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 2,000 customers of all sizes in all 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.

Custom Formulation and Special Order Products are Available
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 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 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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To Order, Call 800.432.0105
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<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
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<tbody>
<tr>
<td>AC0007</td>
<td>AC LEGG Mild Pork Sausage (Best Seller)</td>
<td>24/0.50# bags</td>
</tr>
<tr>
<td>AC0008</td>
<td>AC LEGG Maple Breakfast Sausage</td>
<td>24/10oz bags</td>
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<tr>
<td>AC0101</td>
<td>AC LEGG Southern Style Pork Sausage</td>
<td>24/0.50# bags</td>
</tr>
<tr>
<td>AC0029</td>
<td>AC LEGG Pork Sausage</td>
<td>24/0.50# bags</td>
</tr>
<tr>
<td>AC0102</td>
<td>AC LEGG Mild Italian Sausage</td>
<td>24/0.50# bags</td>
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<tr>
<td>AC0103</td>
<td>AC LEGG Hot Italian</td>
<td>24/0.50# bags</td>
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<tr>
<td>AC0104</td>
<td>AC LEGG Bratwurst</td>
<td>24/11oz bags</td>
</tr>
<tr>
<td>AC0105</td>
<td>AC LEGG Smoked Sausage</td>
<td>24/11oz bags</td>
</tr>
<tr>
<td>AC0106</td>
<td>AC LEGG Smoked Polish Kielbasa</td>
<td>24/11oz bags</td>
</tr>
<tr>
<td>AC0111</td>
<td>AC LEGG Chorizo Sausage</td>
<td>24/16oz bags</td>
</tr>
<tr>
<td>AC0114</td>
<td>AC LEGG Summer Sausage</td>
<td>24/1.12# bags</td>
</tr>
<tr>
<td>AC0116</td>
<td>AC LEGG Snack Stick</td>
<td>24/18.5oz bags</td>
</tr>
<tr>
<td>AC0125</td>
<td>AC LEGG Bologna/Frankfurter</td>
<td>24/0.875# bags</td>
</tr>
<tr>
<td>AC0132</td>
<td>AC LEGG Cajun Jerky</td>
<td>24/0.89# bags</td>
</tr>
<tr>
<td>AC0139</td>
<td>AC LEGG Jalapeno Smoked Sausage</td>
<td>24/0.875# bags</td>
</tr>
<tr>
<td>AC0142</td>
<td>AC LEGG Mesquite Marinade</td>
<td>24/10oz bags</td>
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<tr>
<td>AC0144</td>
<td>AC LEGG Butter Garlic Marinade</td>
<td>24/9.75oz bags</td>
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<tr>
<td>AC0147</td>
<td>AC LEGG Teriyaki Marinade</td>
<td>24/15.5oz bags</td>
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<tr>
<td>AC0155</td>
<td>AC LEGG Lime Chipotle Rub</td>
<td>24/0.50# bags</td>
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<tr>
<td>AC0187</td>
<td>AC LEGG Jalapeno Jerky (New!)</td>
<td>24/18 bags</td>
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<tr>
<td>AC0188</td>
<td>AC LEGG Jalapeno Snack Stick (New!)</td>
<td>24/1.378# bags</td>
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<tr>
<td>AC0189</td>
<td>AC LEGG Jalapeno Summer Sausage (New!)</td>
<td>24/1.375# bags</td>
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</tbody>
</table>

**AC LEGG MILD PORK SAUSAGE**

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 bags  
Use: 10oz of seasoning per 25# of meat.

**AC LEGG SOUTHERN STYLE PORK SAUSAGE**

AC0101 • 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**

AC0029 • 24/0.50# bags  
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**

AC0102 • 24/0.50# bags  
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 BRATWURST**

AC0104 • 24/11oz bags  
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 bags  
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.
<table>
<thead>
<tr>
<th>Product Description</th>
<th>Code</th>
<th>Weight</th>
<th>Ingredients</th>
<th>Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>AC LEGG SNACK STICK</td>
<td>AC0116</td>
<td>24/18.5oz bags</td>
<td>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.</td>
<td>875 oz of seasoning per 25# of meat.</td>
</tr>
<tr>
<td>AC LEGG BOLOGNA/FRANKFURTER</td>
<td>AC0125</td>
<td>24/0.875# bags</td>
<td>Ingredients: Salt, Dextrose, Monosodium Glutamate (2.86%), Onion and Garlic Powder, Sodium Erythorbate (7/32oz.), Spice Extractives, and less than 2% Tricalcium Phosphate added as an anticaking agent. Use: .875# of seasoning per 25# of meat.</td>
<td></td>
</tr>
<tr>
<td>AC LEGG JALAPENO SMOKED SAUSAGE</td>
<td>AC0139</td>
<td>24/0.875# bags</td>
<td>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.</td>
<td></td>
</tr>
<tr>
<td>AC LEGG MESQUITE MARINADE</td>
<td>AC0142</td>
<td>24/10oz bags</td>
<td>Southwestern flavor that is gaining popularity throughout the country. Use: 10oz of seasoning per 25# of meat.</td>
<td></td>
</tr>
<tr>
<td>AC LEGG BUTTER GARLIC MARINADE</td>
<td>AC0144</td>
<td>24/9.75oz bags</td>
<td>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.</td>
<td></td>
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### BAGS

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<thead>
<tr>
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<tr>
<td>670845</td>
<td>6 x 12 Poly Bag - 4 mil</td>
<td>1000/cs</td>
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<tr>
<td>670849</td>
<td>6 x 22 Vacuum Pouch - 3 mil</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670842</td>
<td>8 x 10 Vacuum Pouch - 3 mil</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670846</td>
<td>8 x 12 Vacuum Pouch - 3 mil</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670844</td>
<td>8 x 15 Vacuum Pouch - 3 mil</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670847</td>
<td>8 x 15 Vacuum Pouch - Zipper</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670852</td>
<td>10 x 13 Vacuum Pouch – 3 mil</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670852</td>
<td>8 x 13 Vacuum Pouch – 3 mil</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670843</td>
<td>10 x 15 Vacuum Pouch – 3 mil</td>
<td>1000/cs</td>
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<tr>
<td>670848</td>
<td>16 x 20 Vacuum Pouch - 3 mil</td>
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<tr>
<td>670201</td>
<td>Shrink Bag 4 x 11</td>
<td>3000/cs</td>
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<tr>
<td>670231</td>
<td>Shrink Bag 5 1/2 x 15</td>
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<td>670271</td>
<td>Shrink Bag 6 x 8</td>
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</tr>
<tr>
<td>670291</td>
<td>Shrink Bag 6 x 12</td>
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<td>670321</td>
<td>Shrink Bag 8 x 10</td>
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<tr>
<td>670351</td>
<td>Shrink Bag 8 x 12</td>
<td>2500/cs</td>
</tr>
<tr>
<td>670411</td>
<td>Shrink Bag 11 x 15</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670610</td>
<td>Shrink Bag 11 x 24</td>
<td>1000/cs</td>
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<tr>
<td>670511</td>
<td>Shrink Bag 18 x 26</td>
<td>500/cs</td>
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<tr>
<td>670591</td>
<td>1# Poly-Freezer Bags - Clear w/Safe Handling</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670596</td>
<td>1# Poly-Freezer Bags - White</td>
<td>1000/cs</td>
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<tr>
<td>670531</td>
<td>1# Poly-Freezer Bags - White Ground Beef w/Safe Handling</td>
<td>1000/cs</td>
</tr>
<tr>
<td>670582</td>
<td>1# Poly-Freezer Bags - White Ground Beef NFS</td>
<td>1000/cs</td>
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<td>670541</td>
<td>2# Poly Freezer Bags - White Ground Beef NFS</td>
<td>1000/cs</td>
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<tr>
<td>670551</td>
<td>1# Poly-Freezer Bags - White Ground Pork w/Safe Handling</td>
<td>1000/cs</td>
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<tr>
<td>670565</td>
<td>2# Poly-Freezer Bags - Pork Sausage NFS</td>
<td>1000/cs</td>
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<tr>
<td>670560</td>
<td>1# Poly-Freezer Bags - White Pork Sausage</td>
<td>1000/cs</td>
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<tr>
<td>670651</td>
<td>1# Poly-Freezer Bags - Wild Game White NFS</td>
<td>1000/cs</td>
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<tr>
<td>670631</td>
<td>1# Poly-Freezer Bags - Wild Game Camo NFS</td>
<td>1000/cs</td>
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*Other Sizes Also Available*

### BEANS/GRAINS

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<thead>
<tr>
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<tr>
<td>804047</td>
<td>Barley, Medium Pearled</td>
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<tr>
<td>804129</td>
<td>Buckwheat Grits</td>
<td>50# bag</td>
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<tr>
<td>804159</td>
<td>Buckwheat Groats</td>
<td>50# bag</td>
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<tr>
<td>804207</td>
<td>Lima Beans - Small</td>
<td>25# box</td>
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<tr>
<td>804247</td>
<td>Navy Beans</td>
<td>25# box</td>
</tr>
<tr>
<td>804250</td>
<td>Orzo Macaroni</td>
<td>2/10# bags</td>
</tr>
<tr>
<td>804278</td>
<td>Pinto Beans</td>
<td>20# box</td>
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<tr>
<td>804306</td>
<td>Red Beans - Small Kidney</td>
<td>20# box</td>
</tr>
<tr>
<td>804367</td>
<td>Split Peas - Green</td>
<td>20# box</td>
</tr>
<tr>
<td>804407</td>
<td>Split Peas - Yellow</td>
<td>25# box</td>
</tr>
<tr>
<td>804449</td>
<td>Steel Cut Oats</td>
<td>25# box, 50# bag</td>
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<tr>
<td>804549</td>
<td>Wild Rice</td>
<td>5#, 10#, 25#, 50# bag</td>
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To Order, Call 800.432.0105
BINDERS AND EXTENDERS

