<td>50# box</td>
</tr>
<tr>
<td>G20732</td>
<td>Special Cure Mix</td>
<td>50# box</td>
</tr>
<tr>
<td>R02992</td>
<td>Special Cure w/ Maple Sugar</td>
<td>50# box</td>
</tr>
<tr>
<td>G20059</td>
<td>Special Maple Cure Mix w/ Nitrite</td>
<td>50# box</td>
</tr>
<tr>
<td>G21797</td>
<td>Speed Cure w/ N Color (6.22% nitrite)</td>
<td>50/4oz bags = 20#cs</td>
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<tr>
<td>G20394</td>
<td>Sweeter than Sweet Cure</td>
<td>10#, 25#, 50# box</td>
</tr>
<tr>
<td>G20387</td>
<td>Sweeter than Sweet Dry Rub Bacon Cure</td>
<td>50# box</td>
</tr>
<tr>
<td>G20401</td>
<td>Sweeter than Sweet Poultry Cure</td>
<td>50# box</td>
</tr>
<tr>
<td>G20307</td>
<td>White Cure Mix N/N</td>
<td>50# box</td>
</tr>
<tr>
<td>G20402</td>
<td>White Cure w/ N Series</td>
<td>50# box</td>
</tr>
</tbody>
</table>

**BROWN SUGAR BACON CURE • WITT’S**

**G20040 • 50# box**
Ingredients: Salt, Brown Sugar, Sodium Erythorbate (2.78%), Sodium Nitrite (0.61%), and less than 1% Glycerin added to prevent caking. Buffered with 1% Sodium Carbonate.
Use: 2# of cure mix with sufficient water to make 10# of brine.

**BROWN SUGAR BACON CURE COMPLETE • H**

**R02029 • 50# box**
Ingredients: Salt, Brown Sugar, Sodium Erythorbate (2.70%), Sodium Bicarbonate (1%) as a buffer, Sodium Nitrite (0.60%), with not more than 1% Propylene Glycol added to prevent caking.
Use: 3.5# of cure to rub 100# of meat.

**BROWN SUGAR POULTRY CURE • WITT’S**

**G20321 • 50# box**
Ingredients: Salt, Brown Sugar, Sodium Nitrite (1.54%), and less than 1% Propylene Glycol added to prevent caking. Buffered with less than 1% Sodium Carbonate.
Use: 1# of cure mix per each gallon of water for pumping pickle. Use 10% Pump.

**BROWN SUGAR ROYALE CURE • WITT’S**

**G20316 • 50# box**
Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.86%), and less than 1% Glycerin added to prevent caking.
Use: 1# 12oz of cure per gallon of water for a 10% pump.

**COMPLETE CURE W/ SUGAR • H**

**R01593 • 25#, 50# box**
Ingredients: Salt, Sugar, and Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking.
Use: 2# of cure to 100# of meat for sausage, 2# per gallon of water for pumping.

**COUNTRY BROWN CURE W/ SUGAR • H**

**R03192 • 5#, 25#, 50# box**
Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol added to prevent caking, and with not more than 1% Sodium Bicarbonate added as buffer.
Use: 2# of cure to 100# meat, 2# per gallon of pickle, for 10% pump.

**CURE 120 FOR BACON • H**

**R02990 • 50# box**
Ingredients: Salt, Brown Sugar, Sodium Bicarbonate (added as a buffer), Sodium Erythorbate (2.75%), Sodium Nitrite (0.60%), and Propylene Glycol added as a processing aid.
Use: 2# of cure per 100# of meat.

**CURE W/ MAPLE SUGAR • H**

**R03192 • 10#, 50# box**
Ingredients: Salt, Cane and Maple Sugars, Dextrose, Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol added to prevent caking.
Use: 2# of cure to 100# meat, 2# per gallon of pickle, for 10% pump.
CUSTOM CURE • H
R01597 • 50# box
Ingredients: Salt Sugar, Sodium Nitrate (1.0%), Sodium Nitrite (0.75%), with no more than 2% Propylene Glycol and Sodium Bicarbonate added as processing aids. Use: 2# of cure per 100# meat.

FREEZE-EM PICKLE • H
R02991 • 50# box/R01937 • 25/1# bags
Ingredients: Salt, Sodium Nitrate (12.0%), Sodium Nitrite (1.50%), Dextrose, with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking. Use: Up to 1# per 100# meat, and up to 58# per 100 gallons pickle for 10% pump.

MODERN CURE • H
R01389 • 1oz, 4oz, 5#, 10#, 25#, 50# box
Ingredients: Salt, Sodium Nitrite (6.25%), with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking. Contains not more than 0.45 grams FD & C Red #3 per 100#. Use: 0.25# of cure per 100# meat (yields 158ppm Nitrite).

NASSAU GOLDEN CURE
R03192 • 50# box
Ingredients: Salt, Sugar, Maple Sugar, Sodium Nitrite (1%), Not more than 2% Propylene Glycol and Silicon Dioxide added as a processing aid.

OLD FASHIONED SPECIAL CURE MIX • WITT’S
G20334 • 50# box
Ingredients: Salt, Sugar, Maple Sugar, Sodium Nitrite (0.85%), and less than 1% Glycerin added to prevent caking. Buffered with 0.49% Sodium Carbonate. Use: 17# of cure mix to 83# of water for a 10% pump.

OLD FASHION SPECIAL CURE N/N • WITT’S
G20331 • 50# box
Ingredients: Salt, Sugar, Maple Syrup, Sodium Nitrite (0.856%), Sodium Nitrate (0.856%), and less than 1% Glycerin added to prevent caking. Buffered with 0.49% Sodium Carbonate. Use: 17# of cure mix per 83# of water for a 10% pump.

POULTRY CURE • H
R01594 • 50# box
Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.86%), with less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 0.88# of cure per gallon of water for a 10% pump.

SOUTHERN BROWN SUGAR CURE W/N • WITT’S
G20234 • 50# box
Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.86%), Sodium Nitrate (0.86%), and less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 1# 12oz of cure mix to 10# of brine for a 10% pump.

SPECIAL BACON CURE • WITT’S
G20337 • 50# box
Ingredients: Salt, Sugar, Sodium Erythorbate (2.776%), Maple Syrup, Sodium Nitrite (0.601%), and less than 1% Glycerin added to prevent caking. Buffered with 1% Sodium Carbonate. Use: 2# of cure mix with sufficient water to make 10# of brine. Pump at 10% level for compliance.

SPECIAL CURE MIX N/N • WITT’S
G20732 • 50# box
Ingredients: Salt, Sugar, Sodium Nitrite (0.85%), Sodium Nitrate (0.85%), Maple Syrup, and less than 1% Glycerin added to prevent caking. Buffered with 0.49% Sodium Carbonate. Use: 1# 12oz of cure mix per 10# of brine for pumping pickle.

SPECIAL CURE 120 W/ MAPLE SUGAR • H
R02992 • 50# box
Ingredients: Salt, Cane Maple Sugars, Dextrose, Sodium Nitrite (0.60%), with not more than 2% Propylene Glycol added to prevent caking. Use: 2# of cure to 100# of meat.

SPECIAL CURE MIX W/ NITRITE • WITT’S
G20059 • 50# box
Ingredients: Salt, Sugar, Sodium Nitrite (0.86%), Maple Syrup, and less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 1# 12oz of cure mix to make 10# of brine for pumping pickle. For dry rub, use at a rate of 4# 5oz of cure mix per 100# of meat.

SPECIAL CURE WITH NITRITE COLOR
G21797 • 50/4oz bags = 20# cs
Ingredients: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3 (0.0017%) and less than 1% Glycerine added to prevent caking. Use: 4oz cure per 100# meat.

SWEETER THAN SWEET CURE • WITT’S
G20394 • 10#, 25#, 50# box
Ingredients: Salt, Sugar, Brown Sugar, Sodium Nitrite (0.84%), Maple Sugar. Use: 1.75# of cure to 100# meat or use 1.75# per gallon of water for a 10% ham pump or to brine bacon.

SWEETER THAN SWEET DRY RUB BACON CURE • WITT’S
G20387 • 50# box
Ingredients: Salt, Sugar, Brown Sugar, Maple Sugar, Sodium Nitrite (0.50%) Use: 2.2# of cure to 100# of meat.

SWEETER THAN SWEET POULTRY CURE • WITT’S
G20401 • 50# box
Ingredients: Salt, Sugar, Brown Sugar, Sodium Nitrite (1.5%), Maple Syrup, Caramel Color, and less than 2% Glycerin added to prevent caking. Use: 1# of cure per gallon of water.

WHITE CURE MIX N/N • WITT’S
G20307 • 50# box
Ingredients: Salt, Sugar, Sodium Nitrite (0.84%), Sodium Nitrate (0.82%), and less than 1% Glycerin added to prevent caking. Buffered with 0.25% Sodium Bicarbonate. Use: 1# 12oz of cure mix per 10# of brine for pumping pickle.

WHITE CURE MIX W/ N SERIES • WITT’S
G20402 • 50# box
Ingredients: Salt, Sugar, Sodium Nitrite (0.85%). And less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 1# 12oz of cure mix per 10# of brine for pumping pickle.
## DEHYDRATED FRUITS

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
<th>USAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>802036</td>
<td>Apples, Cinnamon - Diced</td>
<td>5#, 10#, 20# box</td>
<td>10-15%</td>
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<tr>
<td>802060</td>
<td>Apples, Granny Smith</td>
<td>5#, 11#, 22# box</td>
<td>10-15%</td>
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<tr>
<td>802127</td>
<td>Blueberries</td>
<td>5#, 10#, 20# box</td>
<td>8-12%</td>
</tr>
<tr>
<td>802156</td>
<td>Cherries, Red - Sour</td>
<td>5#, 10#, 20# box</td>
<td>15%</td>
</tr>
<tr>
<td>802507</td>
<td>Craisins</td>
<td>5#, 10#, 25# box</td>
<td>10-15%</td>
</tr>
<tr>
<td>802207</td>
<td>Cranberries, Whole</td>
<td>5#, 10#, 25# box</td>
<td>15%</td>
</tr>
<tr>
<td>802233</td>
<td>Lemon Peel, Granulated</td>
<td>5# box</td>
<td>8%</td>
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<tr>
<td>802284</td>
<td>Lemon Juice - Powder</td>
<td>10# box</td>
<td>8%</td>
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<tr>
<td>802320</td>
<td>Mangoes, Diced, Dried (New)</td>
<td>5#, 10#, 20#, 44# box</td>
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<tr>
<td>802409</td>
<td>Pineapple, Diced Large</td>
<td>5#, 11#, 22# box</td>
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<tr>
<td>802417</td>
<td>Pineapple, Diced Small</td>
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<tr>
<td>802616</td>
<td>Raspberries</td>
<td>5#, 10#, 20# box</td>
<td>10-15%</td>
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## DEHYDRATED VEGETABLES

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<th>PACKAGING</th>
<th>USAGE</th>
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<tbody>
<tr>
<td>805044</td>
<td>Bell Pepper, Diced - Green</td>
<td>3#, 5#, 10# box</td>
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<tr>
<td>805087</td>
<td>Bell Pepper, Diced - Red</td>
<td>3#, 5#, 10#, 30# box</td>
<td>8-10%</td>
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<tr>
<td>805127</td>
<td>Bell Pepper, Diced - Green &amp; Red</td>
<td>3#, 5#, 10# box</td>
<td>8-10%</td>
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<tr>
<td>805250</td>
<td>Celery, Cross Cut</td>
<td>5#, 20# box</td>
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<tr>
<td>805656</td>
<td>Mushrooms, Shitake - Diced</td>
<td>5#, 10# box</td>
<td>8-10%</td>
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<tr>
<td>805707</td>
<td>Mushrooms, Shitake - Powder</td>
<td>5#, 25# box</td>
<td>8-10%</td>
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<tr>
<td>805804</td>
<td>Mushrooms, Shitake - Sliced</td>
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<td>805854</td>
<td>Sun Dried Tomatoes, Diced</td>
<td>5# box</td>
<td>8-10%</td>
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<tr>
<td>ITEM #</td>
<td>DESCRIPTION</td>
<td>PACKAGING</td>
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<tr>
<td>G32798</td>
<td>Cajun Seasoning 4027</td>
<td>5#, 10#, 25# box</td>
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<tr>
<td>G20221</td>
<td>Cajun Sausage #5</td>
<td>25/0.781# bags = 19.5325# cs</td>
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<tr>
<td>G20219</td>
<td>Cajun Sausage Seasoning</td>
<td>12/0.78# bags = 9.36# cs</td>
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<tr>
<td>335011</td>
<td>Cajun Sausage Seasoning</td>
<td>5#/ bags = 25# cs</td>
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<tr>
<td>C00285</td>
<td>Chorizo Sausage Seasoning #191</td>
<td>6/2.5# bags = 15# cs</td>
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<tr>
<td>G32104</td>
<td>Chorizo Sausage Seasoning #2802</td>
<td>25# box</td>
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<tr>
<td>G20569</td>
<td>Landjager Seasoning #568</td>
<td>5/5.6875# bag = 28.437# cs</td>
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<tr>
<td>G20595</td>
<td>Mettwurst Seasoning Unit</td>
<td>5/5.68# bags = 29.4# cs</td>
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<tr>
<td>G63637</td>
<td>Nassau Chorizo Sausage Seasoning</td>
<td>25# box</td>
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<tr>
<td>786302</td>
<td>Nassau Chorizo Sausage Seasoning</td>
<td>10/0.65# bags = 6.5# cs</td>
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<tr>
<td>G20940</td>
<td>Nassau Swedish Meatball Seasoning</td>
<td>12/1.09375# bag s = 13.125# cs</td>
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<tr>
<td>G22470</td>
<td>Swedish Potato Sausage Seasoning</td>
<td>12/1.5# bags = 18# cs</td>
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<tr>
<td>G32121</td>
<td>Swedish Potato Sausage Seasoning</td>
<td>25# box</td>
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<tr>
<td>G22649</td>
<td>Taco Seasoning #27</td>
<td>5#, 10#, 50# box</td>
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</table>

**CAJUN 4027 SEASONING**
G32798 • 5#, 10#, 25# box
Ingredients: Spices, Paprika, Salt, Garlic Powder.
Use: Add to sausage mixture to desired flavor, 0.75 to 1.5%.

**CAJUN SAUSAGE SEASONING #5**
G20221 • 25/0.781# bags
Ingredients: Salt, Spices (including Red Pepper, Black Pepper, and White Pepper), Garlic Powder, Onion Powder, Sugar and less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 0.781# of seasoning per 25# of meat.

**CAJUN SAUSAGE SEASONING**
G20219 • 12/0.78# bags
Ingredients: Salt, Spices, Paprika, Garlic Powder, Onion Powder, Sugar, with less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 0.78# of seasoning per 25# of meat. Cure and smoke.

**CAJUN SAUSAGE SEASONING**
335011 • 5#/ bags
Ingredients: Salt, Spices, Sugar, Garlic, Celery, Monosodium Glutamate. Use: 5# of seasoning with 3# of water per 100# of meat.

**CHORIZO SAUSAGE SEASONING #191**
C00285 • 6/2.5# bags
Use: 2.5# Of seasoning per 50# of meat.

**CHORIZO SAUSAGE SEASONING #2802**
G32104 • 25# box
Ingredients: Spices (Chili Pepper, Cumin, Oregano, Savory), Garlic Powder, Extractive of Clove.
Use: 2.0# of seasoning per 100# of meat. Add Salt (1%).

**LANDJAGER SEASONING #568**
G20569 • 5/5.88# bags
Ingredients: Salt, Dextrose, Corn Syrup Solids, Spices, Garlic Powder, Sodium Erythorbate (1.0%), and Spice Extractives, with less than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 5.63# of seasoning and 4oz Speed Cure per 100# of meat.

**METTWURST SEASONING UNIT**
G20595 • 6/2.5# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.68%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 5.63# of seasoning and 0.25# Speed Cure per 100# of meat.

**NASSAU CHORIZO SAUSAGE SEASONING**
786302 • 25# box
Ingredients: Spices (including Chili Pepper, Cumin, Red Pepper, Oregano, Savory, Ginger), Garlic Powder, Salt, with not more than 1% Silicon Dioxide added to prevent caking.
Use: 0.65# of seasoning per 25# of meat. Add 0.25# of Salt.

**NASSAU CHORIZO SAUSAGE SEASONING**
786302 • 10/0.65# bags
Ingredients: Spices (including Chili Pepper, Cumin, Red Pepper, Oregano, Savory, Ginger), Garlic Powder, Salt, with not more than 1% Silicon Dioxide added to prevent caking.
Use: 0.65# of seasoning per 25# of meat. Add 0.25# of Salt.

**SWEDISH MEATBALL SEASONING**
G20940 • 12/1.09375# bags
Ingredients: Bread Crumbs (Bleached Wheat Flour, Salt, Non Fat Milk, Paprika, Yeast, Dextrose, Natural Flavoring), Salt, Corn Syrup Solids, Soy Protein Concentrate, Sugar, Onion, Spices, Hydrolyzed Soy Protein, Hydrolyzed Whey Protein.
Use: 1.09375# of seasoning with 25oz of water, add 9# Ground Beef and 2# Ground Pork. Mix thoroughly and shape into small meatballs.

**SWEDISH POTATO SAUSAGE SEASONING**
G22470 • 12/1.5# bags
Ingredients: Salt, spices, sugar, dextrose, spice extractives.
Use: 24oz of seasoning to 50# of meat.

**TACO SEASONING #27**
G22649 • 5#, 10#, 50# box
Ingredients: Spices, Salt, Onion, Non fat dry milk, Torula Yeast, Dextrose, Citric Acid, and Garlic Powder.
Use: 20oz of seasoning per 15# ground chuck and 3-4 cups of water.
The Grandpa Josh line of “do-it-yourself” home sausage making seasonings was developed at the request of Nassau Foods’ customers. Many customers were having requests from their customers for small amounts of seasoning blends to take home. Nassau Foods’ customers were reluctant to sell their “secret blends” to anyone, not to mention what a hassle it was to weigh them out, package and label them and figure out what price to sell them for. Thus, Grandpa Josh is born! All Grandpa Josh blends are designed for the at-home sausage maker and make 25# of product. They come with complete instructions. You simply retail them in your shop. The Grandpa Josh web site will list you as an official distributor. Don’t forget to check out the other Grandpa Josh retail products; BBQ and Steak Sauces and Old Fashioned Soups. Marketing materials are also available.

**GRANDPA JOSH SAUSAGE SEASONINGS**

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>991402</td>
<td>Grandpa Josh’s Bratwurst</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991502</td>
<td>Grandpa Josh’s Breakfast Sausage</td>
<td>6 Retail Packs/Cs</td>
</tr>
<tr>
<td>991122</td>
<td>Grandpa Josh’s Cajun Jerky &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
</tr>
<tr>
<td>991202</td>
<td>Grandpa Josh’s Country Style Sausage &amp; CTP (Best Seller)</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991022</td>
<td>Grandpa Josh’s Garlic Summer Sausage &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991472</td>
<td>Grandpa Josh’s Hot Italian Sausage</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991102</td>
<td>Grandpa Josh’s Jerky &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
</tr>
<tr>
<td>991852</td>
<td>Grandpa Josh’s Maple Sausage (New!)</td>
<td>6 Retail Packs/Cs</td>
</tr>
<tr>
<td>991602</td>
<td>Grandpa Josh’s Pepperoni Snack Stick &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991302</td>
<td>Grandpa Josh’s Polish Sausage &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
</tr>
<tr>
<td>991252</td>
<td>Grandpa Josh’s Ring Bologna &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
</tr>
<tr>
<td>991702</td>
<td>Grandpa Josh’s Snack Stick &amp; CTP</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991002</td>
<td>Grandpa Josh’s Summer Sausage &amp; CTP (Best Seller)</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991452</td>
<td>Grandpa Josh’s Sweet Italian Sausage</td>
<td>6 Retail Packs/Cs</td>
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<tr>
<td>991142</td>
<td>Grandpa Josh’s Teriyaki Jerky &amp; CTP</td>
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<tr>
<td>991352</td>
<td>Grandpa Josh’s Venison Bacon (New!)</td>
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</tbody>
</table>

**GRANDPA JOSH’S BRATWURST**
991402 • 6 Retail Packs/Cs
Ingredients: Salt, Spices, Dextrose, Oil of Lemon, BHA (0.15%), BHT (0.15%), and Citric Acid (0.15%) added to help protect flavor.
Use: For 25# of meat. Combine the seasoning with 1 pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (32-38mm) casings, shape into patties, or place in poly bags and freeze immediately.

**GRANDPA JOSH’S BREAKFAST SAUSAGE**
991502 • 6 Retail Packs/Cs
Ingredients: Salt, Sugar, Spices (including Sage and Red Pepper), Dextrose, BHA (0.15%), BHT (0.15%), and Citric Acid (0.15%) added to help protect flavor.
Use: For 25# of meat. Combine the seasoning with 1 pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into sheep (22-28mm) casings, shape into patties, or place in poly bags and freeze immediately.

**GRANDPA JOSH’S CAJUN JERKY & CTP**
991122 • 6 Retail Packs/Cs
Ingredients: Salt, Spices, Garlic and Onion Powder, Dextrose, Flavoring.
Use: For 25# of meat. Combine the seasoning and cure with 1 pint of cold water and mix well. Combine with sliced beef, pork, wild game, or other meat. Mix well and allow to sit in refrigerator for 4-6 hours. Smoke and cook until desired color and dryness is achieved. The jerky should weigh less than half of what you started with.

**GRANDPA JOSH’S COUNTRY STYLE SAUSAGE & CTP**
991202 • 6 Retail Packs/Cs
Ingredients: Salt, Dextrose, Mustard (3.8%), Spices, Monosodium Glutamate (6.7%), Garlic Powder, Sodium Nitrite, with not more than 2% Tricalcium Phosphate added to prevent caking.
Use: For 25# of meat. Combine seasoning and cure with 1 pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (32-38mm) casings. Smoke and cook until desired color and 155 degrees is reached.
GRANDPA JOSH’S GARLIC SUMMER SAUSAGE & CTP

Ingredients: Salt, Dextrose, Monosodium Glutamate (6.1%), Spices, Garlic Powder, Sodium Erythorbate (1.31%), Flavorings, Sodium Nitrate. With not more than 2% Tricalcium Phosphate added to prevent caking.

Use: Combine seasoning and cure with 1 pint (16 oz.) of cold water and mix well. Combine with 25# of ground beef, pork, wild game or other meat of your choice. Mix well until desired bind or stickiness is achieved. Stuff into summer sausage casings. Smoke and cook until desired color and 155 degrees F is reached. Remove from smokehouse and cool prior to packaging.

GRANDPA JOSH’S HOT ITALIAN SAUSAGE

Ingredients: Salt, Spices, Sugar, Paprika, BHA (0.14%), BHT (0.14%), Citric Acid (0.15%) added to help protect flavor.

Use: For 25# of meat. Combine the seasoning and cure with 1 pint of cold water and mix well. Combine with sliced beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (22-28mm), shape into patties, or place into poly bags and freeze immediately.

GRANDPA JOSH’S JERKY & CTP

Ingredients: Salt, Sugar, Monosodium Glutamate (5.9%), Spices, Garlic Powder, Sodium Nitrite, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: For 25# of meat. Combine the seasoning and cure with 1 pint of cold water and mix well. Combine with sliced beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (29/32mm), shape into patties, or place into poly bags. Freeze immediately.