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<tr>
<td>G22010</td>
<td>Best Meat Binder</td>
<td>50# box</td>
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<tr>
<td>R03211</td>
<td>Bull Meat Brand Binder <strong>(Best Seller)</strong></td>
<td>10#, 50# box</td>
</tr>
<tr>
<td>740329</td>
<td>Non Fat Dry Milk <strong>(High Heat)</strong></td>
<td>10#, 25#, 55.12# bags</td>
</tr>
<tr>
<td>R01707</td>
<td>Professional Flavorbind</td>
<td>50# box</td>
</tr>
<tr>
<td>750769</td>
<td>Rice Flour <strong>(Gluten Free)</strong></td>
<td>50# box</td>
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<tr>
<td>G21585</td>
<td>Sav-A-Lot Binder</td>
<td>50# box</td>
</tr>
<tr>
<td>740567</td>
<td>Secure-Jel 151</td>
<td>10#, 25# boxes</td>
</tr>
<tr>
<td>750685</td>
<td>Sodium Casinate</td>
<td>50# box</td>
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<tr>
<td>740509</td>
<td>Soy Grits, Fine</td>
<td>50# bag</td>
</tr>
<tr>
<td>G31918</td>
<td>Soy Protein Blend 200</td>
<td>6/7# bags = 42# cs</td>
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<tr>
<td>750629</td>
<td>Soy Protein Concentrate Alpha DS Fine</td>
<td>44# bag</td>
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<tr>
<td>R03196</td>
<td>Soy Protein Concentrate, Coarse</td>
<td>55.12# bag</td>
</tr>
<tr>
<td>R00498</td>
<td>Soy Protein Concentrate, Fine</td>
<td>50# bag</td>
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<tr>
<td>G20925</td>
<td>Soyal Royal Protein</td>
<td>50# box</td>
</tr>
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**BEST MEAT BINDER**

G22010 • 50# box
Ingredients: Wheat Flour, Yellow Corn Flour, Rye Flour.
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 Flours.

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

740329 • 55.12# 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 (Gluten Free)**

750769 • 50# bag
Use: Up to 3.5# per 100# of meat.

**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:

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

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.
### WHERE DOES GLUTEN HIDE?

#### 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.

#### Gluten Free Grains:
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
- Corn
- Quinoa
- Buckwheat
- Millet
- Amaranth
- Teff
- Sorghum
- Wild Rice

### BOLOGNA/WIENER SEASONINGS

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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</thead>
<tbody>
<tr>
<td>G31532</td>
<td>All Meat Wiener &amp; Bologna (Best Seller)</td>
<td>7/6.25# bags = 43.75# cs</td>
</tr>
<tr>
<td>G20181</td>
<td>Bologna/Frank Unit (Best Seller)</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G32067</td>
<td>Bologna</td>
<td>25# box</td>
</tr>
<tr>
<td>G64801</td>
<td>Bologna #534</td>
<td>25# box</td>
</tr>
<tr>
<td>G32072</td>
<td>Bologna #558</td>
<td>25# box</td>
</tr>
<tr>
<td>G33198</td>
<td>Bologna &amp; CTP</td>
<td>7/6.25# bags = 43.75# cs</td>
</tr>
<tr>
<td>G20179</td>
<td>Bologna Unit</td>
<td>5/5.625# bags = 28.125# cs</td>
</tr>
<tr>
<td>G32069</td>
<td>Bologna w/o Garlic</td>
<td>25# box</td>
</tr>
<tr>
<td>G64166</td>
<td>Chili Wiener Unit</td>
<td>6/1.375# bags = 8.25# cs</td>
</tr>
<tr>
<td>G94931</td>
<td>Daniels Wiener</td>
<td>10#, 25# box</td>
</tr>
<tr>
<td>G20297</td>
<td>Des Moines Bologna</td>
<td>25# box</td>
</tr>
<tr>
<td>G21407</td>
<td>Des Moines Frank &amp; Wiener</td>
<td>25# box</td>
</tr>
<tr>
<td>G32076</td>
<td>Frank &amp; Wiener #669</td>
<td>25# box</td>
</tr>
<tr>
<td>G20440</td>
<td>Frank &amp; Wiener</td>
<td>10# box</td>
</tr>
<tr>
<td>G21210</td>
<td>Frank &amp; Wiener Unit</td>
<td>5/9# bags = 45# cs</td>
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<tr>
<td>G32073</td>
<td>Frank &amp; Wiener w/o Garlic</td>
<td>25# box</td>
</tr>
<tr>
<td>G65978</td>
<td>Nassau Ring Bologna</td>
<td>15/2.25# bags = 33.75# cs</td>
</tr>
<tr>
<td>G65611</td>
<td>Old Fashioned Wiener</td>
<td>50/ 1.00# bags = 50# cs</td>
</tr>
<tr>
<td>G32080</td>
<td>Premium German Frank &amp; Wiener #1024</td>
<td>25# box</td>
</tr>
<tr>
<td>G21837</td>
<td>KOY German Frank &amp; Wiener</td>
<td>5/5.937# bags = 34.685# cs</td>
</tr>
<tr>
<td>G13852</td>
<td>Wiener Seasoning #1715</td>
<td>25# box</td>
</tr>
</tbody>
</table>

### 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

**G32067** • 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 #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.

---

To Order, Call 800.432.0105
BOLOGNA/WIENER SEASONINGS

BOLOGNA #558  
G32072 • 25# box  
Ingredients: Spices (Pepper, Ginger, Coriander, Cardamon), Dextrose, Garlic Powder, Spice Extractives (Nutmeg, Allspice, Celery Seed).  
Use: 1# seasoning per 200# of meat. Add salt.

BOLOGNA & 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.

BOLOGNA UNIT  
G20179 • 5/5.625# bags  
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Ascorbic Acid (0.30%), and less than 1% Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin added to prevent caking.  
Use: 5.375# seasoning and 0.25# Speed Cure per 100# of meat.

BOLOGNA W/O GARLIC  
G32069 • 25# box  
Ingredients: Mustard (38.8%), Spices, Extractives of Spices. 16.88% protein.  
Use: 0.50# seasoning per 100# of meat. Add salt.

CHILI WIENER  
G64186 • 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 (6.25%), Dextrose, Red #3, and less than 1% Glycerin added to prevent caking.  
Use: 1.3125# of seasoning and 1oz cure (6.25% Nitrite) per 25# of meat.

DANIELS WIENER  
G94931 • 10# box  
Ingredients: Pepper, Coriander, Nutmeg, Cinnamon, Savory, Cardamon.  
Use: 0.50# seasoning per 100# of meat. Add salt.

DES MOINES BOLOGNA  
G20297 • 25# box  
Ingredients: Spices, Ascorbic Acid, Monosodium Glutamate.  
Use: 8 to 10oz of seasoning per 100# of meat. Add salt.

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  
G20440 • 10# box  
Ingredients: Spices, Paprika.  
Use: 10oz of seasoning per 100# meat. Add salt.

FRANK & WIENER UNIT  
G21210 • 5/9# bag  
Ingredients: Pepper, Coriander, Extractives of Nutmeg and Clove. 17.09% Protein.  
Use: 0.50# of seasoning per 100# of meat.

FRANK & WIENER W/O GARLIC  
G32073 • 25# box  
Ingredients: Pepper, Coriander, Nutmeg, Cinnamon, Savory, Cardamon.  
Use: 0.50# seasoning per 100# of meat.

OLD FASHIONED WIENER  
G65811 • 50/1# bags  
Ingredients: Salt, Corn Syrup Solids, Dextrose, Paprika, Spices, (Including Mustard), Spice Extractives, Including Extractives of Paprika, Sodium Erythorbate (1.35%), Onion Powder, Garlic Powder, not more than 2% Tricalcium Phosphate added to prevent caking.  
Use: 2.25# of seasoning and 1oz cure (6.25% Nitrite) per 25# of meat.

PREMIUM GERMAN FRANK & WIENER #1024  
G32080 • 25# box  
Ingredients: Mustard (25.0%), Pepper, Coriander, Allspice, Ginger, Nutmeg, 14.16% Protein.  
Use: 0.50# of seasoning per 100# of meat.

KOY GERMAN FRANK & WIENER  
G21837 • 5/6.937# bags  
Ingredients: Salt, Corn Syrup Solids, Dextrose, Paprika, Spices (Including Mustard), Spice Extractives, Including Extractives of Paprika, Sodium Erythorbate (0.80%), Cure Ingredients: Salt, Sodium Nitrite (6.25%), Dextrose 3 (0.0017%), and Less Than 1% Glycerin added to prevent caking.  
Use: 1# of seasoning and 1oz cure (6.25% Nitrite) per 25# of meat.

WIENER #1715  
G13852 • 25# box  
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.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20198</td>
<td>Bratwurst #1446</td>
<td>25/1# bags = 25# cs</td>
</tr>
<tr>
<td>G22151</td>
<td>Bratwurst #1503 w/o Sage</td>
<td>50/5# bags = 25# cs</td>
</tr>
<tr>
<td>G22371</td>
<td>Bratwurst #1503 w/o Sage</td>
<td>25/2.00# bags = 50# cs</td>
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<tr>
<td>G20356</td>
<td>Bratwurst #1503 w/o Sage</td>
<td>24/5.5# bags = 12# cs</td>
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<tr>
<td>AC0010</td>
<td>AC Legg Bratwurst</td>
<td>24/11oz bags</td>
</tr>
<tr>
<td>994366</td>
<td>Bratwurst HMS #2</td>
<td>30/1# bags = 30# cs</td>
</tr>
<tr>
<td>761131</td>
<td>Bratwurst w/AO</td>
<td>50/5# bags = 25# cs</td>
</tr>
<tr>
<td>G22399</td>
<td>Bratwurst</td>
<td>25# box</td>
</tr>
<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>
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<tr>
<td>G32793</td>
<td>Bratwurst Unit w/o MSG</td>
<td>25# box</td>
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<tr>
<td>G33477</td>
<td>Grandpa Josh’s Bratwurst</td>
<td>100/0.50# bags = 50# cs</td>
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<tr>
<td>G65553</td>
<td>Nassau Original Bratwurst</td>
<td>25/1.25# bags = 31.25# cs</td>
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<tr>
<td>G20145</td>
<td>S.M. Bratwurst</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>

**BRATWURST #1446**
G20198 • 25/1# bags
Ingredients: Salt, Dextrose, Spices.
Use: 1# of seasoning to 50# of meat. All natural seasoning with added touch of Oregano, Celery, and Sage for additional flavor.

**BRATWURST #1503 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. Our #1503 Brat is a blend of natural spices on a salt base, without sage.

**AC LEGG BRATWURST**
AC0104 • 24/11oz bags
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 • 30/1# bags
Ingredients: Non-fat Dry Milk, Salt, Dextrose, Onion Powder, Spices, Sugar, with less then 2% Silicon Dioxide added to prevent caking.
Use: 1# seasoning to 50# of meat.

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

**BRATWURST**
G22399 • 25# box
Ingredients: Spices, Spice Extractive, Dextrose and Extractives of Black Pepper.
Use: 10 to 12oz of seasoning per 100# of meat. Add 1.5# of salt.

**BRATWURST UNIT**
G20020 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, and less than 1% 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.
BRATWURST SEASONINGS • TRADITIONAL

BRATWURST UNIT
G31530 • 8/5.63#/ bags
Ingredients: Corn Syrup Solids (35.0%), Salt, Mustard (17.50%), Monosodium Glutamate (6.60%), Spices, with not more than 2% Tricalcium Phosphate added to prevent caking (8.05% protein).
Use: 5.63# of seasoning and 3# of water per 100# of meat.

BRATWURST UNIT W/O MSG
G32793 • 8/5.63#/ bags
Ingredients: Corn Syrup Solids (35.0%), Salt, Spices, Hydrolyzed Vegetable Protein (Hydrolyzed Soy Protein, Yeast Extract, Hydrogenated Soybean Oil 6.63%), with not more than 2% Tricalcium Phosphate added to prevent caking.
Use: 5.63# of seasoning per 100# of meat.

GRANDPA JOSH’S BRATWURST
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
575724 • 25# box
Ingredients: Salt, spices, dextrose, flavoring.
Use: 8oz of seasoning for 25# of meat.

S.M. BRATWURST
G20145 • 25/1.25#/ bags
Ingredients: Salt and spices.
Use: 20oz of seasoning for 50# of meat.

T/S BRATWURST 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.

BRATWURST SEASONINGS • FLAVORED

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>761081</td>
<td>Bier Bratwurst</td>
<td>10/2#/ bags = 20# cs</td>
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<tr>
<td>90096</td>
<td>Buffalo Blue Cheese Bratwurst</td>
<td>20/1.00#/ bags = 20# cs</td>
</tr>
<tr>
<td>811941</td>
<td>Buffalo Wing Bratwurst</td>
<td>24/1#/ bags = 24# cs</td>
</tr>
<tr>
<td>100429</td>
<td>Greek Bratwurst</td>
<td>24/0.63#/ bags = 15.12# cs</td>
</tr>
<tr>
<td>100283</td>
<td>Hawaiian Bratwurst</td>
<td>24/0.9375#/ bags = 22.5# cs</td>
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<tr>
<td>60102</td>
<td>Honey BBQ Bratwurst</td>
<td>12/1.48#/ bags = 17.76# cs</td>
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<tr>
<td>241501</td>
<td>Jalapeno Bratwurst</td>
<td>24/0.75#/ bags = 18# cs</td>
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<tr>
<td>100338</td>
<td>Mushroom Bratwurst</td>
<td>24/0.88#/ bags = 21.12# cs</td>
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<tr>
<td>779700</td>
<td>Onion Bratwurst</td>
<td>24/0.60#/ bags = 14.40# cs</td>
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<tr>
<td>665796</td>
<td>Philly Steak Bratwurst (Best Seller)</td>
<td>15/1.66#/ bags = 25.20# cs</td>
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<tr>
<td>779600</td>
<td>Pizza Bratwurst</td>
<td>10/1.9#/ bags = 19# cs</td>
</tr>
<tr>
<td>660136</td>
<td>Ranch Bratwurst</td>
<td>24/1#/ bags = 24# cs</td>
</tr>
<tr>
<td>779200</td>
<td>Salsa Bratwurst</td>
<td>24/1#/ bags = 24# cs</td>
</tr>
<tr>
<td>802861</td>
<td>Spinach Feta Bratwurst</td>
<td>12/0.68#/ bags = 8.16# cs</td>
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</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 Blue 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 BRATWURST
811941 • 24/1# bags
Ingredients: Sugar, Salt, Honey Powder, Spices, Modified Food Starch, Sodium Discitate, Dehydrated Onion and Garlic, Spice Extractives, Soybean Oil.
Use: 1# of seasoning per 25# of meat, process.

GREEK BRATWURST
100429 • 24/.63# bags
Use: .63# of seasoning per 25# meat.

HAWAIIAN BRATWURST
100283 • 24/.9375# bags
Ingredients: Salt, Spices, Dextrose, Onion Powder, Mango Powder, Paprika 2%, Dehydrated Green Onion and Natural Spice Extractives.
Use: 15oz of seasoning per 25# meat.

HONEY BBQ BRATWURST
60102 • 12/0.75# bags
Ingredients: Sugar, Salt, Brown Sugar, Spices (Including Paprika), Honey Granules (Sucrose, Honey), Corn Fiber, Modified Food Starch, Natural Smoke Flavor, Extractives of Paprika, Garlic Powder, With No More Than 2% Silicon Dioxide and Soybean Oil to prevent caking.
Use: 1.4# seasoning to 9oz water, 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 BRATWURST
100338 • 24/.88# bags
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.

ONION BRATWURST
779700 • 24/0.80# bags
Ingredients: Salt, Spices, Dehydrated Onion, Dextrose.
Use: 0.60# of seasoning per 25# of meat. Add 0.50# of cold water. Mix well.

PHILLY STEAK BRATWURST
G57596 • 15/1.88# bags
Ingredients: Salt, Dehydrated Green Bell Pepper, Dehydrated Onion, Hydrolyzed Corn Protein, Spices, Mustard, Onion Powder.
Use: Combine 1.88# 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.

PIZZA BRATWURST
779600 • 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.

RANCH BRATWURST
660136 • 24/1# bags
Ingredients: Salt, Buttermilk Powder (Containing Whey, Buttermilk, Cream), Sugar, Dehydrated Onion and Garlic, Monosodium Glutamate, Citric Acid, Spices, Parsley with no more than 2% Soybean Oil and Silicon Dioxide added to prevent caking.
Use: 1# seasoning to 25# meat.

SALSA BRATWURST
779200 • 24/1# 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.

SPINACH FETA BRATWURST
802861 • 12/.68# bags
Ingredients: Salt, Maltodextrin, Dehydrated Spinach, Natural Feta Cheese Flavor (Maltodextrin, Natural Feta Cheese, Salt),Spices, Lemon Juice Solids (Corn Syrup Solids, Citric Acid, Lemon Oil), Granulated Onion, Granulated Garlic, Spice Extractives, Silicon Dioxide and Soybean Oil added at <2% as a processing aid. Contains: Milk.
Use: .68# seasoning to 25# meat.
### BREAD CRUMB BS/BRDERS/BRD CRUMBS/STUFFINGS

<table>
<thead>
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>741005</td>
<td>Bread Crumbs</td>
<td>6/5#/ bags = 30#/ cs</td>
</tr>
<tr>
<td>102673</td>
<td>Broccoli Parmesan Stuffing</td>
<td>6/2#/ bags = 12#/ cs</td>
</tr>
<tr>
<td>742001</td>
<td>Chef Robert’s Breader</td>
<td>8/0.75#/ bags = 6#/ cs</td>
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<td>742003</td>
<td>Chef Robert’s Cajun Breader</td>
<td>8/0.75#/ bags = 6#/ cs</td>
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<tr>
<td>742002</td>
<td>Chef Robert’s Lemon Pepper Breader</td>
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<tr>
<td>103334</td>
<td>Chipotle Breading</td>
<td>10#/ box</td>
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<tr>
<td>100621</td>
<td>Cranberry Breading</td>
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<tr>
<td>100676</td>
<td>Cranberry Walnut Stuffing</td>
<td>6/2#/ bags = 12#/ cs</td>
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<tr>
<td>102672</td>
<td>Home-style Stuffing</td>
<td>6/2#/ bags = 12#/ cs</td>
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<td>741100</td>
<td>Kellogg’s Corn Flake Crumbs</td>
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<td>100170</td>
<td>Pecan Toasted Breading</td>
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<td>G000EU</td>
<td>Southern Fried Chicken Breader</td>
<td>50#/ bag</td>
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<td>G21049</td>
<td>White Bread Traditional Stuffing w/ Seasoning</td>
<td>5/5.375#/ bags = 26.875#/ cs</td>
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<td>102670</td>
<td>Wild Rice Mushroom Stuffing</td>
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<tr>
<td>100622</td>
<td>Wisconsin Beer Cheese Breading</td>
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### CRANBERRY BREADING

100621 • 10#/ box

Ingredients: Bread Crumbs (Bleached Wheat Flour, contains 2% or less of each of the following: Dextrose, Yeast, Hydrogenated Vegetable Oil (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 Conditions (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. Use: Bread chicken breasts and pork chops. Apply breading as desired.