GRANDPA JOSH’S MAPLE SAUSAGE & CTP

Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Brown Sugar, Natural and Artificial Flavors, Caramel Color, Not more than 2% Silicon Dioxide to prevent caking.

Use: For 25# of meat. Combine the seasoning with one pint of cold water and mix well. Combine with sliced beef, pork or wild game. Mix well until desired bind is achieved. Stuff into 22-28 mm sheep casings, or shape into patties, or place into poly bags. Freeze immediately.

GRANDPA JOSH’S PEPPERONI SNACK STICK & CTP

Ingredients: Salt, Sugar, Flavorings, Monosodium Glutamate (5.2%), Garlic Powder, Sodium Erythorbate (1.5%), Sodium Nitrite, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: For 25# of meat. Combine seasoning and cure with 1 pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into sheep (20-24mm) casings. Smoke and cook until desired color and 155 degrees is reached.

GRANDPA JOSH’S RING BOLOGNA & CTP

Ingredients: Salt, Sugar, Dextrose, Mustard, Spices, Paprika, Spice Extractives, Sodium Nitrite, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: For 25# of meat. Combine the seasoning and cure with 1 pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into beef rounds or collagen ring casings. Smoke and cook until desired color and 155 degrees is reached.

GRANDPA JOSH’S SWEET ITALIAN SAUSAGE

Ingredients: Salt, Dextrose, Monosodium Glutamate (6.7%), Spices, Garlic Powder, Sodium Erythorbate (1.36%), Flavorings, Sodium Nitrite, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: For 25# of meat. Combine the seasoning and cure with 1 pint of cold water and mix well. Combine with sliced beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (29/32mm) casings, shape into patties, or place in poly bags and freeze immediately.

GRANDPA JOSH’S SUMMER SAUSAGE & CTP

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, BHA (0.14%), BHT (0.14%), Citric Acid (0.14%) added to prevent caking.

Use: For 25# of meat. Combine the seasoning with one pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (29/32mm) casings, shape into patties, or place in poly bags and freeze immediately.

GRANDPA JOSH’S TERIYAKI JERKY & CTP

Ingredients: Salt, Spices, Dextrose, Sugar

Use: For 25# of meat. Combine seasoning and cure with 1 pint of cold water and mix well. Combine with sliced beef, pork, or wild game. Mix well and allow to sit in refrigerator for 4-6 hours. Smoke and cook until desired color and dryness is achieved. The jerky should weigh less than half of what you started with.

GRANDPA JOSH’S POLISH SAUSAGE & CTP

Ingredients: Salt, Dextrose, Spices, Mustard (12%), Garlic Powder, Spice Extractives, Sodium Nitrite, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: For 25# of meat. Combine seasoning and cure with 1 pint of cold water and mix well. Combine with ground beef, pork, wild game, or other meat. Mix well until desired bind is achieved. Stuff into hog (32-38mm) casings, and smoke until desired color and 155 degrees is reached.
**GRANDPA JOSH’S VENISON BACON**

991352 • 6 Retail Packs/Cs

Ingredients: Salt, nonfat Dry Milk, Brown Sugar, Monosodium Glutamate, Gelatin, Natural Smoke Flavor, Maltodextrin, Autolyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Disodium Inosinate and disodium Guanylate, with less than 2% Soybean Oil and Silicon Dioxide added to prevent caking.

Use: For 25# of meat. 0.8625# of seasoning and 1 oz. of cure for 25# of meat. Add 2# of cold water.

Processing Schedule:
1. Grind the venison trim and 80/20 pork trim through a 9/64" grinder plate.
2. Transfer into a mixer.
3. Start mixing the ground venison and 80/20 pork trim, add curing salt (6.25% Sodium Nitrate) and venison bacon seasoning, continue mixing for two minutes.
4. Remove from mixer and hold overnight (optional).
5. Transfer the sausage batter to the stuffer.

Stuffing:
1. Stuff the venison bacon into pans and transfer to smokehouse screens or stuff through a specialized extruding horn directly onto smokehouse screens.
2. Thermal Process: Cook and smoke on your schedule until internal temperature of 162 degrees Fahrenheit is reached. Cool and cut into pieces or slice and package.

*It is advised to fully cook this product and also advise customers to cook prior to eating.*
GRANDPA JOSH SOUPS
Just Add Meat… Complete!

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>793031</td>
<td>Grandpa Josh's Barley &amp; Beef Soup Mix</td>
<td>24/0.50# Pkgs</td>
</tr>
<tr>
<td>793061</td>
<td>Grandpa Josh's Bean &amp; Barley Soup Mix</td>
<td>12/1# Pkgs</td>
</tr>
<tr>
<td>793091</td>
<td>Grandpa Josh's Chick-A-Noodle Soup Mix</td>
<td>12/0.50# Pkgs</td>
</tr>
<tr>
<td>793121</td>
<td>Grandpa Josh's Chili Soup Mix</td>
<td>12/1 Pkgs</td>
</tr>
<tr>
<td>793151</td>
<td>Grandpa Josh's Italian Bean &amp; Pasta Soup Mix</td>
<td>12/0.95# Pkgs</td>
</tr>
<tr>
<td>793181</td>
<td>Grandpa Josh's Old Fashioned Soup Mix</td>
<td>12/1# bags</td>
</tr>
<tr>
<td>793211</td>
<td>Grandpa Josh's Split Pea Soup Mix</td>
<td>12/1# bags</td>
</tr>
</tbody>
</table>

GRANDPA JOSH’S BARLEY & BEEF SOUP MIX
793031 • 24/0.50# Pkgs
Ingredients: Barley, Salt, Dehydrated Onion and Garlic, Hydrolyzed Corn and Rice Protein, Dehydrated Carrots and Celery, Monosodium Glutamate, Spices, Sugar, and Chicken fat.
Use: Add small cut up pieces of beef to 2 quarts of cold water in a large kettle. Bring to a boil and simmer for 15 minutes. Add all contents of soup mix package including seasoning packet and bring to a boil again. Simmer 45 minutes, stirring occasionally.

GRANDPA JOSH’S BEAN & BARLEY SOUP MIX
793061 • 12/1# Pkgs
Ingredients: Beans (Pinto, Blackeye, Lima, Navy), Peas (green and yellow), Barley, Lentils, Salt, Dehydrated Onion and Garlic, Hydrolyzed Corn Protein, Monosodium Glutamate, Spices, Sugar, Chicken fat.
Use: Wash beans completely. Combine with 2 quarts of cold water in a large kettle. Add smoked ham hocks, ham bone, or pieces of smoked sausage. Bring to a boil, add seasoning packet. Simmer for 3 hours.

GRANDPA JOSH’S CHICK-A-NOODLE SOUP MIX
793091 • 12/0.50# Pkgs
Ingredients: Egg Bows (Durum Flour, Egg Solids, Water), Carrots, Salt, Sugar, Monosodium Glutamate, Chicken fat, Onion, Celery, Turmeric, Parsley.
Use: Cook 1 pound of boneless chicken thigh or breast pieces in 3 quarts of water until chicken is tender. Skim foam and remove from stock. Add contents of seasoning packet to the stock and stir well. Combine remaining contents with the stock and simmer 20 minutes or until pasta is tender.

GRANDPA JOSH’S CHILI SOUP MIX
793121 • 12/1# Pkgs
Ingredients: Beans (red, Navy, Pinto), Spices, Salt, Dehydrated Onion, and Garlic Powder.
Use: Brown 1 to 1.5 pounds of ground beef or other meat. Wash beans thoroughly. Combine 2.5 quarts of water in a large kettle with 8oz of tomato paste, the browned meat, beans, and seasoning packet. Bring to a boil, cover and reduce heat to a high simmer for 3.5 hours or until beans are tender.

GRANDPA JOSH’S ITALIAN BEAN & PASTA SOUP MIX
793151 • 12/0.95# Pkgs
Ingredients: Lima Beans, Lentils, Orzo Pasta (Durum Semolina), Acini De Pepe Pasta w/ egg white, (Durum Wheat egg white), Dehydrated Vegetables (Carrots, Celery, Onion, Garlic, Tomato), Salt, Spices, Spice Extractives, Garlic and Onion Powder, and Paprika.
Use: Combine contents with 2 quarts of cold water in a large kettle. Add Italian sausage, ham, or smoked sausage. Bring to a boil, add seasoning packet. Simmer for 3 hours. For soup use 3 quarts of water.

GRANDPA JOSH’S OLD FASHIONED SOUP MIX
793181 • 12/1# bags
Ingredients: Beans (Pinto, Blackeye, Lima, Red, Navy), Peas (green and yellow), Barley, and Lentils.
Use: Wash beans completely. Combine with 2 quarts of cold water in a large kettle. Add smoked ham hocks, ham bone, or pieces of smoked sausage. Bring to a boil and add 1 large can of tomatoes, 1 large chopped onion, 2 sliced carrots, 1 tsp. of chili powder, 1 tsp. of garlic powder, and salt and pepper to taste. Simmer for 3 hours.

GRANDPA JOSH’S SPLIT PEA SOUP MIX
793211 • 12/1# bags
Ingredients: Green Split Peas, Salt, Dehydrated Onion and Garlic, Hydrolyzed Corn Protein, Monosodium Glutamate, Spices, Sugar, and chicken fat.
Use: Wash peas completely. Combine with 1 1/2 quarts of cold water in a large kettle. Add smoked ham hocks, ham bone, pieces of smoked sausage, or smoked turkey legs. Bring to a boil and add seasoning packet. Simmer for 3 hours.

Grandpa Josh soups were designed to help you sell more meat! Each flavor comes complete with everything but the meat. Buy the soup mix and the meat, add water and simmer in a crock pot. Just Add Meat… Complete!
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>920285</td>
<td>BBQ Sauce • Cajun</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>920190</td>
<td>BBQ Sauce • Extra Thick</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>920245</td>
<td>BBQ Sauce • Hot N' Spicy</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>920157</td>
<td>BBQ Sauce • Mild</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>920995</td>
<td>BBQ Sauce • Old Fashioned (Best Seller)</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>920125</td>
<td>BBQ Sauce • Smokey</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>920422</td>
<td>BBQ Sauce • Tangy</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>920246</td>
<td>BBQ Sauce • Original</td>
<td>12/19oz btls/cs</td>
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</table>

**BBQ SAUCE • CAJUN**

920285 • 12/19oz btls/cs


**BBQ SAUCE • EXTRA THICK**

920190 • 12/19oz btls/cs


**BBQ SAUCE • HOT N' SPICY**

920245 • 12/19oz btls/cs


**BBQ SAUCE • MILD**

920157 • 12/19oz btls/cs


**BBQ SAUCE • OLD FASHIONED**

920995 • 12/19oz btls/cs


**BBQ SAUCE • SMOKEY**

920125 • 12/19oz btls/cs


**BBQ SAUCE • TANGY**

920422 • 12/19oz btls/cs


**STEAK SAUCE • ORIGINAL**

920246 • 12/19oz btls/cs

Ingredients: Water, Malt Vinegar, Tomato Paste, Dates, Raisins, Molasses, Dextrose, Salt, Modified Food Starch, Corn Syrup, Spices, Hydrolyzed Soy Protein, Dehydrated Orange Peel, Dehydrated Garlic, Natural Flavor, Sodium Benzoate, Potassium Sorbate, Citric Acid, Dehydrated Onion, Malic Acid, Caramel Color.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>778337</td>
<td>Apple Pie Spice Ham Glaze</td>
<td>5#, 25# box</td>
</tr>
<tr>
<td>N92083</td>
<td>Black Forest Ham Glaze</td>
<td>5/5# bags = 25# cs</td>
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<tr>
<td>G30666</td>
<td>California Ham Spice</td>
<td>5#, 10#, 25# box</td>
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<tr>
<td>G22440</td>
<td>Chicago Ham Spice</td>
<td>5#, 10#, 25# box</td>
</tr>
<tr>
<td>G33197</td>
<td>Chopped Ham/Pork Seasoning</td>
<td>7/6.5# bags = 45.5# cs</td>
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<tr>
<td>F29087</td>
<td>Honey Baked Ham Glaze</td>
<td>5/5# bags = 25# cs</td>
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<tr>
<td>G32088</td>
<td>Malaboza Ham Seasoning</td>
<td>5#, 10#, 25# box</td>
</tr>
<tr>
<td>G33689</td>
<td>New England Ham Seasoning</td>
<td>7/6.63# bags = 46.41# cs</td>
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</tbody>
</table>

**APPLE PIE SPICE HAM GLAZE**  
778337 • 5#, 25# box  
Ingredients: Sugar, Cinnamon, with less than 1% Soybean Oil added to prevent caking.  
Use: Sprinkle liberally on surface of ham. Place in 400 F oven for 20 minutes or until surface is bubbly.

**BLACK FOREST HAM GLAZE**  
N92083 • 5/5# bags  
Ingredients: Sugar, Gelatin, Brown Sugar, Caramel Color, Spices, Vegetable Oil, Natural Flavoring, less than 1% Tricalcium Phosphate added to prevent caking.  
Use: Liberally rub on surface prior to reheating ham, or combine with a small amount of warm water and spread on surface.

**CALIFORNIA HAM SPICE**  
G30666 • 5#, 10#, 25# box  
Ingredients: Spice Extractives of Allspice, Clove, Capsicum, and Cassia on a sugar dextrose carrier.  
Use: 6-8oz of seasoning per 100# of meat. For pumping pickles, dissolve 4-8oz of seasoning per 10 gallons of pickle.

**CHICAGO HAM SPICE**  
G22440 • 5#, 10#, 25# box  
Ingredients: Sugar, Spice, Spice Extractives.  
Use: 6.5# of seasoning per 100# of meat, or use 2oz of spice per 5 gallons of Brine.

**CHOPPED HAM/PORK SEASONING**  
G33197 • 7/6.5# bags  
Ingredients: Salt, Corn Syrup Solids, Dextrose, Yeast, Sodium Tripolyphosphate (4.0%), Sugar, Natural Smoke Flavor, Sodium Erythorbate (0.80%), Onion Powder, Extractives of Celery and other Spices. 1.96% Protein.  
CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.  
Use: 6.25# of seasoning and 0.25 Modern Cure to 100# of meat.

**HONEY BAKED HAM GLAZE**  
F29087 • 5/5# bags  
Ingredients: Sugar Gelatin, Granulated Honey, Spices, Caramel Color, Soybean Oil, Natural Flavoring, less than 1% Tricalcium Phosphate added to prevent caking.  
Use: Liberally rub on surface prior to reheating ham, or combine with a small amount of warm water and spread on surface.

**MALABOZA HAM SEASONING**  
G32088 • 5#, 10#, 25# box  
Ingredients: Extractives of Allspice, Clove, Capsicum, Cassia, and Nutmeg on a sugar base, with not more than 1% Polysorbate added to prevent caking.  
Use: 6.25# of seasoning per 100# of meat. For pumping pickles: Dissolve 4-8oz of seasoning in each 10 gallons of pickle.

**NEW ENGLAND HAM SEASONING**  
G33689 • 7/6.63# bags  
Ingredients: Salt, Corn Syrup Solids (31.17%), Dextrose, Sodium Erythorbate (0.78%), Spice Extractives, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking.  
CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol, and Sodium Bicarbonate as processing aids, Red #3.  
Use: 6.38# of seasoning and 0.25 Modern Cure per 100# of meat.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>849Z01</td>
<td>Eez-Out Ham Net Release Agent</td>
<td>1 gallon jug</td>
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<tr>
<td>681141</td>
<td>Ham Net 12 x 36 1075 LSA</td>
<td>100 pcs/ctn</td>
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<tr>
<td>681150</td>
<td>Ham Netting 12 1075 LST</td>
<td>15# roll</td>
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<tr>
<td>681251</td>
<td>Ham Net 12 x 36 1153 PRH</td>
<td>100 pcs/ctn</td>
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<tr>
<td>681311</td>
<td>Ham Net 12 x 42 1153 PRH</td>
<td>200 pcs/ctn</td>
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<tr>
<td>681561</td>
<td>Ham Net 12 x 30 1181 PSH</td>
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<tr>
<td>681471</td>
<td>Ham Net 12 x 36 1223 LSA - Clear</td>
<td>100 pcs/ctn</td>
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<tr>
<td>681441</td>
<td>Ham Netting 12 1223 LST Large DuroKnit</td>
<td>15# roll</td>
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<tr>
<td>681591</td>
<td>Ham Net 12 x 36 1397 TSH</td>
<td>100 pcs/ctn</td>
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<tr>
<td>681681</td>
<td>Ham Net 17.5 x 36 9695 TSH</td>
<td>100 pcs/ctn</td>
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<tr>
<td>681690</td>
<td>Ham Netting 12 2194 LST Small DuroKnit</td>
<td>15# roll</td>
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<tr>
<td>681771</td>
<td>Ham Stockinet 36</td>
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<tr>
<td>681850</td>
<td>Ham Tubing Med-Rib 1365PST</td>
<td>~15# Roll</td>
</tr>
<tr>
<td>681801</td>
<td>Jet Net 18 - 3</td>
<td>150 ft/roll</td>
</tr>
<tr>
<td>681861</td>
<td>Jet Net 24-3 (Elastic Roasting Net)</td>
<td>50 Meter/ Roll</td>
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</table>

**EEZ-OUT NET RELEASE AGENT**

849Z01 • 1 gallon jug

Ingredients: Vegetable Oil based release agent w/ Citric Acid.

Use: Can be diluted with water or Vegetable Oil. Dip entire net in solution prior to netting.

**HAM NET 12 X 36 1075 LSA**

681141 • 100pcs/ctn

Use: Smoked Cheese, Large Canadian Bacon, Boneless Hams, Cottage Bacon, Boneless Turkey Breast, Whole Chicken.

**HAM NET 12’ 1075 LST**

681150 • 15# roll

Use: Smoked Cheese, Large Canadian Bacon, Boneless Hams, Cottage Bacon, Boneless Turkey Breast, Whole Chicken.

**HAM NET 12 x 36 1153 PRH**

681251 • 100pcs/ctn

Use: Dried Beef, Turkey, Bone-In Ham.

**HAM NET 12 X 42 1153 PRH**

671311 • 200pcs/ctn

Use: Dried Beef, Turkey, Bone-In Ham.

**HAM NET 12 X 30 1181 PSH**

681561 • 100pcs/ctn

Use: Boneless Hams, Large Cottage Bacon, Pit Hams, Tear-drop Hams, Semi-boneless Hams.

**HAM NET 12 X 36 1223 LSA • CLEAR**

681471 • 100pcs/ctn

Use: Smoked Turkey, Bone-in Ham, General All-Purpose less than 30#.

**HAM NETTING 12’ 1223 LST LARGE DUROKNIT**

681441 • 15# roll

Use: Smoked Turkey, Bone-in Ham, General All-Purpose less than 30#.
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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>G31532</td>
<td>All Meat Wiener/Bologna w/o MSG</td>
<td>7/6.25# bags/cs</td>
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<tr>
<td>G22337</td>
<td>BBQ Smokehouse Chicken w/o MSG</td>
<td>5/5# bags/cs</td>
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<tr>
<td>G47976</td>
<td>Beef Stick Unit w/o MSG</td>
<td>5/5.56# bags/cs</td>
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<tr>
<td>G52944</td>
<td>Bratwurst Seasoning w/o MSG &amp; HVP</td>
<td>8/5.60# bags/cs</td>
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<tr>
<td>G32793</td>
<td>Bratwurst Unit w/o MSG</td>
<td>8/5.63# bags/cs</td>
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<tr>
<td>G20148</td>
<td>Bratwurst w/o MSG</td>
<td>5/5.88# bags/cs</td>
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<tr>
<td>G53812</td>
<td>Bratwurst w/o MSG</td>
<td>31.56# bag</td>
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<tr>
<td>G32311</td>
<td>Fireside Bratwurst Seasoning-Low Salt</td>
<td>9/5.38# bags/cs</td>
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<tr>
<td>G45513</td>
<td>Jalapeno Beef Stick w/o MSG</td>
<td>12/4.25# bags/cs</td>
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<tr>
<td>G31781</td>
<td>Lemon Pepper Shaker Seasoning w/o MSG</td>
<td>50.00# box</td>
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<tr>
<td>G20594</td>
<td>Meat Loaf w/o MSG</td>
<td>10/2.25# bags/cs</td>
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<tr>
<td>768250</td>
<td>Nassau Carbwise Snack Stick</td>
<td>46/1.11# bags/cs</td>
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<tr>
<td>G19165</td>
<td>North Country Smoked Sausage SCTP w/o MSG</td>
<td>10/3.50# bags/cs</td>
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<tr>
<td>G32377</td>
<td>Pepper Beef Stick Seasoning &amp; CTP w/o MSG</td>
<td>6/7.55# bags/cs</td>
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<tr>
<td>G20294</td>
<td>Pepperoni w/o MSG</td>
<td>5/5.50# bags/cs</td>
</tr>
<tr>
<td>G20544</td>
<td>Plus 2 Mild Italian Sausage w/o MSG</td>
<td>25/1.9375# bags/cs</td>
</tr>
<tr>
<td>G20546</td>
<td>Plus 2 Hot Italian Sausage w/o MSG</td>
<td>25/2.0625# bags/cs</td>
</tr>
<tr>
<td>G44514</td>
<td>Polish/Salami Sausage Seasoning w/o MSG</td>
<td>6/7.00# bags/cs</td>
</tr>
<tr>
<td>G20683</td>
<td>Pork Sausage #102 w/o MSG</td>
<td>5/0.50# bags/cs</td>
</tr>
<tr>
<td>G22000</td>
<td>Pork Sausage #109 w/o MSG</td>
<td>50/0.48# bags/cs</td>
</tr>
<tr>
<td>G46659</td>
<td>Special Bratwurst Unit w/o Soy</td>
<td>8/5.63# bags/cs</td>
</tr>
<tr>
<td>GOAD3H</td>
<td>Spicy Colorado Beef Jerky &amp; CTP w/o MSG</td>
<td>13/3.77# bags/cs</td>
</tr>
<tr>
<td>G20983</td>
<td>Summer Sausage Seasoning &amp; CTP w/o MSG</td>
<td>5/5.50# bags/cs</td>
</tr>
<tr>
<td>G44906</td>
<td>Teriyaki Beef Stick w/o MSG, w/o Sodium Erythorbate</td>
<td>50.00# box</td>
</tr>
<tr>
<td>G0AH02</td>
<td>Witt's BBQ Shaker Seasoning w/o MSG</td>
<td>50.00# box</td>
</tr>
</tbody>
</table>

**ALL MEAT WIENER/BOLOGNA W/O MSG**
G31532 • 7/6.25#/100# Meat
Use: 6.25#/100# Meat.

**BBQ SMOKEHOUSE CHICKEN W/O MSG**
G22337 • 5/5# bags/cs
Use: To Taste.

**BEEF STICK UNIT W/O MSG**
G47976 • 5/5.56# bags/cs
Use: 1 Unit/100# Meat.

**BRATWURST SEASONING W/O MSG & HVP**
G52944 • 8/5.60# bags/cs
Use: 1 Unit/100# Meat.

**BRATWURST UNIT W/O MSG**
G32793 • 8/5.63# bags/cs
Use: 1 Unit/100# Meat.

**BRATWURST W/O MSG**
G20148 • 5/5.88# bags/cs
Use: 5.88#/100# Meat.

**BRATWURST W/O MSG**
G32224• 31.56# Bag
Use: 5.26#/100# Meat.

**FIRESIDE BRATWURST SEASONING-LOW SALT**
G32331 • 9/5.38# bags/cs
Use: 1 Unit/100# Meat.

**JALAPENO BEEF STICK W/O MSG**
G45513 • 12/4.25# bags/cs
Use: 1 Unit/100# Meat.

**LEMON PEPPER SHAKER SEASONING W/O MSG**
G31781 • 50.00# box
Use: To Taste.

**MEAT LOAF W/O MSG**
G20594 • 10/2.25# bags/cs
Use: To Taste.

**NO. COUNTRY SMOKED SAUSAGE SCTP W/O MSG**
G19165 • 10/3.50# bags/cs
Use: 1 Unit/100# Meat.
Many of our customers are starting to request seasoning blends without MSG. As a result, Nassau Foods is carrying many new MSG-free blends. Before deciding to change to a MSG-free blend, it is important to know all the facts.