### CRANBERRY WALNUT STUFFING

100676 • 6/2#/ bags


### CHEF ROBERTS BREADERS

742001, 742002, 742003 • 8/0.75#/ bags

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.

### CHICKEN BREADING

103334 • 10#/ box


### BROCCOLI PARMESAN STUFFING

102673 • 6/2#/ bags


### HOME-STYLE STUFFING

102672 • 6/2#/ bags


### KELLOGG’S CORN FLAKE CRUMBS

741100 • 44.09#/ box

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

### BREADERS/BREAD CRUMBS/STUFFINGS

To Order, Call 800.432.0105
PECAN TOASTED BREADING
100170 • 10# box
Ingredients: Bread Crumbs (Bleached Wheat Flour, Niacin, Iron, Thiamin, Mononitrate, Riboflavin, Folic Acid, Enzyme, Dextrose, Hydrogenated Soybean Oil), Sugar, Salt, Dehydrated Onion, Pecans, Natural & Artificial Flavors, Caramel Color.
Use: Bread chicken breasts and pork chops.

SOUTHERN FRIEND CHICKEN BREADER
G000EU • 50# bag
Ingredients: Wheat and Corn Flour, Salt, Monosodium Glutamate (2.60%), Spices and Herbs.

WHITE BREAD TRADITIONAL STUFFING W/ SEASONING
G21049 • 5/5.375# bags
Ingredients: Bleached Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, 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.

BREADERS/BREAD CRUMBS/STUFFINGS

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<thead>
<tr>
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
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<td>40mm X 18 Ring Bologna Collagen Casings</td>
<td>500pcs/box</td>
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<tr>
<td>671011</td>
<td>23mm Sausage Casing - Collagen Mahogany</td>
<td>28-50' strands/cs</td>
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<tr>
<td>671016</td>
<td>30mm Sausage Casing - Collagen Clear</td>
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<tr>
<td>671022</td>
<td>21mm Fresh Saus Casing - Collagen Clear</td>
<td>50-50' strands/cs</td>
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<tr>
<td>681231</td>
<td>16mm Beef Stick Casing - Collagen Mahogany</td>
<td>50 x 50' strands/caddie</td>
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<tr>
<td>681291</td>
<td>18mm Beef Stick Casing - Collagen Mahogany</td>
<td>36 x 50' strands/caddie</td>
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<td>681240</td>
<td>19mm Beef Stick Casing - Collagen - Mahogany</td>
<td>32 x 50' strands/caddie</td>
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<td>681411</td>
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<tr>
<td>68179C</td>
<td>21mm Beef Stick Casing - Collagen Clear</td>
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<tr>
<td>682071</td>
<td>Sheep Casings 22/24 (Breakfast Sausage)</td>
<td>1 hank for 56# of meat</td>
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<tr>
<td>682101</td>
<td>Sheep Casings 24/26mm (Hot Dogs)</td>
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<tr>
<td>682141</td>
<td>Sheep Casings 26/28mm</td>
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<tr>
<td>682171</td>
<td>Hog Casings 29/32mm (Bratwurst)</td>
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<tr>
<td>682201</td>
<td>Hog Casings 32/35mm</td>
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<tr>
<td>682231</td>
<td>Hog Casings 35/38mm</td>
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<td>682271</td>
<td>Hog Casings 38/42mm</td>
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<tr>
<td>682281</td>
<td>Hog Casings 42/45mm</td>
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<td>682381</td>
<td>Retail Package Hog Casings</td>
<td>1 bag for 30# of meat</td>
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<td>682291</td>
<td>40/43mm Beef Rounds - String Tied</td>
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<td>680162</td>
<td>2 1/2 x 20 Summer Casing - Clear (stuffs 3.25# each)</td>
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<tr>
<td>680322</td>
<td>3 1/2 x 20 Summer Casing - Clear (stuffs 3.75# each)</td>
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<td>680382</td>
<td>4 x 20 Summer Casing - Clear (stuffs 4.25# each)</td>
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<td>681082</td>
<td>4 x 24 Summer Sausage Casing - Mahogany Venison NFS</td>
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<td>680472</td>
<td>4 x 40 Summer Casing - Clear (stuffs 8.5# each)</td>
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<td>681052</td>
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<td>680480</td>
<td>5 x 20 Summer Sausage Casing - Clear</td>
<td>100pcs/box</td>
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</table>

To Order, Call 800.432.0105
## CHEMICALS

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<thead>
<tr>
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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<td>Alum</td>
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<tr>
<td>751369</td>
<td>Corn Starch-Modified</td>
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<tr>
<td>R01675</td>
<td>E M Phosphate</td>
<td>10#, 25#, 50# box</td>
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<td>725309</td>
<td>Encapsulated Citric Acid</td>
<td>2#, 5#, 10#, 15#, 25#, 40# box</td>
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<tr>
<td>725339</td>
<td>Encapsulated Lactic Acid</td>
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<td>R01562</td>
<td>Gelatin 225 Bloom</td>
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<tr>
<td>725399</td>
<td>Glucono Delta Lactone</td>
<td>55.12# bag</td>
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<tr>
<td>R01430</td>
<td>Ice Brine Phosphate</td>
<td>25# box</td>
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<tr>
<td>725459</td>
<td>Monosodium Glutamate</td>
<td>5#, 10#, 25# bags</td>
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<tr>
<td>G20803</td>
<td>Process Z Compound</td>
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<tr>
<td>725619</td>
<td>Sodium Di &amp; Tri Phosphate</td>
<td>50# bag</td>
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<tr>
<td>725549</td>
<td>Sodium Erythorbate</td>
<td>5#, 10#, 25#, 55.115# box</td>
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<tr>
<td>725664</td>
<td>Sodium Lactate 60%</td>
<td>4/10# gal jug/cs, 50# pail, 606# drum</td>
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<tr>
<td>R01691</td>
<td>Sodium Phosphate Blend</td>
<td>25# box</td>
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<tr>
<td>725609</td>
<td>Sodium Tripolyphosphate</td>
<td>6#, 10#, 25#, 50# bag</td>
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<tr>
<td>G32171</td>
<td>Thorbate</td>
<td>5#, 10#, 25# box</td>
</tr>
<tr>
<td>G22351</td>
<td>Weinermate</td>
<td>10#, 25# box</td>
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</tbody>
</table>
ENCAPSULATED CITRIC ACID
725309 • 2, 5, 10, 15, 25, 40# box
Ingredients: USP/FCC Grade Citric Acid and 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
250 bloom A-30 Mesh. Used in headcheese, souse, and in products where a brine or gel is needed.

GLUCONO DELTA LACONE
725399 • 55.12# 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. Soluble and will dissolve in ice water.

LACTIC ACID • ENCAPSULATED
725339 • 5, 10, 25, 55# box
Ingredients: Partially Hydrogenated Palm Oil, FCC Grade Lactic Acid and Calcium Lactate.
Use: 8-16oz per 100# of sausage.

MONOSODIUM GLUTAMATE
725459 • 5, 10, 25# box
Ingredients: Monosodium Glutamate.
Use: 3-5oz 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% Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 8oz per 100# of finished product. Not for use in fresh meat.

SODIUM ERYTHORBATE
725549 • 5#, 10#, 25#, 55.12# 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 • 4/10# gal jug/cs, 50# pail, 606# drum
Ingredients: Sodium Lactate (60%).
Use: 2-3# per 100# of meat.

SODIUM PHOSPHATE BLEND
R01693 • 25# box
Ingredients: A food grade blend of Sodium Tripolyphosphate and Sodium Polyphosphate, Glassy (FCC). Use in sausage emulsions or in a brine at a rate of 6 to 8 ounces per 100# meat.

SODIUM TRIPOLYPHOSPHATE
725609 • 6, 10, 25, 50# bag
Ingredients: Sodium Tripolyphosphate.
Use: 6-8oz per 100# of meat.

THORBATE
G32171 • 5# 10#, 25# box
Ingredients: Sodium Erythorbate (36.50%), 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.

TECHNICAL INFORMATION ON CHEMICALS

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. 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. 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** 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 is adequate.

**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 ⅛ 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 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 limit of 156 ppm in most products that are made. One should keep their ppm on bacon below 120 ppm.

**Meat Flavor Intensifiers** 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. It works well in sausage products, curing solutions, gravies and sauces.

**IONAL** Ional (Sodium Citrate) was recently approved for use in meat products. This compound 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.

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**COLOR/FLAVOR**

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<tr>
<td>400221</td>
<td>Tomato Powder</td>
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<tr>
<td>400221</td>
<td>Soy Sauce Powder</td>
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<tr>
<td>742128</td>
<td>Pure Maple Syrup</td>
<td>4/1 gallon</td>
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<tr>
<td>400727</td>
<td>Bacon Flavor</td>
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<tr>
<td>742024</td>
<td>Bier Buds Dried Beer Extract</td>
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<tr>
<td>743109</td>
<td>Caramel Color</td>
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<td>743301</td>
<td>Casing Color - Red</td>
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<td>Flavormost w/ Color</td>
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<tr>
<td>G22356</td>
<td>Flavormost w/o Color</td>
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<tr>
<td>R01361</td>
<td>Honey Granules</td>
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<td>742213</td>
<td>Horseradish Powder</td>
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<td>Hydrolyzed Corn Protein</td>
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<td>HVP Protein Plus Vegamme</td>
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<td>R01982</td>
<td>HVP Soy Protein</td>
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<td>Maple Syrup Powder</td>
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<td>Mapleine - Imitation Maple Flavor</td>
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<tr>
<td>742128</td>
<td>Pure Maple Syrup</td>
<td>4/1 gallon</td>
</tr>
<tr>
<td>400221</td>
<td>Soy Sauce Powder</td>
<td>50# box</td>
</tr>
</tbody>
</table>

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**TECHNICAL INFORMATION ON CHEMICALS**

To Order, Call 800.432.0105
**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**
742301 • 1# box / 743303 • 5# box
A food grade water soluble powder used to color water for sausage cooking.
Use: Use sparingly as needed.

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

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

**HONEY GRANULES**
R01361 • 7, 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 • 6, 25, 50# box
Ingredients: Hydrolyzed Corn Protein, with no more than 2% Soybean Oil.
Use: 0.25# seasoning to 100# of meat.

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

**HYDROLYZED VEGETABLE PROTEIN • SOY**
R01473 • 50# box
Use: 6-10oz per 100# of meat.

**MAPLE FLAVOR SEASONING**
G32196 • 7, 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: 1 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,
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.

**SOY SAUCE POWDER**
400221 • 50# box

**TOMATO POWDER**
40713 • 25# box
Ingredients: Powdered Tomato.
<table>
<thead>
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<th>DESCRIPTION</th>
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<td>G20040</td>
<td>Brown Sugar Bacon Cure</td>
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<td>R02929</td>
<td>Brown Sugar Bacon Cure Complete</td>
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<td>G20321</td>
<td>Brown Sugar Poultry Cure</td>
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<td>G20316</td>
<td>Brown Sugar Royale Cure</td>
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<tr>
<td>R01593</td>
<td>Complete Cure w/ Sugar</td>
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<td>R01399</td>
<td>Country Brown Cure w/ Sugar (Best Seller)</td>
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<td>Country Brown Cure w/Sugar</td>
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<td>Cure 120 for Bacon</td>
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<td>Cure w/ Maple Sugar</td>
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<td>R01648</td>
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<td>R02991</td>
<td>Freeze Em Pickle</td>
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<td>Freeze Em Pickle</td>
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<td>R03192</td>
<td>Golden Cure</td>
<td>50# box</td>
</tr>
<tr>
<td>R01389</td>
<td>Modern Cure (6.25% Nitrite) (Best Seller)</td>
<td>1oz, 4oz, 5#, 10#, 25#, 50# box</td>
</tr>
<tr>
<td>G20334</td>
<td>Old Fashioned Special Cure Mix</td>
<td>50# box</td>
</tr>
<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>
</tr>
<tr>
<td>G20234</td>
<td>Southern Brown Sugar Cure w/Nitrite</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>G21978</td>
<td>Speed Cure w/Nitrite w/Color (6.22% nitrite)</td>
<td>50/4oz bags = 20#cs</td>
</tr>
<tr>
<td>G20696</td>
<td>Speed Cure w/Nitrite w/Color</td>
<td>50# box</td>
</tr>
<tr>
<td>G20394</td>
<td>Sweeter than Sweet Cure</td>
<td>10#, 25#, 50# box</td>
</tr>
<tr>
<td>G20397</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</td>
<td>50# box</td>
</tr>
<tr>
<td>G20402</td>
<td>White Cure w/Nitrite</td>
<td>50# box</td>
</tr>
</tbody>
</table>

**BROWN SUGAR BACON CURE**

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. If phosphates or added salt is used to increase brine strength, the water must be adjusted to maintain proper cure level. Pump or tumble at 10% level for compliance.

**BROWN SUGAR BACON CURE COMPLETE**

R02929 • 50# box  
Ingredients: Salt, Brown sugar, Sodium Erythorbate (2.70%), Sodium Bicarbonate (1%) as a buffer, Sodium Nitrite (0.80%), 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**

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**

G20316 • 50# box  
Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.86%), and less than 1% Glycerin added to prevent caking.  
Use: 1# of cure per gallon of water for a 10% pump. 1 ¾# of cure per 100# meat.

**COMPLETE CURE W/ SUGAR**

R01593 • 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**

R01399 • 50# box, R03621 • 5/5# bags  
Ingredients: Salt, Sugar, Molasses, 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**

R02990 • 50# box  
Ingredients: Salt, 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# meat.
<table>
<thead>
<tr>
<th><strong>CURE W/ MAPLE SUGAR</strong></th>
<th>R01392 • 10#, 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Cane and Maple Sugars, Dextrose, Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol and Sodium Bicarbonate added as processing aids. Use: 2# of cure mix to 100# of meat, 2# of cure per gallon of pickle, for 10% pump.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>CUSTOM CURE</strong></th>
<th>R01587 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt Sugar, Sodium Nitrate (1.0%), Sodium Nitrite (0.75%), and Dextrose, with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking. Use: 2# of cure per 100# of meat.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>FREEZE-EM PICKLE</strong></th>
<th>R02991 • 50# box/R01937 • 25/1# bags</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Sodium Nitrite (12.0%), Sodium Nitrite (1.50%), Dextrose, with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking. Use: 1# 12oz of cure mix per 10# of brine for pumping pickle.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>OLD FASHIONED SPECIAL CURE MIX</strong></th>
<th>G20334 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Sugar, Maple Sugar, and less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 17# of cure mix to 83# of water for a 10% pump.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>OLD FASHION SPECIAL CURE N/N</strong></th>
<th>G20331 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Sugar, Maple Sugar, Sodium Nitrate (0.86%), Sodium Nitrate (0.86%), 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.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>POULTRY CURE</strong></th>
<th>R01594 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Brown Sugar, Sodium Nitrate (1.50%), Sodium Bicarbonate, with not more than 2% Propylene Glycol added as a processing aid. Use: 88# of cure per gallon of water for a 10% pump.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SOUTHERN BROWN SUGAR CURE W/NITRITE</strong></th>
<th>G20234 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Brown Sugar, 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.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPECIAL BACON CURE</strong></th>
<th>G20337 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>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. If phosphates or additional salt is used to increase brine strength, the water must be adjusted to maintain proper cure level. Pump at 10% level for compliance.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPECIAL CURE 120 W/ MAPLE SUGAR</strong></th>
<th>R02992 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Cane Maple Sugars, Dextrose, Sodium Nitrite (0.60%), and less than 2% Propylene Glycol added to prevent caking. Use: 2# of cure to 100# of meat.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPECIAL CURE MIX N/N</strong></th>
<th>G20732 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>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 to make 10# of brine for pumping pickle.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPECIAL CURE MIX W/NITRITE</strong></th>
<th>G20059 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>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. Process as usual.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPEED CURE W/NITRITE W/COLOR</strong></th>
<th>G21797 • 50/4oz bags = 20# cs</th>
</tr>
</thead>
<tbody>
<tr>
<td>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 and process as usual.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SPEED CURE #0404 W/NITRITE W/COLOR</strong></th>
<th>G20696 • 50# box</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ingredients: Salt, Sodium Nitrite (6.25%), Red (0.0018%), and less than 2% Propylene Glycol added to prevent caking. Use: 4oz of cure mix per 100# of sausage material. For pumping pickle, use 4oz of cure mix. 1 ½# of salt, and 4oz of sugar per 10# of brine.</td>
<td></td>
</tr>
</tbody>
</table>