MSG is a salt form of glutamic acid. MSG is NOT an allergen. People cannot have an allergic reaction to it. However, 2-3% of the population does have a “sensitivity” to MSG. That means 97% of your customers are okay with MSG.

MSG is a big flavor enhancer. It creates what is referred to as UMAMI note or flavor in the middle of your tongue. This Flavor ingredients have high levels of nucleotides. Nucleotides are concentrated through the heating of proteins. Any protein heated in a dry atmosphere will create UMAMI notes. Why is BBQ such a popular flavor? The meat is cooked until it is crispy and burnt on the edges. The resulting flavor is a classic UMAMI note. MSG may or may not be bad. But are the BBQ ribs good?

It should be noted that at Nassau Foods when a customer asks us “to take the MSG out of my blend,” we do not simply do that and increase other spices. We actually reformulate the product and replace the MSG with yeast extract. Yeast extract has UMAMI flavor notes—they are just not as intense as MSG.

It should be stated that most MSG-free blends cost more. This is because MSG is a relatively inexpensive ingredient and is usually replaced with more expensive ingredients.
## HOT ITALIAN SAUSAGE #135-C

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G33392</td>
<td>Hot Italian Sausage #135-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G33394</td>
<td>Medium Italian Sausage #136-C</td>
<td>25# box</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Crushed Red Pepper, Sugar, Whole Fennel Seed, Paprika, Black Pepper, with not more than 2% Soybean Oil added as a processing aid. Use: 2.0# of seasoning per 100# of meat.

## HOT ITALIAN SAUSAGE SEASONING

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20528</td>
<td>Hot Italian Sausage Seasoning (New!)</td>
<td>25/1# bags = 25# cs</td>
</tr>
<tr>
<td>G31636</td>
<td>Medium Italian Sausage Seasoning</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
<tr>
<td>G66963</td>
<td>Nassau Mild Italian Sausage Seasoning (New!)</td>
<td>100/0.50# bags = 50# cs</td>
</tr>
<tr>
<td>779501</td>
<td>Nassau Sweet Italian Pork Sausage Seasoning</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 0.50# of seasoning per 25# of meat.

## MEDIUM ITALIAN SAUSAGE SEASONING

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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</thead>
<tbody>
<tr>
<td>G33392</td>
<td>Hot Italian Sausage #135-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G33394</td>
<td>Medium Italian Sausage #136-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G75200</td>
<td>Medium Italian Sausage #136-C</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
<tr>
<td>G33369</td>
<td>Medium Italian Sausage #136-C w/ AO</td>
<td>25# box</td>
</tr>
<tr>
<td>G31636</td>
<td>Medium Italian Sausage #136-C</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
</tbody>
</table>

In the Hot Italian Sausage Complete #101, the increased level of monosodium glutamate and spice extractives help to keep the seasoning fresh and prevent caking.

Use: 10.50# of seasoning per 50# of meat.

## MEDIUM ITALIAN SAUSAGE #136-C

<table>
<thead>
<tr>
<th>ITEM #</th>
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</tr>
</thead>
<tbody>
<tr>
<td>G33392</td>
<td>Medium Italian Sausage #136-C</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
<tr>
<td>G31636</td>
<td>Medium Italian Sausage #136-C</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 0.50# of seasoning per 25# of meat.

## MEDIUM ITALIAN SAUSAGE #136-C W/ AO

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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</tr>
</thead>
<tbody>
<tr>
<td>G33394</td>
<td>Medium Italian Sausage #136-C W/ AO</td>
<td>25# box</td>
</tr>
<tr>
<td>G66963</td>
<td>Nassau Mild Italian Sausage Seasoning (New!)</td>
<td>25/0.50# bags = 12.50# cs</td>
</tr>
<tr>
<td>779501</td>
<td>Nassau Sweet Italian Pork Sausage Seasoning</td>
<td>25/0.50# bags = 12.50# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 0.50# of seasoning per 25# of meat.

## NASSAU MILD ITALIAN SAUSAGE SEASONING

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G66963</td>
<td>Nassau Mild Italian Sausage Seasoning (New!)</td>
<td>100/0.50# bags = 50# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 1.9375# of seasoning per 50# of meat.

## NASSAU SWEET ITALIAN PORK SAUSAGE #137-C

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>779501</td>
<td>Nassau Sweet Italian Pork Sausage Seasoning</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 0.50# of seasoning per 25# of meat.

## SWEET ITALIAN PORK SAUSAGE #137-C

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G31636</td>
<td>Medium Italian Sausage #136-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G31637</td>
<td>Medium Italian Sausage #136-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G13206</td>
<td>Medium Italian Sausage #136-C</td>
<td>24/0.5# bags = 12# cs</td>
</tr>
<tr>
<td>G20549</td>
<td>Medium Italian Sausage #136-C</td>
<td>12/1.0625# bags = 12.75# cs</td>
</tr>
<tr>
<td>G20603</td>
<td>Medium Italian Sausage #136-C</td>
<td>12/1.065# bags = 12.75# cs</td>
</tr>
<tr>
<td>G20544</td>
<td>Medium Italian Sausage #136-C</td>
<td>25/1.9375# bags = 48.44# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 2.06# of seasoning per 100# of meat.

## PLUS 2 HOT ITALIAN PORK SAUSAGE SEASONING W/O MSG

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20544</td>
<td>Plus 2 Hot Italian Pork Sausage SEASONING W/O MSG (New!)</td>
<td>25/2.0625# bags = 51.56# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 2.0625# of seasoning per 100# of meat.

## PLUS 2 MILD ITALIAN PORK SAUSAGE SEASONING W/O MSG

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20544</td>
<td>Plus 2 Mild Italian Pork Sausage SEASONING W/O MSG (New!)</td>
<td>25/2.0625# bags = 51.56# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 2.0625# of seasoning per 100# of meat.

## SWEET ITALIAN PORK SAUSAGE #137-C

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G31636</td>
<td>Medium Italian Sausage #136-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G31637</td>
<td>Medium Italian Sausage #136-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G13206</td>
<td>Medium Italian Sausage #136-C</td>
<td>24/0.5# bags = 12# cs</td>
</tr>
<tr>
<td>G20549</td>
<td>Medium Italian Sausage #136-C</td>
<td>12/1.0625# bags = 12.75# cs</td>
</tr>
<tr>
<td>G20603</td>
<td>Medium Italian Sausage #136-C</td>
<td>12/1.065# bags = 12.75# cs</td>
</tr>
<tr>
<td>G20544</td>
<td>Medium Italian Sausage #136-C</td>
<td>25/1.9375# bags = 48.44# cs</td>
</tr>
</tbody>
</table>

Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, Butylated Hydroxy Anisole (0.14%), Butylated Hydroxy Toluene (0.14%), with not more than 2% Tricalcium Phosphate and Propylene Glycol added to prevent caking. Use: 2.0625# of seasoning per 100# of meat.

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**To Order, Call: 1.800.432.0105**
SWEET ITALIAN PORK SAUSAGE #137-C
G31637 • 50/0.50# bags
Ingredients: Salt, Dextrose, Black Pepper, Sugar, Whole Fennel Seed, Paprika, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (2.06% Protein).
Use: 0.50# of seasoning per 25# of meat.

SWEET ITALIAN SAUSAGE SEASONING
G20036 • 24/0.50# bags
Ingredients: Salt, Fennel, Black Pepper, Paprika, Nutmeg, Anise, Monosodium Glutamate, and Spice Extractives.
Use: 0.50# of seasoning per 25# of meat. Add no Salt.

T/S HOT ITALIAN SAUSAGE COMPLETE #101
G13206 • 25#/box
Ingredients: Salt, Spices (including Fennel, Red Pepper, Anise), Monosodium Glutamate, Sugar, Spice Extractives.
Use: 2.0# of seasoning per 100# of meat.

W + 2 HOT ITALIAN PORK SAUSAGE
G20549 • 12/1.0625# bags
Use: 1.0625# of seasoning per 50# of meat. Add no Salt.

W + 2 MILD ITALIAN PORK SAUSAGE
G20603 • 12/1.0625# bags
Ingredients: Salt, Spices (including Fennel, Black Pepper, and Anise), Paprika, Monosodium Glutamate, Extractive of Paprika.
Use: 1.0625# of seasoning per 50# of meat. Add no Salt.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G32119</td>
<td>BBQ Jerky Seasoning &amp; CTP</td>
<td>4/13.25# bags = 53# cs</td>
</tr>
<tr>
<td>G33345</td>
<td>Beef Jerky SCTP</td>
<td>9/5.0# bags = 45# cs</td>
</tr>
<tr>
<td>G31798</td>
<td>Colorado Beef Jerky Seasoning &amp; CTP (Best Seller)</td>
<td>16/3.06# bags = 48.96# cs</td>
</tr>
<tr>
<td>G32563</td>
<td>Frontier Teriyaki Flavor Beef Jerky</td>
<td>5/6.35# bags = 31.75# cs</td>
</tr>
<tr>
<td>G32100</td>
<td>HIS Jerky Seasoning &amp; CTP</td>
<td>6/7.38# bags = 44.28# cs</td>
</tr>
<tr>
<td>G22001</td>
<td>Jerky Seasoning #358</td>
<td>5/5# bags = 25# cs</td>
</tr>
<tr>
<td>G3428</td>
<td>Jerky Seasoning #358</td>
<td>25# box</td>
</tr>
<tr>
<td>G33235</td>
<td>Mandeville Jerky Seasoning (New!)</td>
<td>50# Bag</td>
</tr>
<tr>
<td>G65580</td>
<td>Nassau Beef Jerky Marinade (New!)</td>
<td>50/1.00# bags = 50# cs</td>
</tr>
<tr>
<td>G0A3H</td>
<td>Spicy Colorado Jerky Seasoning</td>
<td>13/3.77# bags = 49.01# cs</td>
</tr>
<tr>
<td>757820</td>
<td>Teriyaki Jerky Seasoning (New!)</td>
<td>25-1.75# bags = 43.75# cs</td>
</tr>
<tr>
<td>G25112</td>
<td>Teriyaki Jerky Seasoning &amp; CTP (Best Seller)</td>
<td>7/6.63# bags = 46.41# cs</td>
</tr>
</tbody>
</table>

**BBQ JERKY SEASONING & CTP**

G32119 • 4/13.25# bags

**Ingredients:** Sugar, Salt, Onion and Garlic Powder, Smoke Flavoring (Maltodextrin, Natural Smoke*3 Flavor), Molasses Granules (Refiners Syrup, Cane Mill Molasses, Cane Caramel Color), Monosodium Glutamate, Spices (with Jalapeno), Paprika, Citric Acid, Spice Extractives, with not more than 2% Silicon Dioxide and Soybean Oil added to prevent curing. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

**Use:** 13.0# of seasoning and 0.25# Modern Cure per 100# of meat.

**BEEF JERKY SCTP**

G33345 • 9/5.0# bags

**Ingredients:** Salt, Sugar, Pepper, Garlic, with not more than 2% Propylene Glycol added to prevent curing. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

**Use:** 4.5# of seasoning and 0.5# Modern Cure per 200# of meat.

**COLORADO BEEF JERKY SEASONING & CTP**

G31798 • 16/3.06# bags

**Ingredients:** Salt, Sugar, Monosodium Glutamate (8.85%), Pepper, Garlic Powder, with not more than 2% Soybean Oil added as a processing aid. 4.98% Protein. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

**Use:** 2.8# of seasoning and 0.25# Modern Cure per 100# of meat.

**FRONTIER TERIYAKI FLAVOR BEEF JERKY**

G32563 • 5/6.35# bags

**Ingredients:** Sugar, Soy Sauce Powder (Soy Sauce [Wheat, Soybeans, Salt], Maltodextrin, Salt), Hydrolyzed Soy Protein, Monosodium Glutamate, Torula Yeast, Spices, Garlic Powder, Onion Powder, Oleoresin Paprika, with not more than 2% Silicon Dioxide and Soybean Oil added to prevent curing. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

**Use:** 8.10# of seasoning and 0.25# Modern Cure per 100# of meat.

**HIS JERKY SEASONING & CTP**

G32100 • 6/7.38# bags

**Ingredients:** Hydrolyzed Corn Protein (38.19%), Corn Syrup Solids (27.01%), Dextrose, Maltodextrin, Smoke Flavor, Spices, Mustard (2.50%), Garlic Powder, Sodium Erythorbate (0.76%), Onion Powder, with not more than 2% Calcium Stearate and Silicon Dioxide added to prevent curing. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

**Use:** 7.13# of seasoning and 0.25# Modern Cure per 100# of meat.

**JERKY SEASONING #358**

G3428 • 25# Ctn

**Ingredients:** Salt, Spices, Garlic Powder, Spice Extractives, not more than 2% Tricalcium Phosphate added to prevent caking.

**JERKY SEASONING #358**

G22001 • 5/5.0# bags

**Ingredients:** Salt, Spices, Garlic Powder, and Spice Extractive. Use: 20 oz of seasoning per 100# of meat. Process as usual.

**MANDEVILLE JERKY SEASONING**

G33235 • 50# bag

**Ingredients:** Hydrolyzed Corn Protein, Salt, Onion Powder, Garlic Powder, Spice, Not more than 2% Silicon Dioxide, Soybean Oil and Calcium stearate added to prevent caking.

**NASSAU BEEF JERKY MARINADE**

G65580 • 50/1# bags

**Ingredients:** Salt, Dextrose, Sugar, Garlic Powder, Hydrolyzed Soy Protein, Monosodium Glutamate, Natural Flavors, Extractives of Paprika not more than 2% Silicon Dioxide added to prevent caking. Use: 1# of seasoning per 1 gallon of water as a marinade.

**SPICY COLORADO JERKY SEASONING**

G0A3H • 13/3.77# bags

**Ingredients:** Salt, Sugar, Spices, Garlic Powder, Propylene Glycol added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

**Use:** 3.52# of seasoning and 0.25# Modern Cure per 100# of meat.

**TERIYAKI JERKY**

757820 • 25/1.75# bag

**Ingredients:** Sugar, Salt, Corn Syrup Solids, Soy Sauce Solids (Soybean, Salt, Wheat, Maltodextrin), Spices, Molasses Powder (Molasses, Maltodextrin, Caramel Color) Onion & Garlic, Torula Yeast, Hydrolyzed Soy Protein, Natural Flavor (Maltodextrin, Hydrolyzed Corn & Soy Protein, Disodium Inosinate & Guanylate), Worcesterhire Powder (Distilled Vinegar, Molasses, Corn Syrup, Salt, Caramel Color, Garlic Powder, Sugar, Spices, Tamarind, Natural Flavor) Contains Soy.

**Use:** 1.75# of seasoning and 0.062# Modern Cure per 25# of meat.
TERIYAKI JERKY SEASONING & CTP
G25112 • 7/6.63# bags
Ingredients: Sugar, Soy Sauce Powder (Soy Sauce, Wheat, Soybeans, Salt), Maltodextrin, Salt, Hydrolyzed Corn Protein, Monosodium Glutamate (6.0%), Maltodextrin, Spice, Onion, and Garlic Powder, Spice Extractive. With not more than 2% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red 3.
Use: 6.36# of seasoning and 0.25% of modern cure to 100# of meat.

HAM LOAF SEASONING & CTP • 100
G33205 • 6/7.5# bags
Ingredients: Cereal (Corn, Wheat, Rye, Oat, and Rice Flour), Salt, Wheat Flour, Nonfat Milk, Sugar, Monosodium Glutamate, Hydrolyzed Corn Protein, Maple Syrup, Spice Extractives. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red 3.
Use: 7.25# of seasoning and 0.25# Modern Cure to 100# of meat, plus 12# of water.

HAM LOAF SEASONING & CTP • 50
G24221 • 12/3.75# bags
Ingredients: Cereal (Corn, Wheat, Rye, Oat, and Rice Flour), Salt, Wheat Flour, Nonfat Milk, Sugar, Monosodium Glutamate, Hydrolyzed Corn Protein, Maple Syrup, Spice Extractives. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red 3.
Use: 3.625# of seasoning and 0.125# Modern Cure per 50# of meat, plus 6# of water.

JELLIED ROAST BEEF SEASONING
G32081 • 19/2.56# bags
Ingredients: Gelatin (54.0%), Salt, Spices, Sugar, Onion Powder, Monosodium Glutamate (4.50%).
Use: 2.56# of seasoning to 12.5# of beef broth. Boil with 50# meat for 4 minutes and fill loaf pans.

LUAU LOAF SEASONING & CTP
G31915 • 6/7.5# bags
Ingredients: Cereal (51.70%), Salt, Cane and Maple Sugars, Monosodium Glutamate (3.10%), Hydrolyzed Corn Protein (1.03%), Spice Extractives of Capsicum and other spices, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red 3.
Use: 7.25# of seasoning and 0.25# Modern Cure to 100# of meat.

MEATLOAF SEASONING
G20587 • 10/2.25# bags
Ingredients: Cracker Meal (Bleached Wheat Flour, Salt, Yeast), Soy Flour, Salt, Spices, Green and Red Bell Peppers, Dehydrated Onion, MSG, Celery, Powdered Eggs, Garlic Powder, Sodium Bicarbonate, Sodium Acid Pyrophosphate, Extractive of Paprika, less than 2% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: Stir 2# 4oz of seasoning into 5# of cold water. Let stand 20 minutes. Grind 23# of beef and mix with seasoning mixture.

NAASSU HOMESTYLE MEAT LOAF
G65559 • 25/1.56# bags
Ingredients: Cracker Meal (Bleached Wheat Flour), Dehydrated Onion, Salt, Hydrolyzed Soy Protein, Dehydrated Red and Green Bell Peppers, Monosodium Glutamate, Fructose, Flavor (Beef Stock, Maltodextrin, Salt) Dehydrated Garlic, Dehydrated Celery (Stalk and Leaf), Spice Extractives.
Use: 1.56# of seasoning and 25# of meat.

PEPPER MEAT LOAF
G31908 • 5/5# bags
Ingredients: Cereal (Corn, Wheat, Rye, Oat, and Rice Flour), Nonfat Milk, Salt, Cracker crumbs, Dehydrated red and green Bell Peppers, Dehydrated Onion, Monosodium Glutamate, Hydrolyzed Soy Protein, Corn Gluten, Spices (including Pepper), Caramel Color.
Use: 5# of seasoning to 50# of meat and 12.5# of water. Mix and place in 2# pans and freeze. If baked fresh, bake at 325 degrees F for 1 hour & 45 minutes. Loaves should be baked to an internal temperature of 160 degrees F.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>102148</td>
<td>Bangkok Thai Marinade (New)</td>
<td>24/1# bags = 24# cs</td>
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<tr>
<td>G56918</td>
<td>Barbeque Marinade</td>
<td>10/2# bags = 20# cs, 50#, 25# boxes</td>
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<tr>
<td>100526</td>
<td>Bourbon Grill Marinade</td>
<td>20/1# bags = 20# cs</td>
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<tr>
<td>756132</td>
<td>Buffalo Wing Marinade</td>
<td>10-2# bags = 20# cs, 25# boxes</td>
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<tr>
<td>756192</td>
<td>Burgundy Pepper Marinade</td>
<td>24-1.5# bags = cs, 36# cs</td>
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<td>Butter Garlic Marinade (Best Seller)</td>
<td>20/1# bags = 20# cs, 50#, 25# boxes</td>
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<td>756292</td>
<td>Butter Lemon Garlic Marinade</td>
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<tr>
<td>104115</td>
<td>Cajun Marinade</td>
<td>20/12 oz bags = 18# cs</td>
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<tr>
<td>756322</td>
<td>California Garlic Pepper Marinade</td>
<td>12/1.0# bags = 12# cs</td>
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<td>101115</td>
<td>Caribbean Jerk Marinade</td>
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<tr>
<td>G32090</td>
<td>Chicken Marinade #45</td>
<td>25# box</td>
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<tr>
<td>100204</td>
<td>Chipotle Marinade (New!)</td>
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<tr>
<td>100206</td>
<td>Cranberry Orange Marinade (New!)</td>
<td>20/1# bags = 20# cs</td>
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<tr>
<td>100405</td>
<td>Deep South Bourbon Marinade</td>
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<tr>
<td>756472</td>
<td>Enhancement-Nassau</td>
<td>20/0.5# bag = 10# cs</td>
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<tr>
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<td>Fajita Marinade (Best Seller)</td>
<td>20/1.25# bags = 25# cs, 50# box</td>
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<tr>
<td>G32403</td>
<td>Fajita Marinade w/o Paprika</td>
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<td>756782</td>
<td>Honey Barbeque Marinade</td>
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<td>757132</td>
<td>Honey Mustard Marinade</td>
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<td>100339</td>
<td>Hot Wing Marinade</td>
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<tr>
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<td>Italian Herb Marinade (New!)</td>
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<td>Italian Parmesan Marinade</td>
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<td>Lime Salsa Marinade (New!)</td>
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<td>Mexican Marinade</td>
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<td>Montreal Grill/Steak Marinade</td>
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<td>100205</td>
<td>Mushroom &amp; Cracked Black Pepper Marinade</td>
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<td>New Mexico Green Chili Marinade</td>
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<td>Orange Ginger Marinade (New!)</td>
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<td>Ranch Pepper Marinade (New!)</td>
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<td>757192</td>
<td>Roasted Garlic Herb Marinade</td>
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<td>Southwest Lime Marinade</td>
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<td>G69536</td>
<td>Teriyaki Marinade w/ Color</td>
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<td>G20046</td>
<td>W. Butter Garlic Marinade</td>
<td>12/9.75 oz bags = 7.312# cs</td>
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<td>G20647</td>
<td>W Cajun Marinade #520</td>
<td>12/9.50 oz bags = 7.125# cs</td>
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<tr>
<td>G56910</td>
<td>W Garlic /Butter Flavored Marinade Complete</td>
<td>12/0.625# bag = 7.50# cs</td>
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<tr>
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<td>W Greek Marinade Seasoning #546</td>
<td>12/0.578# bags = 6.936# cs</td>
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<td>W Mesquite Marinade #542</td>
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<tr>
<td>G20671</td>
<td>W Pepper/Lemon Marinade</td>
<td>12/0.6875# bags = 8.25# cs</td>
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<td>G20033</td>
<td>W Teriyaki Flavor Unit for Beef</td>
<td>5/6.312# bags = 31.56# cs</td>
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<tr>
<td>G20959</td>
<td>W Teriyaki Flavor Unit # 3</td>
<td>5/5.4375# bags = 27.187# cs</td>
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<tr>
<td>G20957</td>
<td>W Teriyaki Marinade</td>
<td>15/1.0# bags = 15# cs</td>
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</table>
BUTTER GARLIC MARINADE #544
102148 • 20/14 bags
Ingredients: Maltodextrin, Salt, Spices, Sodium Phosphate (10%), Onion Powder, Dehydrated Scallions, Extractives of Spices.
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

BARBECUE MARINADE
756222 • 10/2# bags, 50#, 25# boxes
Ingredients: Sugar, Salt, Dextrose, Tomato Powder, Paprika and other Spices, Sodium Tripolyphosphate (5.9%), Natural Smoke Flavoring, Modified Food Starch, Onion and Garlic Powder, Soy Flour, Molasses, Polysorbate 80, Malic Acid, Citric Acid, Spice Extractives, with not more than 2% Tetrasodium Pyrophosphate and Silica Gel added to prevent caking.
Use: 2.0# of seasoning to 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.

BUTTER GARLIC MARINADE
756392 • 20/14 bags, 50#, 25# boxes
Ingredients: Dextrose, Salt, Nonfat Dry Milk, Isolated Soy Protein (12.5%), Sodium Phosphates (15.38%), Dehydrated Garlic, Dextrose, Parsley Flakes, Spices
Use: Vacuum Tumbler: Place 25# of meat in vacuum tumbler. Add 30.25 oz of water and 9.75 oz of seasoning, vacuum tumbler 20 minutes. As a Soak: Dissolve 9.75 oz of seasoning in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.

BUFFALO Wing MARINADE
756132 • 10/2# bags, 25#, 5# boxes
Ingredients: Sugar, Salt, Vinegar Powder (Maltodextrin, Modified Corn Starch, Dried Vinegar), Paprika, Maltodextrin Spices, Sodium Phosphates (6.25%), Onion and Garlic Powder, Malic Acid, Modified Food Starch, Spice Extractives, Natural Butter Flavor, with not more than 2% Tricalcium Phosphate added to prevent caking.
Use: 2.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

CALIFORNIA GARLIC PEPPER MARINADE
756322 • 12/1.0# bags
Ingredients: Dehydrated Garlic, Salt, Black Pepper, Sodium Phosphate (19.61%), Sugar, Onion Powder, Red Bell Pepper, Parsley, Natural Flavor, not more than 1% Soybean Oil added to prevent caking.
Use: 1.0# of seasoning to 2.0# of cold water. Add 25# of meat.

CAJUN MARINADE SEASONING #520
G20647 • 12/9.5 oz bags
Ingredients: Salt, Spices, Onion and Garlic, Sugar, Paprika, Sodium Phosphate (5.0%), Caramel Color and Corn Starch.
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

CAJUN MARINADE
104115 • 20/12 oz bags
Ingredients: Salt, Spices, Onion and Garlic, Sugar, Paprika, Sodium Phosphates (15.79%), Onion Powder, Paprika, Garlic Powder, Extractive of Paprika and Spice Extractive, With less than 2% Silicon Dioxide added to prevent caking.
Use: Vacuum Tumbler: Place 25# of meat in vacuum tumbler. Add 30.5 oz of water and 9.50 oz of seasoning. Vacuum tumbler 20 minutes. As a Soak: Dissolve 9.5 oz of seasoning in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.

CHICKEN MARINADE #45
G32090 • 25# box
Ingredients: Sugar, Salt, Monosodium Glutamate, Spice Extractives.
Use: 1 to 1.5# of seasoning in 1 gallon of water at a 10% pump. Add 0.40# of Sodium Phosphate if desired.

CHIPOTLE MARINADE
100204 • 20/1# bags
Use: 1# of Seasoning to 2# of water. Add to 25# of Meat.

CRANBERRY ORANGE MARINADE
100206 • 20/1# bags
Ingredients: Sugar, Malto Dextrin, Salt, 10% Sodium Phosphate, Onion Powder, Cranberry & Orange Powder & Pieces, Hydrolyzed Soy Protein, Modified Food Starch, Mustard Seed, Spices, Beet Powder, Dehydrated Green Onion.
Use: 1# of seasoning per 2# Water & 25# meat.

COMPLETE GARLIC AND BUTTER FLAVORED MARINADE
G56910 • 12/10 oz bags
Ingredients: Salt, Granulated Garlic, Dextrose, Sodium Phosphates (19.9%), Maltodextrin, Spice, Gum Arabic, Dehydrated Parsley, Natural Butter Flavor, Soybean Oil (as a processing aid), Natural Flavor, Extractives of Annatto Tumeric, Not more than 2% Silicon Dioxide added to prevent caking.
Use: Vacuum Tumbler: Place 25# of meat in vacuum tumbler. Add 30 oz of water and 10 oz of seasoning. Vacuum tumbler 20 minutes. As a Soak: Dissolve 10 oz of seasoning in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.

To Order, Call: 1.800.432.0105
DEEP SOUTH BOURBON MARINADE  
100405 • 20/1# bags  
Ingredients: Sugar, brown sugar, salt, 10% sodium phosphate, hydrolyzed soy protein with partially hydrogenated vegetable oil, spices, onion powder, food starch, 1% mustard, caramel powder and natural flavor.  
Use: 1# of seasoning per 2# water and 25# meat.

ENHANCEMENT MARINADE – NAASSAU  
756472 • 20/0.5# bags, 50#, 25#, 10#, 5# boxes  
Ingredients: Salt, Dextrose, Sodium Tripolyphosphate (12.30%).  
Use: 0.50# of seasoning with 2# of cold water. Mix well. Add to 25# of meat.

FAJITA MARINADE  
G56120 • 20/1.25# bags, 50# boxes  
Ingredients: Salt, Onion and Garlic Powder, Spices, Sodium Phosphates (8.0%), Paprika, Sugar, Citric Acid, Spice Extractives (including Lemon), with not more than 2% Silicon Gel and Soybean Oil added to prevent caking.  
Use: 1.25# of seasoning in 2.0# of cold water. Add to 25# of precut strips of beef, pork, chicken, fish, or shrimp.

FAJITA MARINADE W/O PAPRIKA  
756592 • 20/1.25# bags, 50# box  
Ingredients: Salt, Onion and Garlic Powder, Spices, Sodium Phosphates (8.54%), Sugar, Citric Acid, Spice Extractives including Lemon Oil, with not more than 2% Silicon Dioxide and Soybean Oil added to prevent caking.  
Use: 1.25# of seasoning and 2.0# of cold water. Add to 25# of precut strips of beef, pork, chicken, fish, or shrimp.

GREEK MARINADE SEASONING #546  
G20644 • 12/9.25 oz bags  
Use: Vacuum Tumbler: Place 25# of meat in vacuum tumbler. Add 31.75 oz of water and 9.25 oz of seasoning. Vacuum tumble 20 minutes. As a Soak: Dissolve 9.25 oz of seasoning in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.

HONEY BARBECUE MARINADE  
756782 • 20/1.25# bags, 25#, 10#, 5# boxes  
Ingredients: Sugar, Salt, Honey Granules, Isolated Soy Protein (10.0%), Sodium Phosphate (7.5%), Tomato Powder, Molasses Granules (Sugar, Cane Mill Molasses, Cane Caramel), Vinegar Powder (Maltodextrin, Modified Corn Starch, Dried Vinegar), Onion and Garlic Powder, Paprika, Citric Acid, Natural Smoke Flavor, Extractives of Paprika, Spices, Onion, Garlic, Malic Acid, with not more than 2% Silica Gel added to prevent caking.  
Use: 1.25# of seasoning in 2.0# of cold water. Add to 25# of meat.

HONEY MUSTARD MARINADE  
757132 • 20/1.18# bags  
Ingredients: Salt, Sugar, Honey Granules (Corn Syrup and Honey), Spices, Brown Sugar, Sodium Tripolyphosphate (7.5%), Modified Food Starch, Dehydrated Onion and Garlic.  
Use: 1.18# of seasoning to 2.0# of cold water. Add to 25# of meat.

HOT WING MARINADE  
100039 • 20/1# bags  
Ingredients: Sugar, Salt, Spices, Vinegar Powder, Garlic & Onion, 4.5% Sodium Phosphate, Tomato Powder, & Modified Food Starch.  
Use: 1# of seasoning per 1# Water & 10# Meat.

ITALIAN HERB MARINADE  
101102 • 24/0.75# bags  
Ingredients: Sugar, Salt, Maltodextrin, 10% Sodium Phosphate, Garlic & Onion Powder and Spices, Caramel Powder.  
Use: 0.75# of seasoning and 2# cold water. Add to 25# of meat.

ITALIAN PARMESAN MARINADE  
757158 • 20/1.25# bags  
Ingredients: Dehydrated Vegetables (Onion, Garlic, Red & Green Bell Peppers, Jalapeno), 10% Sodium Phosphate, Salt, Spices, Natural & Artificial Flavors (Autolyzed yeast extract, Salt, Olive Oil Citric Acid), Cilantro Parsley, less than 2% Silicon Dioxide to prevent caking.  
Use: 1# of Seasoning to 2# of water. Add to 25# of Meat.

ITALIAN HERB MARINADE  
101102 • 24/0.75# bags  
Ingredients: Sugar, Salt, Maltodextrin, 10% Sodium Phosphate, Garlic & Onion Powder and Spices, Caramel Powder.  
Use: 0.75# of seasoning and 2# cold water. Add to 25# of meat.

LIME JALAPEÑO MARINADE  
757042 • 20/1.25# bags  
Ingredients: Sugar, Isolated Soy Protein, Sodium Phosphate (9.38%), Tomato Powder, Molasses Granules, Vinegar Powder, Onion, Spice, Spice Extractives, Onion, Garlic, less than 2% Silicon Dioxide added to prevent caking.  
Use: 0.90# of seasoning and 2# cold water. Add to 25# of meat.

LIME SALSA MARINADE  
101119 • 24/0.90# bags  
Ingredients: Dehydrated Vegetables (Tomato, Onion, Garlic, Red & Green Bell Peppers, Jalapeno), 10% Sodium Phosphate, Salt, Spices, Natural & Artificial Flavors (Autolyzed yeast extract, Salt, Olive Oil Citric Acid), Cilantro Parsley, less than 2% Silicon Dioxide added to prevent caking.  
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

LIME JALAPEÑO MARINADE  
757042 • 20/1.25# bags  
Ingredients: Dehydrated Vegetables (Onion, Garlic, Red & Green Bell Peppers, Jalapeno), 10% Sodium Phosphate, Salt, Spices, Natural & Artificial Flavors (Autolyzed yeast extract, Salt, Olive Oil Citric Acid), Cilantro Parsley, less than 2% Silicon Dioxide added to prevent caking.  
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

LIME SALSA MARINADE  
101119 • 24/0.90# bags  
Ingredients: Dehydrated Vegetables (Tomato, Onion, Garlic, Red & Green Bell Peppers, Jalapeno), 10% Sodium Phosphate, Salt, Spices, Natural & Artificial Flavors (Autolyzed yeast extract, Salt, Olive Oil Citric Acid), Cilantro Parsley, less than 2% Silicon Dioxide added to prevent caking.  
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

MEXICAN MARINADE  
757042 • 20/1.25# bags  
Ingredients: Vegetables (Onion, Bell Peppers, Garlic, Tomatoes, Parsley), Spices, Salt, HVP 10% (Hydrolyzed Soy and Corn Protein Salt), Soy Concentrate (8.0%), Sodium Phosphate (8.0%), Citric Acid, Lime Juice Powder, Spice Extractives, Vegetable Oil as an anticaking agent.  
Use: 1.25# of seasoning to 2.0# of cold water. Add to 25# of meat.

MESQUITE BBQ MARINADE  
758952 • 20/1# bags, 50#, 25#, 5# boxes  
Ingredients: Salt, Isolated Soy Protein, Sodium Phosphate (9.38%), Tomato Powder, Molasses Granules, Vinegar Powder, Onion, Spice, Spice Extractives, Onion, Garlic, Malic Acid, not more than 2% Silicon Dioxide added to prevent caking.  
Use: 1# of seasoning to 2# of cold water. Add to 25# of meat.

MESQUITE MARINADE #542  
G20835 • 12/10 oz bags  
Ingredients: Salt, Dextrose, Sodium Phosphates (15.04%), Spices, Sugar, Paprika, Ground Celery Seed, Mesquite Smoke Flavoring, Onion Powder, Garlic Powder, and less than 2% Silicon Dioxide added to prevent caking.  
Use: Vacuum Tumbler: Place 25# of meat in vacuum tumbler. Add 30 oz of water and 10 oz of seasoning. Vacuum tumble 20 minutes. As a Soak: Dissolve 10 oz of seasoning in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.
MONTREAL GRILL/STEAK MARINADE
757082 • 20/1.25# bags, 1# box
Ingredients: Salt, Spices, Garlic and Onion, Red Bell Pepper Granules, Soy oil, Paprika, Sodium Tripolyphosphate (9.10%), Natural Flavor with less than 1% Tricalcium Phosphate added to prevent caking.
Use: 1.25# of seasoning and 2.0# of cold water. Add 25# of meat.

MUSHROOM & CRACKED PEPPER MARINADE
100205 • 20/1# bags
Ingredients: Salt, Maltodextrin, Salt, Sodium Phosphate, Hydrolyzed Vegetable Protein, Onion & Garlic Powder, Spices, Paprika, Mustard Seed, Mushroom Powder & Pieces.
Use: 1# of seasoning per 2# water and 25# of meat.

NEW MEXICO GREEN CHILI
100107 • 20/1# bags
Ingredients: Salt, 10% Sodium Phosphate, Spices, Gelatin, Garlic Powder, Dehydrated Bell Peppers, Tomato Powder, Parsley, Spice Extractives, Jalapeno Powder, Yeast, Cilantro and Artificial Flavor.
Use: 1# of seasoning per 2# water and 25# of meat.

ORANGE GINGER MARINADE
102201 • 20/1# bags
Ingredients: Sugar including Brown, Salt, 11.16% Sodium Phosphate, Tamari Soy Sauce (Soybeans, Salt, Wheat), Maltodextrin, Spices, Orange Peel, Natural Flavors, Paprika, Dextrose, Autolyzed Yeast Extract, Citric Acid, Fructose, Garlic Powder, less than 2% Silicon Dioxide added to prevent caking.
Use: 1# of Seasoning to 1.5# of water. Add to 25# of Meat.

PEPPER/LEMON FLAVOR MARINADE
G20871 • 12/11 oz bags
Ingredients: Salt, Sodium Phosphates (9.09%), Spices, Monosodium Glutamate, Sugar, Onion Powder, Citric Acid, Lemon Juice Concentrate, Natural Flavor, Garlic Powder, Lesser than 2% Silicon Dioxide and partially hydrogenated cottonseed and soybean oil added to prevent caking.
Use: Vacuum Tumbler: Place 25# of meat in vacuum tumbler. Add 30 oz of water and 11 oz of seasoning. Vacuum tumbler 20 minutes. As a Soak: Dissolve 11 oz of seasoning in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless steel container for 12 to 24 hours.

RASPBERRY CHIPOTLE MARINADE
G72308 • 20/1# bags
Ingredients: Sugar, Spices, Salt, Maltodextrin, Modified Corn Starch, Natural and Artificial Flavors (Including Smoke Flavor), Dehydrated Onion, Dehydrated Garlic, Caramel Color, Citric Acid. Not more than 2% Silicon Dioxide added to prevent caking.
Use: Combine 1# of seasoning with 2# of cold water. Mix well. Add to 25# of Beef, Pork, Poultry, or Fish. Tumble 6-10 minutes.

ROASTED GARLIC HERB MARINADE
757192 • 20/1.5# bags
Ingredients: Garlic, Salt, Sodium Phosphate (9.5%), Hydrolyzed Corn and Soy Protein, Parsley, Dextrose, Spices, Modified Corn Starch, Onion Powder, Xanthan Gum, Caramel Color not more than 2% Silicon Dioxide added to prevent caking.
Use: 1.5# of seasoning to 3.5# of water and 25# of meat.

SOUTHWEST LIME MARINADE
757342 • 20/0.50# bags, 5# box
Ingredients: Salt, Spices, Onion, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Sodium Phosphate (5.40%), Sugar, Lime Juice Powder, Isolated Soy Protein (4.50%), Flavor (contains Torula Yeast), Paprika, Garlic, Citric Acid, Natural Smoke Flavor, with not more than 2% Silica Gel added to prevent caking.
Use: 0.50# of seasoning to 2.0# of cold water. Add to 25# of meat.

TERIYAKI FLAVOR UNIT W/ COLOR
G69536 • 20/1.25# bags, 25# boxes
Ingredients: Sugar (Cane and Brown), Soy Sauce Powder (Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt, Sodium Tripolyphosphate (12.5%), Hydrolyzed Corn Protein (8.23%), Modified Food Starch, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Onion and Garlic, Caramel Color, Spices, Spice Extractives, Beet Powder, Extractives of Onion and Garlic, with not more than 2% Soybean Oil and Silica Gel added to prevent caking.
Use: 1.0# of seasoning to 2.0# of cold water. Add 25# of meat. Tumble 6-10 minutes.

TERIYAKI FLAVOR UNIT FOR BEEF
G20957 • 15/1# bags
Ingredients: Corn Syrup Solids, Hydrolyzed Soy Protein, Salt, Sugar, Monosodium Glutamat, Molasses Powder (Molasses, Wheat Starch, Soy Flour), Spices, and Carmel Color.
Use: 1# to 1.25# of seasoning to each gallon of water. Marinade chickens 3 to 6 hours. Shorten time for small beef pieces to 20 to 40 minutes.

TERIYAKI FLAVORED MARINADE
G20959 • 5/5.4375# bags
Use: 5.4375# of seasoning to 100# of meat.

TERIYAKI MARINADE W/ COLOR
G69536 • 20/1.25# bags
Ingredients: Sugar (Cane and Brown), Soy Sauce Powder (Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt, Sodium Tripolyphosphate (12.5%), Hydrolyzed Corn Protein (8.23%), Modified Food Starch, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Onion and Garlic, Caramel Color, Spices, Spice Extractives, Beet Powder, Extractives of Onion and Garlic, with not more than 2% Soybean Oil and Silica Gel added to prevent caking.
Use: 1.0# of seasoning to 2.0# of cold water. Add 25# of meat. Tumble 6-10 minutes.

To Order, Call: 1.800.432.0105
A marinade is a savory, acidic sauce in which a food is soaked to enrich its flavor and tenderize it. To marinate means to steep food in a marinade. When meat is properly marinated, a tender meat bursting with flavor will emerge. Consider these tips.

- A marinade consists of acid, oil and spices or flavorings. The acid works to soften and flavor the meat by denaturing it. When the proteins are denatured they create pockets in the meat where flavor enters. Acids also can help soften tough cuts of meat. Acids commonly used include vinegar, tomato juice or citrus juice. Oils moisten the meat and add flavor. Red meat marinades often don’t include oil since the meat generally contains enough fat, however chicken and fish benefit from oil since they are leaner meats. Flavorings include fresh or dried herbs and spices, fresh garlic and ginger, salt, sweeteners such as molasses and honey and Asian sauces.

- When marinating, allow the sauces to sink as deeply as possible into the meat. A general rule of marinade-to-meat ratio is one-half cup of marinade per pound of meat. Times vary depending on the type, cut and size of the meat. Denser meats such as pork and steak can marinate for 24 hours or even longer. A lighter meat like chicken can marinate between 2 hours and 24 hours. Seafood marinating times range from 15 to 60 minutes. Be careful not to exceed marinating time since allowing food to soak too long can result in toughness.

- A marinade should be thin enough in consistency to penetrate the meat; otherwise, the flavor desired will not be reached. Keep in mind that there is a difference between sauces and marinades.

- Marinating budget cuts of meat helps improve tenderness and flavor. A high quality cut of meat does not need to be marinated for tenderness, but can benefit from increased flavor. Much of the beef, pork, lamb, and poultry are bread leaner today. Marinades aid in tenderizing these meats.

- Do not marinate in a metal container since the acidic mixture can react with the metal. Use a plastic or glass container and cover with plastic food wrap. Turn meat occasionally so all sides are coated evenly with the marinade. Another option is to place the meat in a plastic food bag, pour in the marinade, seal, and refrigerate. Turn the bag from time to time.

- For safety, marinate meat in the refrigerator, not on the kitchen counter. Some older recipes call for marinating at room temperature. Do not follow this practice. Marinating at room temperature causes meat to enter the danger zone, between 40°F and 140°F, where bacteria multiply rapidly. When a recipe calls for marinating at room temperature, increase the marinating time, and leave in the refrigerator to achieve similar tenderness and taste results. Place marinated meat on the bottom shelf of the refrigerator to prevent any possible leaks onto foods below.

- Never serve cooked meat on the same plate that held raw meat. Bacteria in the raw juices can transfer to the cooked food. If using marinade for basting, prevent contamination by setting some aside before it touches the raw meat. If it has touched raw meat, bring it to a rolling boil in a sauce pan for one minute, stirring constantly, before using it for basting.

- Use a meat thermometer to determine if meat is done. The USDA recommends the following minimum internal temperatures: Steak, Roasts and Fish, 145°F; Ground Beef and Egg dishes, 160°F; Chicken Breasts and whole Poultry, 165°F.
WHAT IS TUMBLING?

Tumbling involves the result of “impact energy” influences on muscle, such as would occur in allowing meat to fall from the upper part of a rotating drum, or striking it with the paddles or baffles; such action leads to the transfer of kinetic energy to the muscle mass and result in temperature rise of the processing material.

The mechanical agitation by tumbling equipment accelerates the diffusion of curing salts into and salt soluble protein out of the muscle component covers and connective tissue.

In layman’s terms the following happens: A sticky substance known as soluble protein is pulled out of the meat because of the abusive action that happens inside the drum when the paddles or baffles strike the meat. The process is aided by the addition of salt and other meat additives. It can also be enhanced by adding vacuum, helping to suck the soluble protein, or stick substance, out of the meat.

ADVANTAGES OF TUMBLING?

1. **Improved brine penetration and uniformity.** Each batch is the same because of mechanical agitation.

2. **Uniform cure color development.** Mechanical agitation provides even distribution of cure.

3. **Improved release of salt-soluble protein enhancing product bind and coherency.** The extracted protein provides the bonding cement for holding the muscle sections together in the finished product during processing and consumption.

4. **Development of a more uniform fine texture.** Tumbling will break down the muscle structure of the product for a finer texture.

5. **Improved Tenderness.** Tumbling enhances tenderness by breaking down the muscle sections, connective tissue and fat, making them more pliable.

6. **Improved yield during processing.** With the combination of added phosphates and mechanical agitation, yields are increased greatly.

7. **Reduced product weight loss during consumer preparation.** The extracted exudate coagulates and seals in moisture during the cooking process.

8. **Production of a finished product with very desirable slicing characteristics.** During tumbling, the fibers are broken down and tacky exudate covers the muscle, bundles and fibers. When the muscles are compressed and the ham subsequently is cooked, the exudate coagulated and increases the bind between muscles and their components. This bind holds the product together for complete, whole slices of product.

9. **Savings.** There is usually a 50% reduction in processing materials cost. You will use one half less sawdust, which will produce a 50% savings. There will be a 20 to 30% savings in energy, with one to three less hours of smoke house time. There will be less ecological contamination. No salt, nitrates, phosphates or additives to run down the sewer system. About two thirds less water wasted.
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<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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<tr>
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<td>Black-N-Blue Gourmet Patty Seasoning</td>
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<td>Dill Pickle Gourmet Patty Seasoning</td>
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<td>Nassau Pizza Patty Seasoning (Best Seller)</td>
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<tr>
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<td>Raspberry Chipotle Gourmet Patty Seasoning</td>
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<tr>
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<tr>
<td>799400</td>
<td>Salsa Gourmet Patty Seasoning</td>
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<tr>
<td>799500</td>
<td>Sweet Vidalia Onion Gourmet Patty Seasoning (Best Seller)</td>
<td>10 units/cs</td>
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**BACON CHILI & PATTY SEASONING**  
100523 • 10 units/cs for 100#  
Ingredients: Spices including Chili Pepper, Salt, Garlic Powder, Natural Flavor, with less than 2% Silicon Dioxide added to prevent caking.  
Use: 1 unit pack (7.2 oz) for 12.5# Meat.