To Order, Call 800.432.0105
## 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, Diced, Cinnamon</td>
<td>5#, 10#, 20# box</td>
<td>10-15%</td>
</tr>
<tr>
<td>802060</td>
<td>Apples, Diced, Granny Smith</td>
<td>5#, 10#, 25# box</td>
<td>10-15%</td>
</tr>
<tr>
<td>802127</td>
<td>Blueberries, Whole</td>
<td>5#, 10#, 20# box</td>
<td>8-12%</td>
</tr>
<tr>
<td>802156</td>
<td>Cherries, Red Sour</td>
<td>5#, 10#, 25# 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, Small Whole</td>
<td>5#, 10#, 25# box</td>
<td>15%</td>
</tr>
<tr>
<td>805458</td>
<td>Jalapeno Pepper, diced, green</td>
<td>3# jar, 1#, 5#, 10#, 20#, 30# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805604</td>
<td>Jalapeno Pepper, diced, red</td>
<td>3# jar, 10# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>802233</td>
<td>Lemon Peel, Granulated</td>
<td>5# box</td>
<td>8%</td>
</tr>
<tr>
<td>802284</td>
<td>Lemon Juice Powder</td>
<td>1#, 5# box</td>
<td>8%</td>
</tr>
<tr>
<td>802320</td>
<td>Mangos, Diced</td>
<td>1,2,5,10#, 25#, 44# box</td>
<td>8%</td>
</tr>
<tr>
<td>802409</td>
<td>Pineapple, Diced Large</td>
<td>11#, 22# box</td>
<td>10-15%</td>
</tr>
<tr>
<td>802417</td>
<td>Pineapple, Diced Small</td>
<td>5#, 11#, 22# box</td>
<td>10-15%</td>
</tr>
<tr>
<td>802616</td>
<td>Raspberries, Whole</td>
<td>5#, 10#, 20# box</td>
<td>10-15%</td>
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</tbody>
</table>

## DEHYDRATED VEGETABLES

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
<th>USAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td>805044</td>
<td>Bell Pepper, Diced, Green</td>
<td>3#, 5#, 10# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805087</td>
<td>Bell Pepper, Diced, Red</td>
<td>3#, 5#, 30# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805124</td>
<td>Bell Pepper, Diced, Green &amp; Red</td>
<td>5#, 10# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805250</td>
<td>Celery, Cross Cut</td>
<td>5#, 20# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805096</td>
<td>Kale Flakes</td>
<td>10# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805653</td>
<td>Mushrooms, Shiitake, Diced</td>
<td>5# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805707</td>
<td>Mushrooms, Shiitake, Powder</td>
<td>5#, 25# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>806106</td>
<td>Olive, Green Diced</td>
<td>5#, 10#, 20# box</td>
<td>8-10%</td>
</tr>
<tr>
<td>805853</td>
<td>Sun Dried Tomatoes, Diced</td>
<td>5# box</td>
<td>8-10%</td>
</tr>
</tbody>
</table>

## ETHNIC

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G94558</td>
<td>Cajun #4027</td>
<td>5/5# bags = 25# cs</td>
</tr>
<tr>
<td>G20221</td>
<td>Cajun #5</td>
<td>25/0.75# bags = 19.50# cs</td>
</tr>
<tr>
<td>G20219</td>
<td>Cajun Sausage</td>
<td>12/0.75# bags = 9.37# cs</td>
</tr>
<tr>
<td>335011</td>
<td>Cajun Sausage</td>
<td>5/5# bags = 25# cs</td>
</tr>
<tr>
<td>C00285</td>
<td>Chorizo Sausage #191</td>
<td>6/2.5# bags = 15# cs</td>
</tr>
<tr>
<td>G32104</td>
<td>Chorizo Sausage #2802</td>
<td>8# jug, 25# box</td>
</tr>
<tr>
<td>G20282</td>
<td>Chorizo Mexican Style</td>
<td>24/50# bags = 12# cs</td>
</tr>
<tr>
<td>G20569</td>
<td>Landjager #568</td>
<td>5/5.6875# bag = 28.437# cs</td>
</tr>
<tr>
<td>G20595</td>
<td>Mettwurst</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G63637</td>
<td>Chorizo Sausage</td>
<td>25# box</td>
</tr>
<tr>
<td>766302</td>
<td>Chorizo Sausage</td>
<td>10/0.65# bags = 6.5# cs</td>
</tr>
<tr>
<td>814300</td>
<td>Swedish Meatball</td>
<td>25/1.0375# bag s = 27.34# cs</td>
</tr>
<tr>
<td>G22470</td>
<td>Swedish Potato Sausage</td>
<td>12/1.5# bags = 18# cs</td>
</tr>
<tr>
<td>G32121</td>
<td>Swedish Potato Sausage</td>
<td>25# box</td>
</tr>
<tr>
<td>G22649</td>
<td>Taco Seasoning #27</td>
<td>5#, 10#, 50# box</td>
</tr>
</tbody>
</table>
CAJUN #4027
G94558 • 5/5# bags
Ingredients: Spices, Paprika, Salt, Garlic Powder.
Use: Add to sausage mixture to desired flavor, 0.75 to 1.5%.

CAJUN #5
G20221 • 25/0.78# bags
Ingredients: Salt, Spices (including Red Pepper, Black Pepper, and White Pepper), Garlic Powder, Onion Powder, Sugar and less than 2% Silicon Dioxide and Hydrogenated Cottonseed and Soybean Oil added to prevent caking.
Use: 0.78# of seasoning per 25# of meat.

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

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

CHORIZO SAUSAGE #191
C02205 • 6/2.5# bags
Use: 2.5# of seasoning per 50# of meat.

CHORIZO SAUSAGE #2802
G32104 • 8# jug, 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%).

CHORIZO SEASONING MEXICAN STYLE
G20282 • 24/50# bags
Ingredients: Salt, Spices (Chili Peppers, Red Pepper, Paprika, Cumin, Oregano, Savory), Garlic Powder, Spice Extractives, less than 2% Silicon Dioxide added to prevent caking.
Use: 1# of seasoning per 25# of meat.

LANDJAGER #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 0.25# Speed Cure per 100# of meat.

METTWURST
G20595 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.68%), and less than 1% 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.

CHORIZO SAUSAGE
G63837 • 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.

CHORIZO SAUSAGE
766302 • 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
814300 • 25/1.0375# 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: 1.0375# of seasoning with 25oz of water, add 8# 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: 1.5# 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>
</tr>
<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</td>
<td>6 Retail Packs/Cs</td>
</tr>
<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>
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<tr>
<td>991472</td>
<td>Grandpa Josh’s Hot Italian Sausage</td>
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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 pork, park, 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
991022 • 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, shape into patties, or place in poly bags and freeze immediately.

GRANDPA JOSH’S GARLIC SUMMER SAUSAGE & CTP
991202 • 6 Retail Packs/Cs
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 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
991472 • 6 Retail Packs/Cs
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 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 (29/32mm), shape into patties, or place in poly bags and freeze immediately.

To Order, Call 800.432.0105
GRANDPA JOSH SAUSAGE SEASONINGS

GRANDPA JOSH'S JERKY & CTP
991102 • 6 Retail Packs/Cs
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 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 MAPLE SAUSAGE
991852 • 6 Retail Packs/Cs
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 and cure with one pint of cold water and mix well. Combine with 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
991602 • 6 Retail Packs/Cs
Ingredients: Salt, Sugar, Flavors, 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 (20-24mm) casings. Smoke and cook until desired color and 155 degrees is reached.

GRANDPA JOSH'S POLISH SAUSAGE & CTP
991302 • 6 Retail Packs/Cs
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 and cook until desired color and 155 degrees is reached.

GRANDPA JOSH'S RING BOLOGNA & CTP
991252 • 6 Retail Packs/Cs
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 summer sausage casings. Smoke and cook until desired color and 155 degrees is achieved.

GRANDPA JOSH'S SNACK STICK & CTP
991702 • 6 Retail Packs/Cs
Ingredients: Salt, Hydrolyzed Corn Protein, Dextrose, Spices, Sugar, with not more than 2% Soybean Oil and Silica Gel 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 sheep (20-24mm) casings. Smoke and cook until desired color and 155 degrees is reached.

GRANDPA JOSH'S SUMMER SAUSAGE & CTP
991002 • 6 Retail Packs/Cs
Ingredients: Salt, Dextrose, Monosodium Glutamate (6.7%), Spices, Garlic Powder, Sodium Erythorbate (1.36%), Flavors, 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 summer sausage casings. Smoke and cook until desired color and 155 degrees is achieved.

GRANDPA JOSH'S SUMMER SAUSAGE W/O MSG
991952 • 6 Retail Packs/Cs
Ingredients: Salt, Dextrose, Malto dextrin, Spices, Garlic Powder, Sodium Erythorbate, Natural Flavors, Tricalcium Phosphate and Soybean Oil added as a processing aid.
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 (29/32mm) casings, shape into patties, or place in poly bags and freeze immediately.

GRANDPA JOSH'S TERIYAKI JERKY & CTP
991452 • 6 Retail Packs/Cs
Ingredients: Salt, Spices, Dextrose, Sugar, Paprika, BHA (0.14%), BHT (0.14%), and Citric Acid (0.14%) 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 (29/32mm) casings, shape into patties, or place in poly bags and freeze immediately.

GRANDPA JOSH'S VENISON BACON
991352 • 6 Retail Packs/Cs
Ingredients: Salt, nonfat Dry Milk, Brown Sugar, Monosodium Glutamate, Gelatin, Natural Smoke Flavor, Malto dextrin, 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. 0.8825# of seasoning and 1 oz. of cure for 25# of meat. Add 2# of cold water.

Processing Schedule: Grind the venison trim and 80/20 pork trim through a 9/64” grinder plate. Transfer into a mixer. 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. Remove from mixer and hold overnight (optional). Transfer the sausage batter to the stuffer.
Stuffing: Stuff the venison bacon into pans and transfer to smokehouse screens or stuff through a specialized extruding horn directly onto smokehouse screens.
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.

To Order, Call 800.432.0105

To Order, Call 800.432.0105
## GRANDPA JOSH’S SOUPS • JUST ADD MEAT...COMPLETE!