**BLACK-N-BLUE GOURMET PATTY SEASONING**  
799700 • 10 units/cs for 125#  
Ingredients: Salt, Cheddar and Blue Cheese Powder, Spices, Caramel Color, Dehydrated Garlic and Onion, Hydrolyzed Corn Protein, Worcestershire Powder, Sugar, Soy Sauce Powder.  
Use: 0.3125# per 12.5# of meat. May add Hi Temp Blue Cheese.

**DILL PICKLE GOURMET PATTY SEASONING**  
799100 • 10 units/cs for 125#  
Ingredients: Encapsulated Salt, Citric Acid, Onion, Dextrose, Spice, Natural Flavor, Hydrolyzed Vegetable Protein with Soybean Oil, Natural Extractive of Spice.  
Use: 0.475# per 12.5# of meat.

**FIVE PEPPER PATTY SEASONING**  
810100 • 10 units/cs for 125#  
Ingredients: Encapsulated Salt, Black and Red Pepper, Green and Red Bell Pepper, Chipotle Pepper, Jalapeno Pepper.  
Use: 1 unit pack per 12.5# of meat.

**FRENCH ONION PATTY SEASONING**  
111854 • 10 units/cs  
Ingredients: Salt, Sugar, MSG, Modified Food Starch, Hydrolyzed soy protein with soybean oil, Parmesan Cheese powder (pasteurized skim milk, salt, enzyme), caramel powder, garlic and spice.  
Use: 1 unit (10 oz) for 12.5# of meat.

**JALAPENO PATTY SEASONING**  
801458 • 10 units/cs for 12.5#  
Ingredients: Encapsulated Salt, Dextrose, Dehydrated Jalapenos, Spices and Whole Egg Powder.  
Use: 0.50# of seasoning per 12.5# of meat.

**MONTREAL STEAK GOURMET PATTY SEASONING**  
799600 • 10 units/cs for 125#  
Ingredients: Salt, Spices, Sugar, Garlic, Onion, Red Bell Pepper, Soybean Oil, Paprika, with not more than 2% Modified Corn Starch added to prevent caking.  
Use: 0.50# of seasoning per 12.5# of meat.

**MUSHROOM STEAK PATTY SEASONING**  
799800 • 10 units/cs for 125#  
Ingredients: Hydrolyzed Soy Protein with Soybean Oil, Mushroom, Textured Soy Protein, MSG, Onion Powder, Spice, Soybean Oil, and less than 2% Silicon Dioxide added to prevent caking.  
Use: 1 unit pack per 12.5# of meat.

**NAASAU PIZZA PATTY SEASONING**  
779101 • 12/1# bags  
Ingredients: Spices (including Fennel and Black Pepper), Salt, Sugar, Monosodium Glutamate, Paprika, Garlic Powder, with not more than 2% Tetrasodium Pyrophosphate and Propylene Glycol added to prevent caking.  
Use: Combine 1# of seasoning with 25# of meat and 5# of High Temp Mozzarella Cheese.

**PHILLY CHEESE STEAK PATTY**  
800100 • 10 units/cs  
Ingredients: Encapsulated Salt, Dehydrated Green Bell Pepper, Dehydrated Onion, Hydrolyzed Corn Protein, Spices, Mustard, and Onion Powder.  
Use: 1.0# per 12.5# of meat.

**RASPBERRY CHIPOTLE GOURMET PATTY SEASONING**  
799200 • 10 units/cs for 125#  
Ingredients: Encapsulated Salt, Sugar, Dextrose, Salt, Spices, Modified Corn Starch, Maltodextrin, Natural Flavor, Onion and Garlic, Natural Smoke Flavor, Hydrolyzed Corn Protein, Caramel Color.  
Use: 0.256# of seasoning per 12.5# of meat.
ROASTED GARLIC PEPPER GOURMET PATTY SEASONING
799300 • 10 units/cs for 125#
Ingredients: Encapsulated Salt, Pepper (Black, Red Bell, Jalapeno), Dextrose, Roasted Garlic, Onion, Hydrolyzed Corn Protein.
Use: 0.24# of seasoning per 12.5# of meat.

SALISBURY STEAK PATTY SEASONING
100342 • 10 units/cs for 100#
Ingredients: Bread Crumbs (Enriched Flour with (Niacin, Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid), Sugar, Partially Hydrogenated Soybean and/ or Cottonseed Oil, Yeast, Salt, Calcium Propionate, BHT, Caramel, Natural Flavor, Dehydrated Vegetables Including Onion and Garlic, Salt, Sugar, Monosodium Glutamate, Spice, Natural Smoke Flavor, Partially Hydrogenated Soybean Oil and 2% Silicon Dioxide added to prevent caking.
Use: 1 unit pack (9.6 oz) per 12.5# of meat.

SALSA GOURMET PATTY SEASONING
799400 • 10 units/cs for 125#
Ingredients: Salt, Spices, Onion & Garlic Powder, Tomato Powder, Dextrose, Dehydrated Vegetables including Tomatoes and Jalapeno, Citric Acid, and Natural Extractives of Spice.
Use: 1 unit pack per 12.5# of meat.

SWEET VIDALIA ONION GOURMET PATTY SEASONING
799500 • 10 units/cs for 125#
Ingredients: Sugar, Dehydrated Vegetables including Onion, Spices, Spice Extractives.
Use: 1 unit pack per 12.5# of meat.

POLISH SAUSAGE

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<th>DESCRIPTION</th>
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<tr>
<td>AC0106</td>
<td>AC Legg Polish Sausage</td>
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<td>G30661</td>
<td>Polish Kielbasa 1803</td>
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<td>G33417</td>
<td>Polish Sausage 1815-C</td>
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<tr>
<td>209918</td>
<td>Polish Sausage #2 (New!)</td>
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<tr>
<td>G20797</td>
<td>Witt’s Polish Sausage Seasoning</td>
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<td>G20798</td>
<td>Polish Sausage Seasoning Unit No MSG (New!)</td>
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<tr>
<td>G20802</td>
<td>Witts Polish Sausage Unit &amp; CTP (Best Seller)</td>
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<tr>
<td>G44514</td>
<td>Polish Sausage Seasoning w/o MSG (New!)</td>
<td>6/7# bags = 42# cs</td>
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</tbody>
</table>

AC LEGG POLISH SAUSAGE
AC0106 • 24/11oz
Ingredients: Salt, Dextrose, Spices, Monosodium Glutamate (4.55%), Garlic Powder and Sodium Erythorbate (7/32oz).
Use: 1 oz of seasoning for 25# of meat.

KOLBASSY SEASONING UNIT
G20562 • 5/7.25#/ bags
Ingredients: Salt, Corn Syrup Solids, Dextrose, Mustard Flour, Spices, MSG, Garlic Powder, Erythorbate (0.75%), less than 1% Silicon Dioxide to prevent caking.
CURE: Salt, Sodium Nitrite (6.25%), Dextrose, Red 3 (0.0017%), less than 1% Glycerin to prevent caking.
Use: 7 oz of seasoning with 4 oz of spice mixture to each 100# of meat.

POLISH & SALAMI SEASONING
G31353 • 5/7.25#/ bags
Ingredients: Corn Syrup Solids (3.40%), Salt, Mustard (16.20%), Dextrose, Spices, Monosodium Glutamate (3.62%), Garlic Powder, Sodium Erythorbate (0.45%), with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (6.26% protein).
CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 7 oz of seasoning and 0.25# Modern Cure per 100# meat.

POLISH KIELBASA 1803
G30661 • 25# Box
Ingredients: Coriander, Ginger, Mustard, Red Pepper, Caraway, Allspice, Black Pepper.
Use: 0.60# of seasoning for each 100# of finished product. Add salt.

POLISH SAUSAGE 1815 • C
G33417 • 25# Box
Ingredients: Salt, Spices, Garlic Powder, not more than 2% Soybean Oil added as a processing aid.
Use: 2 oz of seasoning per 100# of meat.

POLISH SAUSAGE #2
209918 • 100/.64# bags
Ingredients: Salt, Spices (including Mustard), Sugar, Dextrose, MSG, Spice Extract, Garlic.
Use: 0.64# of seasoning per 25# of meat.

POLISH SAUSAGE w/o MSG
G44514 • 6/7# bags (same as G20062 w/o MSG)
Ingredients: Corn Syrup Solids, Salt, Mustard, Dextrose, Spices, Garlic Powder, Sodium Erythorbate (0.47%), Less than 1% Soybean Oil, and no more than 2% Tricalcium Phosphate added to prevent caking.
Use: 7 oz of seasoning to 100# of meat.

Note: Special order 500# minimum.
POLISH SAUSAGE SEASONING UNIT W/O MSG
G20798 • 5/5.5# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Garlic Powder, less than 1% partially Hydrogenated Cotton Seed and Soybean Oil to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3 (0.0017%), less that 1% Glycerin to prevent caking.
Use: 5# and 4 oz of seasoning with 4 oz of speed cure mixture to each 100# of meat.

WITT'S POLISH SAUSAGE SEASONING
G20797 • 10# Box
Ingredients: Spices and Garlic Powder.
Use: 10 to 12 oz of seasoning per 100# of meat. Add salt.

PORK SAUSAGE

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<td>G33578</td>
<td>Frontier Smoked Pork Sausage Unit</td>
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<td>G20448</td>
<td>German Pork Sausage</td>
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<td>Leggs O'Plant Pork Sausage Seasoning</td>
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<td>G33377</td>
<td>Locker Special Pork Sausage w/AO</td>
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<td>G33378</td>
<td>Locker Special Pork Sausage w/o Sage</td>
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<td>G33375</td>
<td>Malaboza Complete Pork Sausage w/ Sage w/ AO</td>
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<td>STAST</td>
<td>Sta Sweet Pork Sausage</td>
<td>25#/ box</td>
</tr>
<tr>
<td>G32064</td>
<td>Z German Style Pork Sausage w/o Sage</td>
<td>25#/ box</td>
</tr>
<tr>
<td>G33385</td>
<td>Z Pork Sausage Dixie Style w/ MSG</td>
<td>25#/ box</td>
</tr>
</tbody>
</table>

**AC LEGG MILD #7 PORK SAUSAGE SEASONING**
AC0007 • 24/0.5#/ bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.5#/ of seasoning per 25#/ of meat.

**AC LEGG MILD W/O SAGE PORK SAUSAGE SEASONING**
AC0NS4 • 24/0.5#/ bags
Ingredients: Salt, Sugar, Red Pepper, Nutmeg, Black Pepper, Ginger.
Use: 0.5#/ of seasoning per 25#/ of meat.

**AC LEGG PORK SAUSAGE SEASONING #2**
AC0029 • 24/0.5#/ bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.5#/ of seasoning per 25#/ of meat.

**AC LEGG SOUTHERN STYLE #10 PORK SAUSAGE SEASONING**
AC0010 • 24/0.5#/ bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.5#/ of seasoning per 25#/ of meat.

**ENGLISH BREAKFAST SAUSAGE**
998794 • 15#/ box
Ingredients: Spice, (Including Black Pepper, Coriander, Sage and Marjoram).
Use: 0.5#/ of seasoning per 100#/ of meat. Add salt and a little sugar or dextrose to taste.

**FRONTIER SMOKED PORK SAUSAGE UNIT**
G33578 • 5/5.88#/ bags
Ingredients: Salt, Corn Syrup Solids, Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, not more than 2% Soybean Oil and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63#/ of seasoning and 0.25#/ Modern Cure per 100#/ of meat.

**GERMAN PORK SAUSAGE SEASONING**
G20448 • 25#/ box
Ingredients: Spices and Spice Extractives.
Use: 8 to 10#/ of seasoning per 100#/ of meat. Add 1.5# Salt.

**LEGG’S O’ PLANT PORK SAUSAGE SEASONING**
G33371 • 50/0.5#/ bags
Ingredients: Salt, Red Pepper, Sage, Black Pepper.
Use: 2#/ of seasoning per 100#/ of meat.

**LOCKER SPECIAL PORK SAUSAGE W/ AO**
G3377U • 50/0.5#/ bags
Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, Sage, Capsicum, BHA (0.07%), BHT (0.07%), Tetrasodium Pyrophosphate and Soybean Oil added to prevent caking.
Use: 0.5#/ of seasoning per 25#/ finished product.

**LOCKER SPECIAL PORK SAUSAGE W/O SAGE**
G3378 • 25#/ box
Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, Sage, Capsicum, and Antioxidant consisting of BHA (0.07%), Soybean Oil, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.
Use: 2.0#/ of seasoning per 100#/ finished product.

**MALABOZA COMPLETE PORK SAUSAGE W/O SAGE W/ AO**
G33375 • 25#/ box
Ingredients: Salt, Dextrose, Red Pepper, Oil of Clove, Allspice, Nutmeg, Oleoresin Capsicum, BHA (0.14%), Tetrasodium Pyrophosphate, Soybean Oil and Propylene Glycol added to prevent caking.
Use: 2.0#/ of seasoning per 100#/ finished product. No salt needed.

**PORK SAUSAGE #109 PORK SAUSAGE SEASONING**
G22577, G22160 • 50#/ ctn, 25-2.0#/ bags
Ingredients: Salt, Dextrose, Sugar, MSG, Spices, Spice Extractives, BHA (0.08%), Propyl Gallate (0.03%), Citric Acid (0.02%) added to protect flavor.
Use: 8 oz of seasoning per 25#/ of meat.

**PORK SAUSAGE #109 PORK SAUSAGE SEASONING W/O OUT MSG**
G22000 • 50/0.48#/ bag
Ingredients: Salt, Dextrose, Sugar, Spices, Spice Extractives, BHA (0.08%), Propylgallate (0.03%), Citric Acid (0.02%), added to protect flavor.
Use: 0.48#/ of seasoning per 25#/ of meat.

**To Order, Call: 1.800.432.0105**
PORK SAUSAGE SEASONING #102
G20881 • 24/0.50# bags/G21233 • 25/2# bags/G22026 • 50/0.50# bags
Ingredients: Salt, Dextrose, Sugar, Monosodium Glutamate, Spices, Spice Extractives, BHA (0.083%), Propyl Gallate (0.030%), and Citric Acid (0.015%) added to protect flavor, with less than 2% Propylene Glycol and Partially Hydrogenated Cottonseed and/or Soybean Oil added to prevent caking.
Use: 0.50# of seasoning per 25# of meat. Add no Salt.

PORK SAUSAGE SEASONING #1502
G20721 • 50/0.50# bags
Ingredients: Salt, Spices, Dextrose, Spice Extractives, BHA (0.051%), Propyl Gallate (0.020%), and Citric Acid (0.011%) added to protect flavor.
Use: 0.50# of seasoning per 25# of meat. Add no Salt.

PORK SAUSAGE SEASONING #104
G20884 • 24/0.50# bags/G22299 • 25/2# bags
Ingredients: Salt, Spices, Sugar, Spice Extractives, BHA (0.051%), Propyl Gallate (0.020%), and Citric Acid (0.011%) added to protect flavor.
Use: 0.50# of seasoning per 25# of meat. Add no Salt.

PORK SAUSAGE SEASONING #100-C
G33379 • 25# box
Ingredients: Salt, Ground and Crushed Red Pepper, Rubbed Sage, Sugar, Ground Black Pepper, with no more than 2% Propylene Glycol added as a processing aid.
Use: 2# of seasoning per 100# of meat.

PORK SAUSAGE SEASONING #106-C
G33383 • 25# box
Ingredients: Salt, Dextrose, Cane and Maple Sugar, Monosodium Glutamate (4.30%), Spice Extractives of Black Pepper and other Spices, with not more than 2% Tricalcium Phosphate and Soybean Oil added as a processing aid. (1.95% Protein).
Use: 2# of seasoning per 100# finished product.

PORK SAUSAGE SEASONING 110-C • HOT
G33384 • 50/0.50# bags
Ingredients: Salt, Crushed Red Pepper, Chopped Sage, Sugar, with not more than 2% Propylene Glycol added to prevent caking.
Use: 2# of seasoning per 100# of meat.

PORK SAUSAGE SEASONING #19-C W/ AO
G31628 • 25# box
Ingredients: Salt, Corn Syrup Solids (36.23%), Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, less than 2% Partially Hydrogenated Cottonseed and/or Soybean Oil and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 2.6875# of seasoning and 0.25# Speed Cure per 50# of meat.

PORK SAUSAGE SEASONING #120 • C
G33387 • 25# box/G33387 • 50/0.50# bags
Ingredients: Salt, Pepper, Coriander, Sugar, Ginger, Mace, Marjoram, with not more than 2% Propylene Glycol added to prevent caking.
Use: 0.50# of seasoning per 25# finished product.

PORK SAUSAGE SEASONING #122 • C
G33390 • 25# box/G33390 • 50/0.50# bags
Ingredients: Salt, Sugar, Rubbed Sage, Dextrose, Black Pepper, Red Pepper, with not more than 2% Propylene Glycol added to prevent caking. 1.22% Protein.
Use: 0.50# of seasoning per 25# finished product.

PORK SAUSAGE SEASONING 122-C W/ AO
G33368 • 25# box/G33367 • 50/0.50# bags
Ingredients: Salt, Sugar, Rubbed Sage, Dextrose, Black and Red Pepper, BHA (0.15%), BHT (0.15%), Soybean Oil (based on 35% fat content).
Use: 0.50# of seasoning per 25# finished product.

PORK SAUSAGE SEASONING #167 • C
G33398 • 25# box
Ingredients: Salt, Dextrose, Sugar, Sage, Red Pepper, with not more than 2% Tetrasodium Pyrophosphate and Soybean Oil added to prevent caking. 0.86% Protein.
Use: 1.0# of seasoning per 50# finished product.

PORK SAUSAGE SEASONING W/O SAGE
330030 • 25# box
Ingredients: Salt, Dextrose, Monosodium Glutamate (4.0%), Cane Sugar, Spice Extractives, With less than 2% Silicon Dioxide, Vegetable Oil, and Tricalcium Phosphate added to prevent caking.
Use: 2# of seasoning per 100# of meat.

SMOKED PORK SAUSAGE SEASONING • 50
G00018 • 10/2.9375# bags
Ingredients: Corn Syrup Solids, Salt, Mustard, MSG, Spices, Spice Extractives, Sodium Erythorbate, less than 2% Silicon Dioxide added to prevent caking.
Use: 1.14# of seasoning per 50# of meat.

SMOKED SAUSAGE SEASONING
209877 • 25/1.14# bags
Ingredients: Flour, Sugar, Nonfat Dry Milk, Buttermilk Powder, Salt, Modified Corn Starch, Spice.
Use: 1.04# of seasoning per 50# of meat.

SOUTHERN PORK SAUSAGE SEASONING #110
G10718 • 50# box/G20691 • 24/0.50# bags/G21235 • 25/2# bags/G22027 • 50/0.50# bag
Ingredients: Salt, Dextrose, Spices, Sodium Erythorbate, less than 2% Partially Hydrogenated Cottonseed and/or Soybean Oil and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 0.50# of seasoning per 25# of meat. Add no Salt.

STA SWEET PORK SAUSAGE SEASONING
700314 • 25# box
Ingredients: Flour, Sugar, Nonfat Dry Milk, Buttermilk Powder, Salt, Modified Corn Starch, Spice.
Use: 1.04# of seasoning per 50# of meat.

Z GERMAN STYLE PORK SAUSAGE W/O SAGE
G32064 • 25# box
Ingredients: Pepper & other Spices, Spice Extractives.
Use: 2# of seasoning per 100# finished product.

Z DIXIE STYLE PORK SAUSAGE W/ MSG
G33365 • 25# box
Ingredients: Salt, Spices, Monosodium Glutamate (2.70%), Sugar, Spice Extractives, with not more than 2% Propylene Glycol added to protect flavor.
Use: 2.25# of seasoning to 100# of meat.
### Preservatives

<table>
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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>G33455</td>
<td>Antioxidant</td>
<td>25# box</td>
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<tr>
<td>G38098</td>
<td>Citrascorb 103</td>
<td>50/0.50# bags = 25# box</td>
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<tr>
<td>R02635</td>
<td>Mostatin LVIX</td>
<td>50# pail</td>
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<tr>
<td>R02638</td>
<td>Mostatin V</td>
<td>50# pail</td>
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<tr>
<td>725489</td>
<td>Potassium Sorbate</td>
<td>1#, 10#, 25#, 50# box</td>
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<tr>
<td>875999</td>
<td>Sodium Benzoate</td>
<td>50# bag</td>
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</table>

**Antioxidant**

- **G33455 • 25# box**
  - Ingredients: Salt, BHA (1.40%), BHT (1.40%), Citric Acid (1.40%).
  - Use: 0.15# to 100# of meat.

**Citrascorb 103**

- **G38098 • 525# box**
  - Ingredients: Sodium Phosphate, Sodium Bicarbonate, Salt, Sodium Citrate, Sodium Erythorbate (6.98%), Potassium Sorbate, Propylparaben, Extractives of Paprika.
  - Use: 0.50# to 100# of meat.

**Mostatin LVIX**

- **R02635 • 50# pail**
  - Ingredients: Vinegar, Lemon Juice Concentrate.
  - Use: Recommended usage rate of 0.25 – 2.50% of finished product weight. Recommended usage rate for Listeria Inhibition is 2.3-2.5% of finished product weight.

**Mostatin V**

- **R02638 • 50# pail**
  - Ingredients: Vinegar

**Potassium Sorbate**

- **725489 • 1#, 10#, 25#, 50# box.**
  - Ingredients: Potassium Sorbate.
  - Use: Prohibits mold growth on jerky and semi-dry sausages. Use at a rate of 3.25oz in 1 gallon of water. Spray on sausages after they are smoked at a rate of 10 ounces per gallon of water.

**Sodium Benzoate**

- **875999 • 50# bag**
  - Ingredients: Sodium Benzoate.
  - Use: Use at a rate of 0.1%.

### Rub/Pump/Mix

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<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>B10073</td>
<td>Apple Cinnamon Bacon Rub (New!)</td>
<td>20-14 bags = 20# cs</td>
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<tr>
<td>G32115</td>
<td>Beef Au Jus Mix</td>
<td>50/0.50# bags = 25# cs</td>
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<tr>
<td>101119</td>
<td>Cajun Bacon Rub</td>
<td>24/14 bags = 24# cs</td>
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<tr>
<td>F209928</td>
<td>Daniel’s Hungarian Rub</td>
<td>25# box</td>
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<tr>
<td>G75948</td>
<td>Eastern Roast Beef Rub</td>
<td>5/5# bags = 25# cs</td>
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<tr>
<td>G41722</td>
<td>Italian Roast Beef Rub</td>
<td>5#, 10#, 25# boxes</td>
</tr>
<tr>
<td>G33409</td>
<td>Italian Roast Beef Mix (New!)</td>
<td>25# box</td>
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<tr>
<td>G22042</td>
<td>Meyers Roast Beef Rub</td>
<td>5/5# bags = 25# cs</td>
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<tr>
<td>996680</td>
<td>Montreal Steak Seasoning</td>
<td>5/5# bags = 25# cs, 50# box</td>
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<tr>
<td>B10074</td>
<td>Pecan Rub (New!)</td>
<td>25-14 bags = 25# cs</td>
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<tr>
<td>G34145</td>
<td>Pickling Spice w/ Bay Leaves</td>
<td>5#, 10# boxes</td>
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<tr>
<td>G22041</td>
<td>Pork Roast Rub</td>
<td>5/5# bags = 25# cs</td>
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<td>G53257</td>
<td>Roast Beef Broth Mix - Pumping</td>
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<td>G33424</td>
<td>Roast Pork Pump</td>
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<td>G32066</td>
<td>Roast Pork Rub</td>
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<tr>
<td>G20887</td>
<td>Soluble Roast Beef Seasoning - Pumping</td>
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<tr>
<td>G0AMC4</td>
<td>Turkey Basting Broth Mix</td>
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<tr>
<td>G33403</td>
<td>Turkey Seasoning</td>
<td>25# box</td>
</tr>
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</table>

**To Order, Call: 1.800.432.0105**
APPLE CINNAMON BACON RUB
810073 • 20/1# bags
Ingredients: Sugar, Apple Pieces, Spice, Natural and Artificial Flavor (Dextrose, Corn Starch, Tricalcium Phosphate added to prevent caking, Alcohol), Citric Acid.
Use: Rub on bacon and process.

BEEF AU JUS MIX
G32115 • 50/0.50# bags
Ingredients: Salt, Sugar, Hydrolyzed Corn Protein (15.0%), Beef Fat, Monosodium Glutamate, Caramel Color, Garlic Powder, Onion Powder, Disodium Inosinate, Disodium Guanylate, Extractives of Paprika, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.
Use: 0.50# seasoning per gallon of water.

CAJUN BACON RUB
101119 • 24/1# bags = 24# cs
Ingredients: Salt, Spices including Red Pepper, Garlic and Onion Powder.
Use: Apply liberally to desired taste/flavor level.

DANIEL’S HUNGARIAN RUB
758077 • 25# box
Ingredients: Black Pepper, Garlic Powder, Salt, Paprika.
Use: To desired taste/flavor level • Approximately 4%.

EASTERN ROAST BEEF RUB
G75948 • 5/5# bags
Ingredients: Salt, Sugar, Flavorings, Monosodium Glutamate (5.20%), Sodium Erythorbate (1.50%), with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.
Use: To desired taste/flavor level • Approximately 4%

ITALIAN ROAST BEEF RUB
G41722 • 25# box
Ingredients: Spices (including Black Pepper and Fennel), Dextrose, Salt, Paprika, Hydrolyzed Corn Protein, Monosodium Glutamate, Garlic Powder, Caramel Color, Onion Powder, with not more than 2% Silicon Dioxide, Soybean Oil & Calcium Stearate added to prevent caking.
Use: To desired taste/flavor level • Approximately 4%.

ITALIAN ROAST BEEF MIX
G33409 • 25# Ctn
Ingredients: Salt, Sodium Tripolyphosphate & Sodium Hexameta Phosphate (22.0%), Hydrolyzed Corn Protein (15.0%), Dried Beef Stock (5.30%), MSG (3.50%), spice Extractives, Onion Concentrate, with not more than 2% Soybean Oil added as a processing aid.
Use: 13.06# of seasoning to 10 gallons of water. 10% pump.

MEYERS ROAST BEEF RUB
G22042 • 5/5# bags
Ingredients: Salt, Monosodium Glutamate, Dextrose, Dry Molasses, Wheat Starch, Calcium Stearate, Soy Flour, Hydroxylated Lecithin), Hydrolyzed Soy Protein (7.69%), Spices, Caramel Color, Onion Powder, Garlic Powder, and less than 2% Silicon Dioxide added to prevent caking.
Use: To desired taste/flavor level • Approximately 4%

MONTREAL STEAK SEASONING
996681 • 5/5# bags
Ingredients: Salt, Black Pepper, Sugar, Garlic, Onion, Spices, Red Bell Granules, Soy Oil, Paprika, Natural Flavor, with less than 1% Tricalcium Phosphate added to prevent caking.
Use: Use as a rub.

PECAN RUB
810074 • 25/1# bags
Ingredients: Sugar, Salt, Brown Sugar; Spice, Paprika, Caramel Color; Natural Smoke Flavor (With Maltodextrin), Dehydrated Garlic and Onion Powder, Extractives of Paprika, Lemon Oil.
Use: Apply liberally to desired taste/flavor level.

PORK ROAST RUB
G22041 • 5/5# bags
Ingredients: Sugar, Salt, Monosodium Glutamate, Spices, Onion Powder, Dextrose, Garlic Powder, Dry Molasses, Wheat Starch, Soy Flour), Hydrolyzed Soy Protein, Partially Hydrogenated Cottonseed and Soybean Oil, Caramel Color, Turmeric, Modified Food Starch, Spice Extractives, and less than 2% Silicon Dioxide added to prevent caking.
Use: Rub on outside of roast before cooking.

ROAST BEEF BROTH MIX • PUMPING
G33424 • 50# box
Ingredients: Salt, Sodium Tripolyphosphate, Sodium Hexameta Phosphate (1.31%), Dried Beef Stock (5.25%), Monosodium Glutamate (3.54%), Sodium Hexameta Phosphate (2.0%), Extractives of Spices and Onion, with not more than 2.0% Soybean Oil added as a processing aid.
Use: 1.30# of seasoning mixed well in 8.0# cold water; pump at 10% level.

ROAST PORK PUMP
G32068 • 50# box
Ingredients: Salt, Sugar, Dextrose, Paprika, Hydrolyzed Corn Protein, Monosodium Glutamate, Onion Powder, Garlic Powder, Caramel Color, Spices, with not more than 2% Calcium Silicate & Silica Gel added to prevent caking.
Use: To desired flavor, approximately 4% application.

SOLUBLE ROAST BEEF SEASONING • PUMPING
G20887 • 5/5# bags
Ingredients: Salt, Sugar, Monosodium Glutamate, Hydrolyzed Soy Protein, Spice Extractives, Garlic Concentrate, Polysorbate 80.
Use: Add 4 oz of Sodium Polyphosphates to 1 gallon of cold water and dissolve completely: add 1# of seasoning, dissolve and pump.

TURKEY BASTING BROTH MIX
G0AMC4 • 25# box
Ingredients: Salt, Sodium Phosphates (16.0%), Sugar, Hydrolyzed Corn Protein, Turkey Broth, Soybean Oil, Natural Flavors, and Polysorbate 80.
Use: 1.40# seasonings per 1 gallon of water.

TURKEY SEASONING
G33403 • 25# box
Ingredients: Salt, Dextrose, Monosodium Glutamate (5.20%), Extractives of Fenugreek and other spices, Maple Syrup, with not more than 2% Propylene Glycol added as a processing aid.
Use: 1.0# seasoning in 8# of water, 8-12% pump.

To Order, Call: 1.800.432.0105
S A L A M I

COTTO SALAMI UNIT
G21590 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.75%), Garlic Powder, less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 5# 10oz of seasoning with 4oz of speed cure to each 100# of meat.

COOKED SALAMI SEASONING #1509
G32085 • 25# box
Ingredients: Spices (Coriander, Black Pepper, Mace), Spice Extractives (Mace, Black Pepper, Nutmeg, Capsicum).
Use: 0.50# of seasoning to 100# of meat.

SALAMI SEASONING
G32086 • 25# box
Ingredients: Spices and Spice Extractives (13.48% Protein).
Use: 0.50# of seasoning to 100# of meat. Add 1.5–2.0# of salt.

SALAMI UNIT
G21592 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# of seasoning and 0.25# Speed Cure to 100# of meat.

S A L T S

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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
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<td>Celery Salt</td>
<td>36oz jar, 11# jar</td>
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<tr>
<td>G46814</td>
<td>Flavortex Salt</td>
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<tr>
<td>G2054</td>
<td>Garlic Salt</td>
<td>5/5# bags = 25# cs, 11# jar</td>
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<tr>
<td>G22492</td>
<td>Gourmet Seasoned Salt</td>
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<td>778297</td>
<td>Nassau Gourmet Seasoned Salt</td>
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<td>G22139</td>
<td>Onion Salt</td>
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<td>Salt, Encapsulated 150-85</td>
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<td>Salt, Fine flake</td>
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<td>Salt, Pickling &amp; Canning</td>
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<td>778117</td>
<td>Smoked Salt</td>
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FLAVORTEX SALT
G46814 • 50# box
Ingredients: Salt, Evaporated Cane Juice, Brown Sugar, Natural Flavor, Spice Extractive. Not more than 1% Propylene Glycol Added as a processing aid.

GOURMET SEASONED SALT
G22492 • 5/5 bags
Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Dextrose, Partially Hydrogenated Cottonseed and Soybean Oil, Turmeric, Onion Powder, Garlic Powder, Spice Extractives, less than 2% Silicon Dioxide added to prevent caking.
Use: Sprinkle on to taste.

NAOSSAU GOURMET SEASONED SALT
778297 • 25# box
Ingredients: Salt, Spices, Onion Powder, Garlic Powder, Paprika, with less than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking.
Use: Sprinkle on to taste.

SEASONED SALT
G33429 • 50# box
Ingredients: Salt, Natural Smoke Flavor.
Use: 2oz per 100# of meat.

To Order, Call: 1.800.432.0105
<table>
<thead>
<tr>
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<tr>
<td>G22285</td>
<td>BBQ Sauce - Cajun - No Label/Private Label</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>G22190</td>
<td>BBQ Sauce - Extra Thick - No Label/Private Label</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>G21245</td>
<td>BBQ Sauce - Hot &amp; Spicy - No Label/Private Label</td>
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<tr>
<td>G10157</td>
<td>BBQ Sauce - Mild - No Label/Private Label</td>
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<tr>
<td>G21997</td>
<td>BBQ Sauce - Old Fashioned</td>
<td>4/1 gallon/cs</td>
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<td>G21995</td>
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<tr>
<td>G20126</td>
<td>BBQ Sauce - Smokey</td>
<td>4/1 gallon/cs</td>
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<tr>
<td>G22422</td>
<td>BBQ Sauce - Tangy - No Label/Private Label</td>
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<tr>
<td>CV23200</td>
<td>Croix Valley Garlic 'n Herb Steak Sauce</td>
<td>12-15 oz Btls/Cs</td>
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<tr>
<td>CV23300</td>
<td>Croix Valley Hot 'n Spicy Steak Sauce</td>
<td>12-15 oz Btls/Cs</td>
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<tr>
<td>CV23100</td>
<td>Croix Valley Original Steak Sauce</td>
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<tr>
<td>730201</td>
<td>Soy Sauce - Kikkoman</td>
<td>4/1 gallon/cs</td>
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<tr>
<td>730301</td>
<td>Soy Sauce - Lite - Kikkoman</td>
<td>6/5 gallon/cs</td>
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<tr>
<td>G21246</td>
<td>Steak Sauce - Original - No Label/Private Label</td>
<td>12/11oz btls/cs</td>
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<tr>
<td>730261</td>
<td>Tabasco Sauce</td>
<td>4/1 gallon/cs</td>
</tr>
<tr>
<td>730321</td>
<td>Teriyaki Sauce - Kikkoman</td>
<td>4/1 gallon/cs</td>
</tr>
<tr>
<td>730351</td>
<td>Worcestershire Sauce - French's</td>
<td>4/1 gallon/cs</td>
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</table>

**BBQ SAUCE • CAJUN**

G22285 • 12/19oz btls/cs


**BBQ SAUCE • EXTRA THICK**

L00017 and G22190 • 12/19oz btls/cs


**BBQ SAUCE • HOT & SPICY**

G21245 • 12/19oz btls/cs


**BBQ SAUCE • MILD**

G10157 • 12/19oz btls/cs


**BBQ SAUCE • OLD FASHIONED**

L00020 and G21995 • 12/19oz btls/cs, G21997 • 4/1 gal/cs


**BBQ SAUCE • SMOKEY**

L00021 and G20125 • 12/19oz btls/cs, G20126 • 4/1 gal/cs


**BBQ SAUCE • TANGY**

G22422 • 12/19oz btls/cs


**SOY SAUCE • KIKKOMAN**

730201 • 4/1 gal/cs

Ingredients: Water, Wheat, Soybeans, Salt, Lactic Acid, Sodium Benzoate: less than 1/10th of 1% as a preservative.

**SOY SAUCE • LITE • KIKKOMAN**

730301 • 6.5 gal/cs

Ingredients: Water, Wheat, Soybeans, Salt, Lactic Acid, Sodium Benzoate: less than 1/10th of 1% as a preservative.

**STEAK SAUCE • ORIGINAL**

G21246 • 12/11oz btls/cs

Ingredients: Water, Malt Vinegar, Tomato Paste, Dates, Raisins, Molasses, Dextrose, Salt, Modified Food Starch, Corn Syrup, Spices, Hydrolyzed Soy Protein, Dehydrated Orange Peel, Dehydrated Garlic, Natural Flavor, Sodium Benzoate, Potassium Sorbate, Citric Acid, Dehydrated Onion, Malic Acid, Caramel Color.

**TABASCO SAUCE**

730261 • 4/1 gal/cs

Ingredients: Vinegar, Red Pepper, Salt.
TERIYAKI SAUCE • KIKKOMAN
730321 • 4/1 gal/cs

WORCESTERSHIRE SAUCE • FRENCH’S
730351 • 4/1 gal/cs
Ingredients: Salt, Jalapeno Peppers, Spices, Sodium Phosphates (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil added as a flow conditioner.

Ask about our private label sauce program.

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
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<tbody>
<tr>
<td>G33474</td>
<td>A Condimentine</td>
<td>25# box</td>
</tr>
<tr>
<td>G60115</td>
<td>Andouille Sausage Seasoning</td>
<td>5/6.44# bags = 32.2# cs</td>
</tr>
<tr>
<td>G72697</td>
<td>Andouille Sausage Seasoning w/o Erythorbate &amp; Corn Syrup Solids</td>
<td>5/5.7# bags = 32.2# cs</td>
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<tr>
<td>G45790</td>
<td>Braunschweiger Seasoning</td>
<td>25# box</td>
</tr>
<tr>
<td>G20205</td>
<td>Braunschweiger/Liver Sausage</td>
<td>10# box</td>
</tr>
<tr>
<td>G31534</td>
<td>Braunschweiger/Liver Sausage &amp; CTP</td>
<td>7/6.25# bags = 43.75# cs</td>
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<tr>
<td>G33209</td>
<td>Daniel’s Smoked Sausage</td>
<td>5, 10, 25, 50# box</td>
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<tr>
<td>G32536</td>
<td>Frontier Pepperoni Unit</td>
<td>5/5.88# bags = 29.4# cs</td>
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<tr>
<td>G20444</td>
<td>Garlic Sausage Seasoning</td>
<td>12/1# bags = 12# cs</td>
</tr>
<tr>
<td>G20045</td>
<td>German Sausage Unit #7774</td>
<td>8/3.6875# bags = 29.5# cs</td>
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<tr>
<td>G15011</td>
<td>Green Onion Sausage Seasoning</td>
<td>16/0.75# bags = 12# cs</td>
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<tr>
<td>G48408</td>
<td>Head Cheese &amp; Souse Seasoning (New!)</td>
<td>25# box</td>
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<tr>
<td>G20479</td>
<td>High Plains Smoked Sausage</td>
<td>6/3.5# bags = 21# cs</td>
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<tr>
<td>G20471</td>
<td>Hunter’s Sausage Seasoning</td>
<td>5/3.469# bags = 17.34# cs</td>
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<td>G20470</td>
<td>Hunter’s Sausage Seasoning</td>
<td>25/8.75# bags = 21.875# cs</td>
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<tr>
<td>AC0139</td>
<td>Jalapeno Smoked Sausage</td>
<td>24/0.875# bags = 21# cs</td>
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<tr>
<td>G20520</td>
<td>King O’York Pepperoni</td>
<td>5/5# bags = 25# cs</td>
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<tr>
<td>G73054</td>
<td>Mango Habanero Sausage Seasoning w/o MSG (New!)</td>
<td>50# box</td>
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<tr>
<td>730544</td>
<td>Mango Habanero Sausage Seasoning w/o MSG (New!)</td>
<td>20/0.75# bags = 15# cs</td>
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<tr>
<td>G76323</td>
<td>Maple Sausage Seasoning</td>
<td>25/1# bags = 25# cs</td>
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<tr>
<td>G20630</td>
<td>Modified Hot Link</td>
<td>5/6.625# bags = 33.125# cs</td>
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<tr>
<td>G31642</td>
<td>North Country Smoked Sausage</td>
<td>10/3.5# bags = 35# cs</td>
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<tr>
<td>G19185</td>
<td>North Country Smoked Sausage w/MSG &amp; CTP</td>
<td>10/3.28# bags = 32.8# cs</td>
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<tr>
<td>G20277</td>
<td>Pepperoni Unit</td>
<td>5/5.88# bags = 29.4# cs</td>
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<tr>
<td>G0AEOQ</td>
<td>Thuringer Seasoning &amp; CTP</td>
<td>9/5.88# bags = 52.92# cs</td>
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</tbody>
</table>

SAUSAGES BLENDS

To Order, Call: 1.800.432.0105
A CONDIMENTINE
G33474 • 25# box
Ingredients: Salt, Dextrose, Spices, not more than 2% tricalcium phosphate added to prevent caking.
Use: 0.25#-0.50# per 100# of meat in manufacture of fermented sausage.

ANDOUILLE SAUSAGE SEASONING
G80115 • 5/6.44# bags
Ingredients: Salt, Spices (Including Mustard), Dehydrated Onion, Corn Syrup Solids, Sugar, Dehydrated Garlic, Sodium Erythorbate (0.8%), Dehydrated Parsley. Cure: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 6.19# of seasoning and 0.25# Modern Cure per 100# of meat.

ANDOUILLE SAUSAGE SEASONING W/O ERYTHORBATE & CSS
G72609 • 5/5.74# bags
Ingredients: Salt, Spices (Including Mustard), Dehydrated Onion, Sugar, Garlic Powder, Expeller Pressed Canola Oil (As a Processing Aid), Dehydrated Parsley. Not more than 2% Silicon Dioxide added to prevent caking.
Use: 5.74# of seasoning per 100# of meat.

BRAUNSCHWEIGER/LIVER SAUSAGE
G20205 • 10# box
Ingredients: Spices and Spice Extractives. Add salt.
Use: 0.625# of seasoning per 100# of meat.

BRAUNSCHWEIGER SEASONING
G45790 • 25# box
Ingredients: Spices (including Mustard), Spice Extractives. Add salt.
Use: 0.50# of seasoning per 100# of meat.

BRAUNSCHWEIGER/LIVER SAUSAGE & CTP
G31534 • 7/6.25# bags
Ingredients: Salt, Dextrose, Mustard (18.41%), Sugar, Onion Powder, Extractives of Pepper and other Spices with not more than 2% Tetrasodium Pyrophosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 6.0# of seasoning and 0.25# Modern Cure per 100# of meat.

DANIEL’S SMOKED SAUSAGE
G32209 • 5, 10, 25, 50# box
Ingredients: Dextrose, Spices, Monosodium Glutamate (17.08%), Garlic Powder, with not more than 2% Tricalcium Phosphate added to prevent caking.
Use: 1.95# of seasoning per 100# of meat. Add Salt and Modern Cure.

FRONTIER PEPPERONI UNIT
G25256 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, with not more than 2% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# of seasoning and 0.25# Modern Cure per 100# of meat.

GARLIC SAUSAGE SEASONING
G20444 • 12/1# bags
Ingredients: Salt, Dextrose, Sugar, Monosodium Glutamate, Paprika, Red Pepper, Natural Flavors, Garlic Concentrate, BHA (0.038%), BHT (0.038%), Propyl Gallate (0.023%), and Citric Acid (0.023%) added to protect flavor.
Use: 1# of seasoning per 50# of meat.

GERMAN SAUSAGE UNIT #2774
G20045 • 8/3.8875# bags
Ingredients: Salt, Dextrose, Sugar, Spices, Monosodium Glutamate, Garlic Powder, and Spice Extractives with less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.
Use: 3.4375# of seasoning and 0.25# Speed Cure per 100# of meat.

GREEN ONION SAUSAGE SEASONING
G15011 • 16/0.75# bags
Ingredients: Salt, Dextrose, Minced Green Onion, Onion Powder, Spice, Garlic Powder, BHA (0.081%), Propyl Gallate (0.031%), Citric Acid (0.017%), added to protect freshness.
Use: 0.75# of seasoning per 25# of meat.

HEAD CHEESE & SOUSE SEASONING
G49408 • 25# box
Ingredients: Spices.

HIGH PLAINS SMOKED SAUSAGE
G20479 • 6/3.5# bags
Ingredients: Salt, Dextrose, Monosodium Glutamate, Black Pepper, Mustard Flour, Garlic Powder, and less than 1% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 3.25# of seasoning and 0.25# Speed Cure per 100# of meat.

HUNTER’S SAUSAGE SEASONING • 100
G20471 • 5/3.469# bags
Ingredients: Salt, Spices, Dehydrated Garlic, Monosodium Glutamate, Sodium Erythorbate (0.32%), and less than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 3.219# of seasoning and 0.25# Speed Cure per 100# of meat.

HUNTER’S SAUSAGE SEASONING • 25
G20470 • 25/0.875# bags
Ingredients: Salt, Spices, Dehydrated Garlic, Monosodium Glutamate, Sodium Erythorbate (0.32%), and less than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.
Use: 0.815# of seasoning and 0.06# Speed Cure per 25# of meat.

JALAPENO SMOKED SAUSAGE
AC0139 • 24/0.875# bags
Ingredients: Salt, Jalapeno Peppers, Spices, Sodium Phosphates (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil added as a flow conditioner.
Use: 0.875# of seasoning per 25# of meat.
MANGO HABANERO SAUSAGE SEASONING W/O MSG
G73054 • 50# box and 730544 • 20/0.75# bags
Ingredients: Fructose, Spices, Salt, Maltodextrin, Yeast Extract, Pineapple Juice Solids, Onion Powder, Hydrolyzed Corn Gluten, Malic Acid, Corn Syrup Solids, Sodium Diacetate (1%), Citric Acid, Natural Flavors, Habanero Pepper, Garlic Powder, Vinegar, Concentrated Lemon Juice, Mango Powder, Not more than 2% Silicon Dioxide added to prevent caking.
Use: 0.75# of seasoning per 25# of meat.

MAPLE SAUSAGE SEASONING
G76323 • 25/1# bags
Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Brown Sugar, Corn Syrup, Natural and Artificial Flavors, Soybean Oil (As a processing aid), Caramel Color, Not more than 2% Silicon Dioxide added to prevent caking.
Use: 1# of seasoning per 25# of meat.

MODIFIED HOT LINK
G20630 • 5/6.625# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.
Use: 6.375# of seasoning and 0.25# Speed Cure with 10# of water per 100# of meat.

NORTH COUNTRY SMOKED SAUSAGE W/O MSG & CTP
G19165 • 10/3.28# bags
Ingredients: Salt, Dextrose, Spice, Mustard, Garlic Powder, Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 3.03# of seasoning and 0.25# Modern Cure per 100# of meat. Add up to 20# of water.

PEPPERONI UNIT
G20277 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 5.63# of seasoning and 0.25# Speed Cure per 100# of meat.

THURINGER SEASONING & CTP
GOAE0Q • 9/5.88# bags
Ingredients: Salt, Corn Syrup Solids (35.70%), Spices, Monosodium Glutamate (6.67%), with no more than 2% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# of seasoning and 0.25# Modern Cure per 100# of meat.