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tr>
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<td>Grandpa Josh’s Barley &amp; Beef Soup Mix</td>
<td>24/0.50# pkgs</td>
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<tr>
<td>793061</td>
<td>Grandpa Josh’s Bean &amp; Barley Soup Mix</td>
<td>12/1# pkgs</td>
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<td>793091</td>
<td>Grandpa Josh’s Chick-A-Noodle Soup Mix</td>
<td>12/0.50# pkgs</td>
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<td>793121</td>
<td>Grandpa Josh’s Chili Mix</td>
<td>12/1# pkgs</td>
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<tr>
<td>793151</td>
<td>Grandpa Josh’s Italian Bean &amp; Pasta Soup Mix</td>
<td>12/0.95# pkgs</td>
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<tr>
<td>793181</td>
<td>Grandpa Josh’s Old Fashioned Soup Mix</td>
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<tr>
<td>793211</td>
<td>Grandpa Josh’s Split Pea Soup Mix</td>
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### 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 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 6oz 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 2.5 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.

### GRANDPA JOSH’S OLD FASHIONED SOUP MIX

**793181 • 12/1# pkgs**

**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# pkgs**

**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.

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Grandpa Josh’s 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!
# GRANDPA JOSH'S BBQ AND STEAK SAUCES

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<td>Grandpa Josh's BBQ Sauce, Smokey</td>
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<td>Grandpa Josh's BBQ Sauce, Tangy</td>
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<td>920246</td>
<td>Grandpa Josh's Steak Sauce</td>
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## GRANDPA JOSH'S BBQ SAUCE • CAJUN

**920285 • 12/19oz btls/cs**


## GRANDPA JOSH'S BBQ SAUCE • HOT N' SPICY

**920245 • 12/19oz btls/cs**


## GRANDPA JOSH'S BBQ SAUCE • OLD FASHIONED

**920995 • 12/19oz btls/cs**


## GRANDPA JOSH'S BBQ SAUCE • SMOKEY

**920125 • 12/19oz btls/cs**


## GRANDPA JOSH'S BBQ SAUCE • TANGY

**920422 • 12/19oz btls/cs**


## GRANDPA JOSH'S STEAK SAUCE

**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.
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<td>G94546</td>
<td>California Ham Spice</td>
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<td>Chopped Ham/Pork</td>
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<td>Honey Baked Ham Glaze</td>
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<td>G32098</td>
<td>Malaboza Ham</td>
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<td>G69755</td>
<td>New England Ham</td>
<td>7/6.63# bags = 46.41# cs</td>
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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.

CALIFORNIA HAM SPICE
G94546 • 5/5# bags
Ingredients: Spice Extractives of Allspice, Clove, Capsicum, and Cassia on a sugar dextrose carrier.
Use: 6-8oz of seasoning per 100# of meat. Spiced Ham Loaf, Ham Sausage, Minced Ham. For pumping pickles, dissolve 4-8oz of seasoning per 10 gallons of pickle.

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

CHOPPED HAM/PORK
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
G32098 • 8# jug, 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: 6-8oz of seasoning per 100# of meat. For pumping pickles: Dissolve 4-8oz of seasoning in each 10 gallons of pickle.

NEW ENGLAND HAM
G69755 • 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.
HAM NETS

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<td>Ham Net 12 x 36 1153 PRH</td>
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<tr>
<td>681591</td>
<td>Ham Net 12 x 36 1397 TSH</td>
<td>100 pcs/cs</td>
</tr>
<tr>
<td>681681</td>
<td>Ham Net 17.5 x 36 9695 TSH</td>
<td>100 pcs/cs</td>
</tr>
<tr>
<td>681690</td>
<td>Ham Net 12 2194 LST Small DuroKnit</td>
<td>15# roll</td>
</tr>
<tr>
<td>681771</td>
<td>Ham Stockinet 36</td>
<td>100 pcs/cs</td>
</tr>
<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>
</tr>
<tr>
<td>681911</td>
<td>Ham Net 36 2323 PRL</td>
<td>300 pcs/cs</td>
</tr>
</tbody>
</table>

EEZ-OUT NET RELEASE AGENT

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 • 100 pcs/cs
Use: Smoked Cheese, Large Canadian Bacon, Boneless Hams, Cottage Bacon, Boneless Turkey Breast, Whole Chicken.

HAM NET 10’ 1284 LST

681451 • 15# roll
Use: Canadian Bacon, Boneless Hams, Cottage Bacon.

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 • 100 pcs/cs
Use: Dried Beef, Turkey, Bone-In Ham.

HAM NET 12 X 42 1153 PRH

681311 • 200 pcs/cs
Use: Dried Beef, Turkey, Bone-In Ham.

HAM NET 12’ 1153 PRT

681320 • 25# roll

HAM NET 12 X 30 1181 PSH

681569 • 100 pcs/cs
Use: Boneless Hams, Large Cottage Bacon, Pit Hams, Tear-Drop Hams, Semi-boneless Hams.

HAM NET 12 X 36 1223 LSA • CLEAR

681471 • 100 pcs/cs
Use: Smoked Turkey, Bone-in Ham, General All-Purpose less than 30#.

HAM NET 12’ 1223 LST LARGE DUROKNIT

681441 • 15# roll
Use: Smoked Turkey, Bone-in Ham, General All-Purpose less than 30#.

HAM NET 17.5 x 36 9695 TSH

681681 • 100 pcs/cs
Use: Picnic Hams, Whole Chicken

HAM NET 36’ 2323 PRL

681911 • 300 pcs/cs
### HEALTHY SEASONING BLENDS

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G31532</td>
<td>All Meat Weiner/Bologna w/o MSG</td>
<td>7/6.25# bags/cs</td>
</tr>
<tr>
<td>G72609</td>
<td>Andouille Sausage w/o Erythorbate &amp; CSS</td>
<td>5/5.74# bags = 28.70# cs</td>
</tr>
<tr>
<td>G22337</td>
<td>BBQ Smokehouse Chicken w/o MSG</td>
<td>5/5# bags/cs</td>
</tr>
<tr>
<td>G47976</td>
<td>Beef Stick Unit w/o MSG</td>
<td>5/5.56# bags/cs</td>
</tr>
<tr>
<td>G52944</td>
<td>Bratwurst w/o MSG &amp; HVP</td>
<td>8/5.60# bags/cs</td>
</tr>
<tr>
<td>G32793</td>
<td>Bratwurst Unit w/o MSG</td>
<td>8/5.63# bags/cs</td>
</tr>
<tr>
<td>G20148</td>
<td>Bratwurst w/o MSG</td>
<td>5/5.5# bags/cs</td>
</tr>
<tr>
<td>G53812</td>
<td>Bratwurst w/o MSG</td>
<td>31.56# bag</td>
</tr>
<tr>
<td>G45513</td>
<td>Jalapeno Beef Stick w/o MSG</td>
<td>12/4.25# bags/cs</td>
</tr>
<tr>
<td>G31781</td>
<td>Lemon Pepper Shaker w/o MSG</td>
<td>3# jug, 50# box</td>
</tr>
<tr>
<td>G20594</td>
<td>Meat Loaf w/o MSG</td>
<td>10/2.25# bags/cs</td>
</tr>
<tr>
<td>768250</td>
<td>Carbwise Snack Stick (Low Carb)</td>
<td>46/1.11# bags/cs</td>
</tr>
<tr>
<td>G19165</td>
<td>North Country Smoked Sausage SCTP w/o MSG</td>
<td>10/3.28# bags/cs</td>
</tr>
<tr>
<td>G32377</td>
<td>Pepper Beef Stick &amp; CTP w/o MSG</td>
<td>6/7.55# bags/cs</td>
</tr>
<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>G44514</td>
<td>Polish/Salami Sausage w/o MSG</td>
<td>6/4# bags/cs</td>
</tr>
<tr>
<td>G20798</td>
<td>Polish Sausage w/o MSG</td>
<td>5/5.50# bags/cs</td>
</tr>
<tr>
<td>G20683</td>
<td>Pork Sausage #102 w/o MSG</td>
<td>50/0.50# bags/cs</td>
</tr>
<tr>
<td>G22000</td>
<td>Pork Sausage #109 w/o MSG</td>
<td>50/0.484# 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>GOA03H</td>
<td>Spicy Colorado Beef Jerky &amp; CTP w/o MSG</td>
<td>13/3.77# bags/cs</td>
</tr>
<tr>
<td>G20893</td>
<td>Summer Sausage &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# box</td>
</tr>
<tr>
<td>G96703</td>
<td>BBQ Shaker w/o MSG</td>
<td>5/5# bags/cs</td>
</tr>
</tbody>
</table>

### USE INSTRUCTIONS

**ALL MEAT WIENER/BOLOGNA W/O MSG**
- **G31532** • 7/6.25# bags/cs
  - Use: 6.25#/100# meat.

**ANDOUILLE SAUSAGE 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.

**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 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** • 5/5.5# bags/cs
  - Use: To taste.