SAUSAGE BLENDS

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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tr>
<td>727141</td>
<td>Apple Sawdust</td>
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<td>727121</td>
<td>Cherry Sawdust</td>
<td>40# bag</td>
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<tr>
<td>727040</td>
<td>Hardwood Sawdust (Maple, Birch, Beech)</td>
<td>40# bag</td>
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<tr>
<td>727041</td>
<td>Hickory Sawdust</td>
<td>40# bag</td>
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<tr>
<td>727151</td>
<td>Mesquite Sawdust</td>
<td>25# bag</td>
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SAUSAGE SEASONING

NORTH COUNTRY SMOKED SAUSAGE
G31642 • 10/3.5# bags
Ingredients: Salt, Dextrose, Mustard (3.81%), Spices, Monosodium Glutamate (6.70%), Garlic Powder, with no more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 3.25# of seasoning and 0.25# Modern Cure per 100# of meat. Add up to 20# of water.

S A U S A G E  B L E N D S

To Order, Call: 1.800.432.0105
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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</thead>
<tbody>
<tr>
<td>G000QX</td>
<td>BBQ Seasoning (New!)</td>
<td>12/5.75oz btls/cs</td>
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<td>G000R0</td>
<td>Greens Seasoning (New!)</td>
<td>12/5.25oz btls/cs</td>
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<tr>
<td>G000R1</td>
<td>Meat &amp; Venison Seasoning</td>
<td>12/6.75oz btls/cs</td>
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<tr>
<td>795541</td>
<td>Papa Spice Prime Rib Rub</td>
<td>12/0.40# btls/cs</td>
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<td>795571</td>
<td>Papa Spiced Seasoned Salt</td>
<td>12/0.50# btls/cs</td>
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<td>997004</td>
<td>Pork Producers BBQ Spice</td>
<td>12/0.40# btls/cs</td>
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<td>997002</td>
<td>Pork Producers BBQ Spice</td>
<td>12/0.50# btls/cs</td>
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<td>G000QV</td>
<td>Prime Steak &amp; Beefburger</td>
<td>12/0.40# btls/cs</td>
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<tr>
<td>G000QY</td>
<td>Roast Pork and Chop Seasoning</td>
<td>12/0.50# btls/cs</td>
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<tr>
<td>G000QW</td>
<td>Smokehouse Chicken Seasoning</td>
<td>12/0.50# btls/cs</td>
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**BBQ SEASONING**

G000QX • 12/5.75oz btls/cs
Ingredients: Salt, Monosodium Glutamate, Wheat Flour, Dried Yeast, Paprika, Hydrolyzed Soy Protein, Natural Flavors (including Smoke), Onion Powder, Spice, Garlic Powder, Extractives of Paprika.
Use: Rub or Sprinkle to flavor level desired.

**GREENS SEASONING**

G000R0 • 12/5.25oz btls/cs
Ingredients: Dehydrated Onion, Salt, Sugar, Spices, Monosodium Glutamate, Paprika, Sesame Seed, Dextrose, Onion and Garlic Powder, Hydrolyzed Soy Protein, Turmeric, Mustard, Modified Food Starch, Maltodextrin, Natural Flavors (including Smoke).
Use: Sprinkle to flavor level desired.

**MEAT AND VENISON SEASONING**

G000R1 • 12/6.75oz btls/cs
Use: Mix 4 Tbsp. of marinade with 2 cups of water. Place 1-1.5 # of meat in mixture. Cover and refrigerate 12-24 hours, turning meat over at least once.

**PAPA SPICE PRIME RIB RUB**

795541 • 12/0.40# btls/cs
Ingredients: Salt, Monosodium Glutamate, Dextrose, HVP (Hydrolyzed Soy and Corn Protein, Salt), Sugar, Onion, Garlic, Spices, Caramel Color, Tricalcium Phosphate added to prevent caking. Soybean Oil. Contains Soy.
Use: Liberally rub on outside of roasts and steaks.

**PAPA SPICE SEASONED SALT**

795571 • 12/0.50# btls/cs
Ingredients: Salt, Spices, Onion Powder, Paprika, Calcium Stearate (as an anti-caking agent), Dehydrated Parsley, and Oleoresin Paprika.
Use: Sprinkle on meats, seafoods, wild game, poultry, vegetables, and salads.

**PORK PRODUCERS BBQ SPICE**

997004 • 12/12oz btls/cs; 997002 • 12/4oz btls/cs

**PRIME STEAK & BEEFBURGER**

G000QV • 12/6.75oz btls/cs
Use: Sprinkle to flavor level desired.

**ROAST PORK AND CHOP SEASONING**

G000QY • 12/6.25oz btls/cs
Use: Sprinkle to flavor level desired.

**SMOKEHOUSE CHICKEN SEASONING**

G000QW • 12/5.5oz btls/cs
Ingredients: Sugar, Salt, Paprika, Spices, Monosodium Glutamate, Garlic Powder, Hickory Smoke Flavor.
Use: Sprinkle to flavor level desired.
**CHAROIL • HICKORY**  
615541 • 1 gallon/615543 • 5 gallon  
A solution of Partially Hydrogenated Soybean Oil and Natural Hickory Smoke Flavors.

**CHARSOL C-10 HARDWOOD**  
615602 • 1 gallon/615605 • 5 gallon  
Ingredients: An Aqueous Solution of Natural Wood Smoke Flavors.

**CHARSOL H-10 HICKORY**  
615552 • 1 gallon/615555 • 5 gallon  
Ingredients: An Aqueous Solution of Natural Hickory Wood Smoked Flavors.

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**SMOKE POWDER • CHARDEX**  
R01572 • 10# box  
Ingredients: Maltodextrin, Natural Hickory Smoke Flavor, and Silicon Dioxide as an anticaking agent.

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### S N A C K  S T I C K S  ∑  T R A D I T I O N A L

<table>
<thead>
<tr>
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<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>G32099</td>
<td>Beef Stick Seasoning (Slim Jim)</td>
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<tr>
<td>G20163</td>
<td>Beef Stick Unit (Best Seller)</td>
<td>5/5.88# bags = 29.4# cs</td>
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<tr>
<td>G20153</td>
<td>Beef Stick Unit #2</td>
<td>5/6.25# bags = 31.25# cs</td>
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<tr>
<td>G15359</td>
<td>Beef Stick Unit w/o MSG</td>
<td>5/5.6# bags = 27.8# cs</td>
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<tr>
<td>G63823</td>
<td>Fireside Hot Snack Stick</td>
<td>25/1.81# bags = 45.25# cs</td>
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<tr>
<td>G63835</td>
<td>Fireside Snack Stick</td>
<td>25/1.81# bags = 45.25# cs</td>
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<td>G32522</td>
<td>Frontier Beef Stick Unit</td>
<td>5/5.88# bags = 29.4# cs</td>
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<tr>
<td>G65943</td>
<td>Nassau Beef Stick Hot <em>(New!)</em></td>
<td>25/1.85# bags = 46.25# cs</td>
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<tr>
<td>G65479</td>
<td>Nassau Original Mild Beef Stick <em>(New!)</em></td>
<td>25/1.78# bags = 44.50# cs</td>
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<tr>
<td>G30657</td>
<td>Pepper Beef Stick <em>(Best Seller)</em></td>
<td>6/8.25# bags = 49.5# cs</td>
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<td>G30658</td>
<td>Pepper Beef Stick</td>
<td>50# box</td>
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<tr>
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<td>Pepper Beef Stick Seasoning <em>(New!)</em></td>
<td>5-8.25# bags = 41.25# cs</td>
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<td>G22334</td>
<td>Pepper Beef Stick - 50</td>
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<tr>
<td>G32377</td>
<td>Pepper Beef Stick w/o MSG</td>
<td>6/7.55# bags = 45.3# cs</td>
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<tr>
<td>G31799</td>
<td>Pepperoni Beef Stick</td>
<td>12/3.88# bags = 46.55# cs</td>
</tr>
<tr>
<td>G33207</td>
<td>Salami Beef Stick</td>
<td>7/6.63# bags = 46.41# cs</td>
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<tr>
<td>G20849</td>
<td>Snack Stick Unit</td>
<td>5/6.125# bags = 30.625# cs</td>
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<tr>
<td>331061</td>
<td>Willie’s Snack Stick</td>
<td>5/6.13# bags = 30.65# cs</td>
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</tbody>
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To Order, Call: 1.800.432.0105
SNACK STICKS ∑ TRADITIONAL

BEEF STICK SEASONING (SLIM JIM)
G32099 • 7/5.8# bags
Ingredients: Corn Syrup Solids (35.3%), Salt, Dextrose, Spices, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (0.47% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 6.25# of seasoning and 0.25# Modern Cure per 100# of meat.

BEEF STICK UNIT
G20163 • 5/5.8# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 6# of seasoning and 0.25# Speed Cure per 100# of meat.

BEEF STICK UNIT W/O MSG
G15359 • 5/5.5# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Garlic Powder, Soybean Oil, and not more than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 6.31# of seasoning and 0.25# Speed Cure to 100# of meat.

FIRESIDE HOT SNACK STICK
G63823 • 25/1.81# bags
Ingredients: Salt, Spices (including Mustard), Corn Syrup Solids, Sugar, Dextrose, Hydrolyzed Corn Protein, Garlic Powder, Sodium Erythorbate (0.73%), Spice Extractives, Extractives of Paprika, not more than 2% Silicon Dioxide and Tricalcium Phosphate added to prevent caking.
Use: 1.75# of seasoning and 0.08# cure per 25# of meat.

FRONTIER BEEF STICK UNIT
G32522 • 5/5.8# bags
Ingredients: Salt, Corn Syrup Solids (35.37%), Spices, Monosodium Glutamate, Garlic Powder, with not more than 2% Soybean Oil and Silica Gel added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# of seasoning and 0.25# cure per 100# of meat.

NASSAU BEEF STICK HOT SEASONING
G65943 • 25/1.85# bags
Ingredients: Salt, Spices (Including Mustard), Corn Syrup Solids, Dextrose, Sugar, Hydrolyzed Soy Protein, Garlic Powder, Sodium Erythorbate (0.7%), Spice Extractives (Including Paprika), Not more than 2% Silicon Dioxide and Tricalcium Phosphate added to prevent caking.
Use: 1.85# of seasoning and 0.0625# Modern Cure per 25# of meat.

NASSAU FIRESIDE SNACK STICK SEASONING
G63825 • 25/1.81# bags
Ingredients: Salt, Spices (Including Mustard), Corn Syrup Solids, Sugar, Dextrose, Hydrolyzed Corn Protein, Garlic, Sodium Erythorbate (0.77%), Spice Extractives, Extractives of Paprika, Not more than 2% Silicon Dioxide added to prevent caking.
Use: 1.75# of seasoning and 0.08# cure per 25# of meat.

NASSAU ORIGINAL MILD BEEF STICK SEASONING
G65479 • 25/1.78# bags
Ingredients: Salt, Spices (Including Mustard), Corn Syrup Solids, Dextrose, Sugar, Hydrolyzed Soy Protein, Garlic Powder, Sodium Erythorbate (0.75%), Spice Extractives of Paprika, Not more than 2% Silicon Dioxide and Calcium Stearate added to prevent caking.
Use: 1.79# of seasoning and 0.0625# Modern Cure per 25# of meat.

PEPPER BEEF STICK
G30658 • 50# box
Ingredients: Salt, Corn Syrup Solids, Spices, Mustard, Monosodium Glutamate, Dextrose, Garlic, Sodium Erythorbate (0.60%), and less than 1% Tricalcium Phosphate added to prevent caking.
Use: 8# of seasoning to 100# of meat. Add 0.25# Modern Cure.

PEPPER BEEF STICK W/O MSG
G32177 • 6/7.55# bags
Ingredients: Salt, Corn Syrup Solids (27.40%), Spices, Mustard (13.70%), Dextrose, Garlic Powder, Sodium Erythorbate (0.66%), not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 7.30# of seasoning and 0.25# Modern Cure to 100# of meat.

PEPPER STICK SEASONING
G20362 • 5/6.25# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Mustard (12.5%), Monosodium Glutamate, Dextrose, Garlic Powder, Sodium Erythorbate (0.60%), Less than 2% Tricalcium Phosphate added to prevent caking. Cure: Salt Sodium Nitrite (6.22%), Dextrose, Red 3 (0.0017%), and less than 1% Glycerin added to prevent caking.
Use: 8# of seasoning and 0.25# Modern Cure to 100# of meat.

PEPPERONI BEEF STICK
G31799 • 12/3.88# bags
Ingredients: Salt, Flavorings (Spices and Spice Extractives), Monosodium Glutamate (5.20%), Garlic Powder, Sodium Erythorbate (1.50%), with not more than 2% Tetrasodium Pyrophosphate added to prevent caking (3.45% protein) CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 3.83# of seasoning and 0.25# Modern Cure to 100# of meat.

To Order, Call: 1.800.432.0105
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<td>811180</td>
<td>Honey Ham Stick Seasoning (New!)</td>
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<td>Jalapeno Beef Stick</td>
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<td>G45513</td>
<td>Jalapeno Beef Stick w/o MSG</td>
<td>12/4.25# bags = 51# cs</td>
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<td>G40766</td>
<td>Nassau Maple Snack Stick</td>
<td>25/1# bags = 25# cs</td>
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<td>768220</td>
<td>Nassau Pizza Snack Stick</td>
<td>10/4.37# bags = 43.7# cs</td>
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<td>Nassau Teriyaki Beef Stick (New!)</td>
<td>25/1.63# bags = 40.75# cs</td>
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<td>Pizza Pepperoni Seasoning &amp; CTP</td>
<td>7/6.75# bags = 47.25# cs</td>
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<tr>
<td>G31551</td>
<td>Teriyaki Beef Stick</td>
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<tr>
<td>G44906</td>
<td>Teriyaki Beef Stick w/o MSG and w/o Sodium Erythorbate</td>
<td>50# box</td>
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**BLOODY MARY SEASONING**

810076 • 25/2# bags


Use: 2# of seasoning and 0.0625# modern cure for 25# of meat.

**HONEY HAM STICK**

811180 • 25/1.15# bags

Ingredients: Salt, Dextrose, Honey Powder (Maltodextrin, Natural Honey), Spice, Sodium Erythorbate.

Use: 1.15# of seasoning and 0.062# Modern Cure per 25# of meat.

**JALAPENO BEEF STICK**

G31779 • 12/4.25# bags

Ingredients: Salt, Dextrose, Onion & Garlic Powder, Jalapeno Pepper, Spices, Monosodium Glutamate (3.50%), Spice Extractives, with not more than 2% Tricalcium Phosphate & Soybean Oil added to prevent caking. Cure: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 4# of seasoning and 0.25# Modern Cure per 25# of meat.

**JALAPENO BEEF STICK W/O MSG**

G45513 • 12/4.25# bags

Ingredients: Salt, Dextrose, Onion, and Garlic Powder, Jalapeno Pepper, Spices (including Mustard), Spice Extractive, not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking. Cure: Salt, Sodium Nitrite, Propylene Glycol and Sodium Bicarbonate as processing aids. Red 3.

Use: 4# of seasoning and 0.25# modern cure per 100# of meat.

**NASSAU MAPLE SNACK STICK SEASONING**

G40766 • 25/1.0# bags

Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Maple Granules (Refinery Syrup, Maple Sap, Natural Flavors), and Artificial Flavors. Use: 1.0# of seasoning per 25# of meat.

**NASSAU PIZZA SNACK STICK**

768220 • 10/4.37# bags


Use: 4.25# of seasoning and 0.12# Modern Cure per 50# of meat.
SNACK STICKS ∑ FLAVORED

NASSAU TERIYAKI BEEF STICK SEASONING
G65922 • 25/1.63# bags
Ingredients: Salt, Corn Syrup Solids, Soy Sauce Powder (Soy Sauce [Wheat, Soybeans, Salt], Spices, Monosodium Glutamate, Garlic and Onion Powder, Hydrolyzed Soy Protein, Sodium Erythorbate (0.83%), Spice Extractives, not more than 2% Silicon Dioxide added to prevent caking.
Use: 1.63# of seasoning and 0.0625# Modern Cure per 25# of meat.

PIZZA PEPPERONI SEASONING & CTP
G33196 • 7/6.75# bags
Ingredients: Salt, Paprika, Spices, Mustard (8.70%), Garlic Powder, Cure: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 6.5# of seasoning and 0.25# Modern Cure to 100# of meat.

TERIYAKI BEEF STICK
G31551 • 6/8.31# bags
Ingredients: Salt, Corn Syrup Solids (25.07%), Soy Sauce Powder [Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt], Sugar, Hydrolyzed Corn Protein (6.30%), Dextrose, Monosodium Glutamate (4.70%), Onion Powder, Dehydrated Garlic, Soybean Oil, Spices, Sodium Erythorbate (0.56%), with not more than 2% Silicon Dioxide added to prevent caking (4.91% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 8.06# of seasoning and 0.25# Modern Cure per 100# of meat.

TERIYAKI BEEF STICK W/O MSG & W/O SODIUM ERYTHORBATE
G44906 • 50# box
Ingredients: Corn Syrup Solids, Salt, Sugar, Soy Sauce, Wheat, Soybeans, Salt), Dextrose, Hydrolyzed Corn Protein, Maltodextrin, Onion Powder, Dehydrated Garlic, Soybean Oil, Spice, not more than 2% Silicon Dioxide added to prevent caking.
Use: 8.06# of seasoning to 100# of meat. Add 0.25# of Modern Cure.

SNACK STICK TECHNICAL DATA

Information for any meat type snack stick—Beef, Pork, Poultry, Bison, Exotic, and Wild Game. Sodium Nitrite can only be used with amenable meats or formulations containing at least 3% meat. Fat contents cannot exceed 30%. Too lean results in a tough, rubbery texture and it’s costly.

Manufacture Snack Sticks using:

• **Cellulose Casings** Must be peeled off after cooking.

• **Collagen Casings** The most popular, choose natural or mahogany (smoked color), 15, 16, 18, 19, 21 or 23mm

• **Natural Casings** Lamb or Sheep 20-22MM

• Some extrude without a casing. They must be cooked and smoked on a shelf.

Shelf Stability Must Meet the Following Criteria:

• pH 5.2 and Aw <0.95 or pH <5.0 or Aw <0.91

Lower the pH through addition of:

1. A Starter Culture and fermentation cycle during cooking.

2. Addition of encapsulated acids approximately 12 to 16oz per 100# of meat.

3. Addition of Glucono Delta Lactone (GDL) 16-20oz per 100# of meat. Adding more does not influence pH reduction.

Lowering the WA (Water Activity) can be accomplished through drying or tying up the free water in a meat system. Sodium or Potassium Lactate will not only tie up some water, it also inhibits the growth of many microorganisms to include Listeria. Prior to packaging, Snack Sticks can be dipped in or sprayed with a solution of Potassium Sorbate to inhibit mold growth. The USDA recommends 3.25oz dissolved in 1 gallon of water.

**Helpful Hint:** 1 ounce per 100# batch of Sodium Phosphate will reduce surface tension resulting in faster stuffing and a reduction in the amount of smearing.
NEW ELM CHICKEN SOUP BASE
G33699 • 50# box
Ingredients: Salt, Sugar, Monosodium Glutamate (9.0%), Chicken Fat, Soybean Oil, Onion Powder, Turmeric, Parsley, and Flavoring.
Use: 1# of seasoning to 5 gallons of water.

NEW ELM BEEF SOUP BASE
G33218 • 50# box
Ingredients: Hydrolyzed Corn Protein (26.45%), Salt, Monosodium Glutamate (17.0%), Sugar, Soybean Oil, Flavoring, Onion Powder, and Chicken Fat.
Use: 1# of seasoning to 5 gallons of water.

SPECIAL BLENDS

BBQ SEASONING #810
G33406 • 10#, 25# box
Ingredients: Salt, Spices, Brown Sugar, Paprika, Monosodium Glutamate, Onion Powder, Garlic Powder, Hickory Smoke Flavors, and less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: Season to taste.

BBQ SEASONING #812 • SMOKEY
G33408 • 25# box
Ingredients: Salt, Paprika & other Spices, Monosodium Glutamate (6.0%), Sugar, Soy Flour, Onion, Garlic, Natural Smoke Flavor, Oleoresin Paprika, with not more than 2% Calcium Stearate and Tetrasodium Pyrophosphate added to prevent caking.
Use: Season to taste.

BBQ SHAKER SEASONING W/O MSG
G0AH02 • 1#, 5#, 10#, 25#, 50# box
Ingredients: Salt, Sugar, Paprika, Soy Flour, Dehydrated Onion, Spices, Partially Hydrogenated Soybean Oil, Garlic Powder, Extractives of Paprika, Lipolyzed Butter Oil, Natural Smoke Flavor, Soy Lecithin, and not more than 2% Silicon Dioxide and Calcium Stearate added to prevent caking.
Use: Season to taste.

CHICKEN & BBQ SEASONING
G22068 • 5/5# bags
Ingredients: Salt, Monosodium Glutamate, Wheat Flour, Dried Yeast, Paprika, Hydrolyzed Soy Protein, Natural Smoke Flavor, Onion Powder, Red Pepper, Garlic Powder, Oleoresin Paprika, Spice extractive, and less than 2% Silicon Dioxide added to prevent caking.
Use: Rub or sprinkle on meat before cooking.

CHILI SEASONING: KING OF YORK
G20278 • 10# box
Ingredients: Chili Pepper, Salt, Yellow Corn Flour, Dehydrated Onion, Spices, Sugar, Garlic Powder, Paprika, less than 2% Silicon Dioxide added to prevent caking.
Use: Add 16oz of seasoning to 5-1# 13oz cans of Tomato Sauce and 5-10 oz cans of Tomato Soup. Let sit 15 minutes. Brown 10# of hamburger meat until pink. Add tomato mixture and 10 cups of water and stir well. Add 5 or more large cans of Red Kidney Beans about 15 minutes before done.
CORNED BEEF SEASONING & CTP
G31793 • 8/5.63# bags
Ingredients: Corn Syrup Solids (32.4%), Salt, Mustard (16.2%), Dextrose, Spices, Monosodium Glutamate (3.62%), Garlic Powder, Sodium Erythorbate (0.45%), with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking. 6.62% Protein.
Use: For a 10% pump dissolve 5# seasoning and 0.63# Modern Cure per 5 gallons of water. Pump and cure 10-14 days at 40-45 degrees F.

ELLIE’S DRESSING SEASONING
778421 • 10# Box
Ingredients: Spices, Dehydrated Onion, Salt Sugar, Monosodium Glutamate, Chicken Fat Powder, Tumeric, Parsley, Natural Flavor, with not more than 2% Soybean Oil added as a processing agent.

LEMON PEPPER W/MSG
G20298 • 10# box
Ingredients: Salt, Black Pepper, Citric Acid, MSG, Sugar, Onion, Celery Seed, Lemon Juice Powder (Maltodextrin, Lemon Juice Concentrate, Lemon Oil), and less than 2% Partially Hydrogenated Cottonseed and Soybean Oil and Silicon Dioxide added to prevent caking.
Use: Sprinkle on to suite taste.

LEMON PEPPER SHAKER SEASONING
G31781 • 5#, 10#, 50# box
Ingredients: Salt, Spices, Citric Acid, Dehydrated Onion and Garlic, Sugar, Corn Starch, Oil of Lemon, FD & C Yellow #5, and Soybean Oil added to prevent caking. 
Use: Season to taste.

PASTRAMI SEASONING - BLACK
G32108 • 25# box
Ingredients: Coriander, Pepper and Other Spices including Mustard, Caramel color, Dextrose, Garlic Powder. There is a maximum of 112 PPM Residual Sulfite. 
Use: Use as a Rub.

PIZZA PEPPERONI SEASONING & CTP
G33196 • 7/0.75# bags
Ingredients: Salt, Dextrose, Paprika, Spices, Mustard (8.70%), Garlic Powder. 
CURE: Salt, Sodium Nitrate (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3. 
Use: 8.5# seasoning and 0.25# Modern Cure to 100# of meat.

PORK PRODUCER’S BBQ SPICE
CF1063 • 25# pail

PORKETTA SEASONING • GREEN
G33402 • 5#, 10#, 25# box
Ingredients: Salt, Spices, Garlic Powder.
Use: Rub or sprinkle on roasts prior to tying.

PORKETTA SEASONING #213
G20791 • 25/1# bags
Ingredients: Spices, Salt, Paprika, and Garlic Powder. 
Use: Sprinkle generously on and inside of bone rolled pork roasts.

PREMIUM VENISON BACON UNIT
998901 • 5/3.7# bags
Ingredients: Salt, Non Fat Dry Milk, Brown Sugar, Monosodium Glutamate, Gelatin, Natural Smoke Flavor, Maltodextrin, Autolyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Disodium Inosinate and Disodium Guanylate, with less than 2% Soybean Oil and Silicon Dioxide added to prevent caking. 
Cure Ingredients: Salt, Sodium Nitrite (6.25%), Less than 2% Propylene Glycol added to prevent caking.
Use: 3.45# of seasoning and 0.25# of Modern Cure for 50# of Venison and 50# of Pork (75% lean) with 8# of Cold Water.

SEASONED CORN BEEF CURE
G21825 • 5/5.625# bags
Ingredients: Salt, Sugar, Sodium Erythorbate (2.10%), Spice Extractives, Extractives of Garlic, and Polysorbate 80. Cure Ingredients: Salt, Sodium Nitrite (6.06%), Sodium Nitrate (6.4%), Dextrose, Red #3, and less than 1% Glycerin added to prevent caking.
Use: Dissolve # of seasoning with ten ounces of fast cure mixture in five gallons of water.

SLOPPY JOE SEASONING MIX
G20843 • 25/1.5625# bags
Ingredients: Dehydrated Onion, Modified Corn Starch, Salt, Sugar, Brown Sugar, Spices, Garlic Powder, Wheat Flour, Green Bell Pepper, Monosodium Glutamate, less than 1% Silicon Dioxide added to prevent caking.
Use: 1.5625# of seasoning per 10# of ground beef. Add 6.25# cold water, 3.75# of tomato paste and 1.25# of tomato ketchup.

SMOKEHOUSE CHICKEN SEASONING
G20847 • 5/5# bags
Ingredients: Sugar, Salt, Paprika, Spices, Monosodium Glutamate, Garlic Powder, Hickory Smoke Flavor, and less than 2% Partially Hydrogenated Cottonseed, Soybean Oil, and Silicon Dioxide added to prevent caking.
Use: Sprinkle on meat or poultry before cooking.
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<td>1#, 5#, 10#, 30# box</td>
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<tr>
<td>77175</td>
<td>Cumin, ground</td>
<td>1#, 5#, 20#, 50# box</td>
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<tr>
<td>77184</td>
<td>Dill Seed, whole</td>
<td>5# box</td>
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<tr>
<td>77189</td>
<td>Dill Weed, whole</td>
<td>5# box</td>
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<tr>
<td>77196</td>
<td>Fennel Seed, cracked</td>
<td>5# jar, 25#, 50# box</td>
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<tr>
<td>77195</td>
<td>Fennel Seed, ground</td>
<td>13 oz jar, 4#, 10#, 25# box</td>
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<tr>
<td>77194</td>
<td>Fennel Seed, whole</td>
<td>12oz jar, 3.5#, 10#, 25#, 50# box</td>
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<tr>
<td>77211</td>
<td>Garlic, granulated</td>
<td>22oz jar, 7#, 10#, 25#, 50# box</td>
</tr>
<tr>
<td>77190</td>
<td>Garlic, chopped/minced</td>
<td>5# jar, 10#, 25#, 50# box</td>
</tr>
<tr>
<td>77209</td>
<td>Garlic Powder</td>
<td>17oz jar, 5#, 10#, 25#, 50# box</td>
</tr>
<tr>
<td>77225</td>
<td>Ginger, ground</td>
<td>1# jar, 5#, 10#, 20# box</td>
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<tr>
<td>80530</td>
<td>Habanero Pepper, ground</td>
<td>1#, 5# box</td>
</tr>
<tr>
<td>80535</td>
<td>Habanero Pepper, crushed</td>
<td>5# box</td>
</tr>
<tr>
<td>80540</td>
<td>Jalapeno Pepper, powder, green</td>
<td>1#, 5#, 10# box</td>
</tr>
<tr>
<td>80545</td>
<td>Jalapeno Pepper, diced, green</td>
<td>3# jar, 1#, 5#, 10#, 20#, 30# box</td>
</tr>
<tr>
<td>80560</td>
<td>Jalapeno Pepper, diced, red</td>
<td>3# jar, 10# box</td>
</tr>
<tr>
<td>77234</td>
<td>Mace, ground</td>
<td>1#, 2#, 5#, 50# box</td>
</tr>
<tr>
<td>77240</td>
<td>Marjoram, ground</td>
<td>4# jar</td>
</tr>
<tr>
<td>77239</td>
<td>Marjoram, whole</td>
<td>1#, 5#, 10# box</td>
</tr>
<tr>
<td>77247</td>
<td>Mustard Seed, ground</td>
<td>15oz jar, 5# jar, 10#, 25# box, 50# bag</td>
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<tr>
<td>77244</td>
<td>Mustard Seed, whole</td>
<td>24oz bottle, 5# jar, 10#, 25#, 50# box, 50# bag</td>
</tr>
<tr>
<td>77260</td>
<td>Nutmeg, ground</td>
<td>1# jar, 5#, 10# box</td>
</tr>
<tr>
<td>77272</td>
<td>Onion, chopped</td>
<td>3# jar, 5#, 10#, 25# box</td>
</tr>
<tr>
<td>77277</td>
<td>Onion, green/white roll flakes</td>
<td>1#, 2#, 5#, 10# box</td>
</tr>
</tbody>
</table>
**CELERY JUICE POWDER**

751900 • 1# box

Ingredients: Celery Powder (Natural Flavors), Sea Salt, Silicon Dioxide (Anti-Caking).

---

**NO NITRITE ESSENTIAL KIT • COMMINUTED**

751840 • 1 kit for 300#

Ingredients: Celery Juice Powder/Sea Salt, Starter Culture, Bactoferm CS-299 (Lactic Acid Starter Culture).

Use: Combine Celery Powder with other dry ingredients and add to mixer. Bactoferm Pouch should be added directly to the bowl chopper early in the process together with the dry ingredients. Follow dosage information on the pouch.

---

**NO NITRITE ESSENTIAL KIT • WHOLE MUSCLE**

751850 • 1 kit for 500#

Ingredients: Celery Juice Powder/Sea Salt, Starter Culture, Bactoferm CS-299 (Lactic Acid Starter Culture).

Use: Combine Celery Powder with other dry ingredients and add to mixer. Bactoferm Pouch should be added directly to the bowl chopper early in the process together with the dry ingredients. Follow dosage information on the pouch.

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**VEG STABLE 506**

751910 • 1# box

Ingredients: Celery Powder (Natural Flavors) or Cultured Celery Powder, Sea Salt and Silicon Dioxide (Anti-Caking).
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G21020</td>
<td>Complete Summer Sausage</td>
<td>5/5.94# bags = 29.7# cs</td>
</tr>
<tr>
<td>209874</td>
<td>Complete Summer Sausage (New!)</td>
<td>50/.9375# bags = 46.875# cs</td>
</tr>
<tr>
<td>G32136</td>
<td>Daniel’s Summer Sausage</td>
<td>50# box</td>
</tr>
<tr>
<td>769017</td>
<td>Daniel’s Summer Sausage</td>
<td>25# box</td>
</tr>
<tr>
<td>G32585</td>
<td>Frontier Summer Sausage</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>768025</td>
<td>Nassau Summer Sausage &amp; CTP</td>
<td>25/1.06# bags = 26.5# cs</td>
</tr>
<tr>
<td>G57335</td>
<td>Nassau Summer Sausage w/o Cure (Best Seller)</td>
<td>25# box</td>
</tr>
<tr>
<td>G30652</td>
<td>Summer &amp; Cervelat Seasoning</td>
<td>25# box</td>
</tr>
<tr>
<td>G20893</td>
<td>Summer Sausage w/o MSG &amp; CTP</td>
<td>5/5.5# bags = 27.5# cs</td>
</tr>
<tr>
<td>G32084</td>
<td>Summer Sausage #1505</td>
<td>25# box</td>
</tr>
<tr>
<td>G33203</td>
<td>Summer Sausage Seasoning (Best Seller)</td>
<td>7/6.3# bags = 42.91# cs</td>
</tr>
<tr>
<td>G22001</td>
<td>Summer Sausage Seasoning</td>
<td>25# box</td>
</tr>
<tr>
<td>811081</td>
<td>Summer Sausage Seasoning W/O Pepper (New!)</td>
<td>50/.9375# bags = 46.875# cs</td>
</tr>
<tr>
<td>G21034</td>
<td>Summer Sausage Unit (Best Seller)</td>
<td>25/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G20935</td>
<td>Summer Sausage Unit #8059</td>
<td>5/5.06# bags = 30.31# cs</td>
</tr>
</tbody>
</table>

**COMPLETE SUMMER SAUSAGE SEASONING UNIT**

_G21020 • 5/4.968# bags_

Ingredients: Hydrolyzed Soy Protein, Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Dextrose, Hydrolyzed Whey Protein, Ascorbic Acid (0.23%), Sodium Citrate (0.16%), with less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 4.84# of seasoning and 0.12# Speed Cure to 50# of meat.

**DANIEL’S SUMMER SAUSAGE**

_G32136 • 50# box_

Ingredients: Spices, Paprika, Spice Extractives.

Use: 0.50# of seasoning to 100# of meat. Add salt.

**FRONTIER SUMMER SAUSAGE**

_G32585 • 5/5.88# bags_

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard, not more than 1% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 5.63# of seasoning and 0.25# Modern Cure to 100# of meat.

**NASSAU SUMMER SAUSAGE & CTP**

_789025 • 25/1.06# bags_

Ingredients: Salt, Dextrose, Monosodium Glutamate (6.66%), Spices, Garlic Powder, Sodium Erythorbate (1.36%), Flavorings, with not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 1# of seasoning and 0.06# Modern Cure to 25# of meat, or 4# seasoning and 0.25# Modern Cure to 100# of meat.

**NASSAU SUMMER SAUSAGE W/O CURE**

_G57335 • 25# box_

Ingredients: Salt, Dextrose, Monosodium Glutamate (6.66%), Spices, Garlic Powder, Sodium Erythorbate (1.36%), Flavorings, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: 1# of seasoning to 25# of meat.

**SUMMER & CERVELAT SEASONING**

_G30852 • 25# box_

Ingredients: Spices, Whole Mustard (1.0%), and Spice Extractives.

Use: 0.50# of seasoning to 100# of meat.

**SUMMER SAUSAGE W/O MSG & CTP**

_G20893 • 5/5.5# bags_

Ingredients: Salt, Corn Syrup Solids, Spices, Mustard Seed, and less than 1% Partially Hydrogenated Cottonseed and/or Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.25# of seasoning and 0.25# Speed Cure and 10# of water to 100# of meat.

**SUMMER SAUSAGE SEASONING**

_G32084 • 25# box_

Ingredients: Spices, Mustard Seed (4.58%).

Use: 8-10oz of seasoning to 100# of meat. Add salt.

**SUMMER SAUSAGE SEASONING #1505**

_G21034 • 5/5.88# bags_

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.62%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.

Use: 5.63# of seasoning and 0.25# Speed Cure to 100# of meat.

**SUMMER SAUSAGE UNIT**

_G20935 • 5/5.06# bags_

Ingredients: Salt, Corn Syrup Solids, Dextrose, Spices, Mustard Flour, Sodium Erythorbate (0.82%), Garlic Powder, Spice Extractives, and less than 2% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.8125# of seasoning and 0.25# Speed Cure to 100# of meat.
**SUMMER SAUSAGE**

**COMPLETE SUMMER SAUSAGE**  
209874  •  50/9.375# bags  
Ingredients: Salt, Dextrose, MSG, Spices, Dehydrated Garlic, Sodium Erythorbate (0.15%), Flavorings, Partially Hydrogenated Soybean Oil. Contains Soy.  
Use: 0.9375# of seasoning per 25# of meat and 1 oz nitrite cure.

**SUMMER SAUSAGE SEASONING W/O PEPPER**  
811081  •  50/9.375# bags  
Ingredients: Salt, Dextrose, MSG, Spice, Garlic Powder, (1.41%) Sodium Erythorbate, Flavorings, less than 2% Tricalcium Phosphate to prevent caking.  
Use: 0.9375# of seasoning per 25# of meat and 1 oz nitrite cure.

**SWEETENERS**

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>751739</td>
<td>Brown Sugar, Brownulated (Granular)</td>
<td>5#, 10#, 25#, 50# boxes</td>
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<tr>
<td>751709</td>
<td>Brown Sugar, Medium - Cane</td>
<td>50# box</td>
</tr>
<tr>
<td>751119</td>
<td>Corn Syrup Solids - 20% Sweetness, Restricted to 2%</td>
<td>5#, 10#, 25#, 50# boxes</td>
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<tr>
<td>751179</td>
<td>Dextrose, Fine Granulated - 60% Sweetness and No Use Restrictions</td>
<td>5#, 10#, 25#, 50# boxes</td>
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<tr>
<td>751649</td>
<td>White Sugar, Beet</td>
<td>10#, 25#, 50# boxes</td>
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**TENDERIZERS**

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>G33501</td>
<td>Big Dipper Tenderizer - Dry</td>
<td>5#, 10#, 25#, 50# box</td>
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<tr>
<td>G20953</td>
<td>Detroit Tenderizer</td>
<td>25/1# bags = 25# cs</td>
</tr>
<tr>
<td>L01254</td>
<td>Liquid Tenderizer</td>
<td>4/1 gallons/cs = 4 gallons</td>
</tr>
<tr>
<td>G31744</td>
<td>Papain Meat Tenderizer</td>
<td>50/5# bags = 25# cs</td>
</tr>
</tbody>
</table>

**BIG DIPPER TENDERIZER**  
G33501  •  5, 10, 25# box  
Ingredients: Salt, Dextrose, Papain, with not more than 2% Calcium Silicate and Propylene Glycol added to prevent caking.  
Use: 2.35# of tenderizer per gallon of water.

**DETROIT TENDERIZER**  
G20953  •  25/1# bags  
Ingredients: Salt, Sugar, Dextrose, Hydrolyzed Soy Protein, Bromelin, Papain, Spice Extractives, less than 2% Silicon Dioxide added to prevent caking.  
Use: 1# of tenderizer per 2 gallons of water.

**LIQUID TENDERIZER**  
L01254  •  4/1 gallon/cs  
Use: 1# of tenderizer to 20 gallons of water for 10% Dip.

**PAPAIN MEAT TENDERIZER**  
G31744  •  50/0.50# bags/Cs  
Ingredients: Salt, sugar, Dextrose, Monosodium Glutamate, Hydrolyzed Corn Protein, Papain, Extractive of Black Pepper, not more than 2% Tetrasodium Pyrophosphate, Soybean Oil, and Propylene Glycol added to prevent caking.  
Use: Dissolve 0.5-2.00# of Tenderizer in 1 gallon cold water. Dip meat in solution and hold from 30-60 seconds depending on thickness of meat. Allow to drain.

---

**To Order, Call: 1.800.432.0105**
Shelf Stable meat products are those which do not require refrigeration for preservation. Those ingredients added to or processors used to extend the shelf life of products.

1. **Drying** Physical removing of moisture from the product.

2. **Salt** Addition of salt to inhibit microbiological growth.

3. **pH** Starter Culture or Acidulates.

4. **Preservatives** Mold Inhibitors, Sodium or Potassium Lactates, Acid Salts or Citrates.

Drying isn’t all that is necessary, we need to achieve a certain reduction in water activity, or \( a_w \). Water activity is the measurement of available water to support microbiological growth. An item may be “dry” but still have sufficient available water to support spoilage organism growth. Flour may have a moisture content of 14%, but have a water activity, \( a_w \), of 0.73.

<table>
<thead>
<tr>
<th>Food</th>
<th>( a_w )</th>
<th>pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campylobacter</td>
<td>–</td>
<td>4.00</td>
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<tr>
<td>Clostridium perfringens</td>
<td>0.93</td>
<td>5.00</td>
</tr>
<tr>
<td>E. Coli O157:H7</td>
<td>0.95</td>
<td>4.40</td>
</tr>
<tr>
<td>Listeria monocytogenes</td>
<td>0.92</td>
<td>4.39</td>
</tr>
<tr>
<td>Salmonella</td>
<td>0.94</td>
<td>3.80</td>
</tr>
<tr>
<td>Stah. Aureus</td>
<td>0.85</td>
<td>4.00</td>
</tr>
</tbody>
</table>

The FDA defines “Potentially Hazardous Food” as that which has a pH of greater than 4.60 and a water activity of 0.85 or higher. “Intermediate-Moisture Food” is a food with 15-50 percent moisture and a water activity of 0.60-0.85. These foods require additional pH control, refrigeration, preservatives, and/or pasteurization to produce a stable product.

**WHAT DOES IT TAKE TO BE “SHELF STABLE”**?

Meat inspection regulations prescribe product conditions necessary for a dried and/or acidified products to be marketed as shelf stable (can be marketed at room temperature – needs no handling statement such as “Keep refrigerated” on the label). The two principle conditions are:

a) MPR of ≤ 3.1 and pH of ≤ 5
b) MPR of ≤ 1.9 (no pH requirement)

MPR is the moisture-to-protein ration of the product. This is obtained by dividing the % water by the % protein in the product. Fresh raw meat has an MPR of about 3.5, so drying to 3.1 is not a lot of drying. Attaining an MPR of 1.9 would involve considerable drying.

MPR has also long been used in the standard of identity of a number of products. For example, to be called Jerky, the product must attain an MPR ≤ 0.75, or to be called pepperoni, the product must reach an MPR ≤ 1.6.

In the past we have always assumed that if a product satisfied these labeling standards, they could be safely marketed without refrigeration (and we still believe that is the case). However, recently the USDA has “uncoupled” the labeling standard from the safety aspect. We have had many calls from processors whose inspectors have said of such products “Your product has met the labeling standard, but can you prove it is safe if marketed out of refrigeration?”

Fortunately, Dr. Steve Ingham (University of Wisconsin) has tested the growth of Listeria monocytogenes and Staphylococcus aureus on a wide range of dried and/or acidified products (these two organisms are of most concern in shelf-stable RTE products). To date, none of such products tested has allowed either organism to grow at room temperature (should they contaminate the product after cooking), and in every case the pathogens died off slowly during room temperature storage.

Today food safety specialists regard water activity \( (a_w) \) as a better indicator of shelf stability/control of pathogen growth than MPR. It is possible that some of these standards in the future may abandon MPR in favor of water activity.

Dr. Dennis Buege – University of Wisconsin, Madison
ACID FERMENTATION

Food Safety • Shelf Life • Flavor • pH Reduction
Fermented Meat Products Provide Flavor, Aroma, Reduced Water Activity, and Shelf Life (Food Safety)

HOW DO I GET THAT TANGY FLAVOR IN MY SAUSAGE?
THERE ARE SEVERAL WAYS:

1. Natural Fermentation is the old style method of leaving your sausage mixtures sit in the back of the cooler for several days and let the naturally occurring bacteria do their thing. This method is NOT GOOD, as the fermentation is uncontrollable and one does not always get the same results. Some spoilage organisms may get to work before the acid producers have worked enough to inhibit the spoilage bacteria's growth.

2. The addition of encapsulated acids, such as citric or lactic is another fermentation method. These crystals of dry powder acids are encapsulated in partially hydrogenated vegetable oil. The addition of 8 to 16 ounces per 100 pounds of sausage usually will provide an acid flavor. The amount depends on just how much tangy flavor you want. Add the encapsulated acids to the mixer just prior to the end of the mix cycle, stuff as normal sausage, and then cook in the smokehouse; the vegetable oil melts at 142°F. The moisture in the meat rehydrates the acid crystal and you now have pH drop, an acid aroma, and an acid flavor. Direct addition of acid would denature many of the meat proteins and they would be unable to bind, which would cause fatting out, lower yields and a general overall lack of body to the sausage.

3. The addition of acid flavor ingredients, such as fermentation solids, will give you an acid flavor but not much of a pH drop. So, it will contribute very little to shelf life or firmness of the sausage. Here the addition of 12 to 20 ounces per 100 pounds of sausage will provide and acid or tangy flavor.

4. Starter Cultures are usually lactic acid bacteria, marketed refrigerated or frozen, which give a processor the best results when producing a fermented sausage, such as summer sausage, snack sticks, pepperoni, or genoa salami. Usually only 10 to 25 grams are needed per 100 pounds of sausage. Add the controlled amount of culture at the time of mixing and ferment in a controlled smokehouse to achieve consistent results, batch after batch, week after week. Add the correct amount of culture to a pint or two of cold, unchlorinated water (the organisms are killed at 117-118°F so do not use warm water), and mix well. Then add this mixture to your mixer approximately 45 seconds before you are finished mixing your sausage. Stuff the product as you normally would and place it in the smokehouse. Ferment at 95° to 98°F for 12 to 16 hours depending on how much tangy flavor you wish to achieve. When the desired pH is reached, turn up the smokehouse temperature and finish off the product according to your normal smokehouse schedule. Starter cultures need dextrose or corn syrup solids to ferment into lactic acid; they will ferment regular sugar, but at a much reduced rate. If you do not get the desired pH, A) The organism may have run out of food; they need a minimum of 0.75 pounds of dextrose, 1.3 pounds of corn syrup solids, or combination thereof. B) You may have added the starter too soon to the mixer, in an initial high salt concentration. C) There may be chlorine in your water. D) The temperature of the house may be either too high or to low. E) The starter culture may have been mishandled. Keep the culture frozen.

5. GDL Glucono delta lactone is an ingredient that, when exposed to heat, will generate an acid flavor. It is primarily used to accelerate color formation. Use it at 0.50-1.0% rate, although higher levels will yield a bitter acid flavor. Also, you will only get a maximum pH drop of 0.5.
Company History
Nassau Foods was founded in 1992 to distribute spices and sawdust to small meat lockers in Minnesota and North Dakota. Today, Nassau Foods sells over 1,500 products to over 1,500 customers of all sizes in 25 states.

Technical Assistance
We offer free technical assistance, advice, and problem solving for the meat processing industry. Consult our website or call and ask to speak to our technical staff. Special blends and custom formulations are also available.

Shipping
Most orders are processed and shipped within 24 hours. Orders are shipped either Spee Dee Delivery, UPS, or common carrier. Shipping cost is added to your invoice.

Will Call Policy
We require a 24-hour notice for all customer pick-ups. Your product will be invoiced and staged for your arrival.

Special Order Products are Available

Nassau Foods
More Than Just Seasonings...

Proud Distributors of:

Nassau Foods
More Than Just Seasonings...

Proud Manufacturers of:

Product Catalog
2015–2016

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