**BRATWURST W/O MSG**
- **G32243** • 31.56# bag
  - Use: 5.26#/100# meat.

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

**LEMON PEPPER SHAKER W/O MSG**
- **G31781** • 50# box
  - Use: To taste.

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

**MEAT LOAF W/O MSG**
- **G20893** • 10/3.28# bags/cs
  - Use: 1 Unit/100# meat.

**NO. COUNTRY SMOKE SAUSAGE & CTP W/O MSG**
- **G19165** • 10/3.28# bags/cs
  - Use: 1 Unit/100# meat.

**PEPPER BEEF STICK & CTP W/O MSG**
- **G32377** • 6/7.55# bags/cs
  - Use: 1 Unit/100# meat.
<table>
<thead>
<tr>
<th>Product Description</th>
<th>Part Number</th>
<th>Bags/Case</th>
<th>Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>PEPPERONI W/O MSG</td>
<td>G20294</td>
<td>5/5.50#</td>
<td>Use: 5.88#/100# meat.</td>
</tr>
<tr>
<td>PLUS 2 MILD ITALIAN SAUSAGE W/O MSG</td>
<td>G20544</td>
<td>25/1.9375#</td>
<td>Use: 1.9375#/50# meat.</td>
</tr>
<tr>
<td>POLISH/SALAMI SAUSAGE W/O MSG</td>
<td>G44514</td>
<td>6/7.00#</td>
<td>Use: 1 Unit/100# meat.</td>
</tr>
<tr>
<td>POLISH SAUSAGE W/O MSG</td>
<td>G20798</td>
<td>5/5.50#</td>
<td>Use: 5.88#/100# meat.</td>
</tr>
<tr>
<td>PORK SAUSAGE #102 W/O MSG</td>
<td>G20683</td>
<td>50/0.50#</td>
<td>Use: .50# of seasoning to 25# meat.</td>
</tr>
<tr>
<td>PORK SAUSAGE #109 W/O MSG</td>
<td>G22000</td>
<td>50/0.484#</td>
<td>Use: 0.484#/25# meat.</td>
</tr>
<tr>
<td>SPECIAL BRATWURST UNIT W/O MSG</td>
<td>G48659</td>
<td>6/5.63#</td>
<td>Use: 1 Unit/100# meat.</td>
</tr>
<tr>
<td>SPICY COLORADO BEEF JERKY &amp; CTP W/O MSG</td>
<td>G0AD3H</td>
<td>13/3.77#</td>
<td>Use: 1 Unit/100# meat.</td>
</tr>
<tr>
<td>SUMMER SAUSAGE &amp; CTP W/O MSG</td>
<td>G20893</td>
<td>5/5.50#</td>
<td>Use: 1 Unit/100# meat.</td>
</tr>
<tr>
<td>TERIYAKI BEEF STICK W/O MSG, W/O SODIUM ERYTHORBATE</td>
<td>G44906</td>
<td>50# box</td>
<td>Use: 8.06#/100# meat.</td>
</tr>
<tr>
<td>BBQ SHAKER SEASONING W/O MSG</td>
<td>G86703</td>
<td>5/5#</td>
<td>Use: To taste.</td>
</tr>
</tbody>
</table>

**To Order, Call 800.432.0105**
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 is a savory, robust meaty flavor. The UMAMI letters refer to flavor enhancers with these initials: MSG, HVP and YE. Monosodium Glutamate, Hydrolyzed Vegetable (corn, soy or wheat) and Yeast Extract are the full names of the UMAMI letters.

These are the ingredients which give the UMAMI or “Fifth Flavor.” This UMAMI note fills the “donut hole” in the middle of your tongue. These 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.

**ITALIAN**

<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>G31636</td>
<td>Hot Italian Sausage #135-C</td>
<td>50/0.50# bags = 25# cs</td>
</tr>
<tr>
<td>G20529</td>
<td>Hot Italian Sausage</td>
<td>24/0.5# bags</td>
</tr>
<tr>
<td>AC0103</td>
<td>Hot Italian</td>
<td>24/0.5# bags = 12# cs</td>
</tr>
<tr>
<td>AC0102</td>
<td>Mild Italian Pork Sausage</td>
<td>24/0.5# bags = 12# cs</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 W/ AO</td>
<td>25# box</td>
</tr>
<tr>
<td>G66963</td>
<td>Mild Italian Sausage</td>
<td>100/0.50# bags = 50# cs</td>
</tr>
<tr>
<td>G31638</td>
<td>Sweet Italian Pork Sausage #137-C</td>
<td>25# box</td>
</tr>
<tr>
<td>G31637</td>
<td>Sweet Italian Pork Sausage #137-C</td>
<td>50/0.5# bags = 25# cs</td>
</tr>
<tr>
<td>G20036</td>
<td>Sweet Italian Sausage</td>
<td>24/0.5# bags = 12# cs</td>
</tr>
<tr>
<td>G13206</td>
<td>Hot Italian Sausage Complete #101</td>
<td>25# box</td>
</tr>
<tr>
<td>G20549</td>
<td>W + 2 Hot Italian Pork Sausage</td>
<td>12/1.0625# bags = 12.75# cs</td>
</tr>
<tr>
<td>G20603</td>
<td>W + 2 Mild Italian Pork Sausage</td>
<td>12/1.065# bags = 12.75# cs</td>
</tr>
<tr>
<td>G20544</td>
<td>W +2 Mild Italian Pork Sausage W/O MSG</td>
<td>25/1.9375# bags = 48.44# cs</td>
</tr>
<tr>
<td>G25047</td>
<td>W +2 Hot Italian Pork Sausage W/O MSG</td>
<td>25/1.0312# bags = 25.78# cs</td>
</tr>
</tbody>
</table>

**HOT ITALIAN SAUSAGE #135-C**

**G33392 • 25# box**
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 #135-C**

**G31636 • 50/0.50# 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.

**HOT ITALIAN SAUSAGE**

**G20529 • 24/0.5# bags**
Ingredients: Salt, Red Pepper, Fennel, Anise, Monosodium Glutamate, Spice Extractives. Use: 0.5# 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.
ITALIAN

AC LEGG MILD ITALIAN PORK SAUSAGE
AC0102 • 24/0.5# bags
Ingredients: Salt, Fennel and Black Pepper.
Use: 0.50# of seasoning per 25# of meat.

MEDIUM ITALIAN SAUSAGE #136-C
G33934 • 25# box
Ingredients: Salt, Spices (including Fennel and Pepper), Sugar, Paprika, Garlic Powder, 3.49% Protein.
Use: 2.0# of seasoning per 100# of meat.

MEDIUM ITALIAN SAUSAGE #136-C
G75220 • 50/0.50# bags
Ingredients: Salt, Spices (including Fennel and Pepper), Sugar, Paprika, Garlic Powder, 3.49% Protein.
Use: 0.50# of seasoning per 25# of meat.

MEDIUM ITALIAN SAUSAGE #136-C W/ AO
G33369 • 25# box
Ingredients: Salt, Spices, Sugar, Paprika, Garlic Powder, Butylated Hydroxy Anisole (0.15%), Butylated Hydroxy Toulene (0.15%), Soybean Oil, 3.46% Protein.
Use: 2.0# of seasoning per 100# of meat.

MILD ITALIAN SAUSAGE
G86963 • 100/0.50# bags
Ingredients: Salt, Spices (including Fennel and Pepper), Paprika, Monosodium Glutamate, Sugar, Extractives of Spices and Paprika, not more than 2% Silicone Dioxide added to prevent caking.
Use: 0.50# of seasoning per 25# of meat.

PLUS 2 MILD ITALIAN SAUSAGE W/O MSG
G20644 • 25/1.9375# bags
Ingredients: Salt, Spices (including Fennel, Black Pepper, Paprika, Anise, Nutmeg), Extractive of Paprika.
Use: 1.9375# of seasoning per 50# of meat.

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 PORK SAUSAGE #137-C
G31638 • 25# box
Ingredients: Salt, Fennel, Black Pepper, Paprika, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (2.06% Protein).
Use: 2.0# of seasoning per 100# of meat.

SWEET ITALIAN PORK SAUSAGE
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.

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
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.

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.
Same as Hot Italian with additional amounts of Paprika added for color.

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.

W + 2 HOT ITALIAN PORK SAUSAGE W/O MSG
G20547 • 25/1.0312# bags
Ingredients: Salt, Spices (including Red Pepper, Fennel and Anise), Oleoresin, Paprika and Spice Extractives.
Use: 1.0312# of seasoning per 50# of meat.
**BBQ JERKY & CTP**
G32119 • 4/13.25# bags
Ingredients: Sugar, Salt, Onion and Garlic Powder, Smoke Flavoring (Maltodextrin, Natural Smoke 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 caking. 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 & CTP**
G33345 • 9/5.0# bags
Ingredients: Salt, Sugar, Pepper, Garlic, with not more than 2% Propylene Glycol added to prevent caking. 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 & 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, Oxorein Paprika, with not more than 2% Silicon Dioxide 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.

**JERKY #358**
G33428 • 25# box
Ingredients: Salt, Spices, Garlic Powder, Spice Extractives, not more than 2% Tricalcium Phosphate added to prevent caking.

**JERKY #358**
G22001 • 5/5.0# bags
Use: 20 oz of seasoning per 100# of meat.

**MANDEVILLE JERKY**
G33235 • 50# bag
Ingredients: Hydrolyzed Corn Protein, Salt, Onion Powder, Garlic Powder, Spices, Not more than 2% Silicon Dioxide, Soybean Oil and Calcium stearate added to prevent caking.

**JERKY KIT**
J15000 • 25# box
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. Contains: Soy.
Use: 1.34# seasoning & .06# Modern Cure per 25# of meat.

**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. Contains: Soy.
Use: 1# of seasoning per 1 gallon of water as a marinade.

**SPICY COLORADO JERKY**
G0A03H • 13/3.77# bags
Ingredients: Salt, Sugar, Spice, 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: 3.5# of seasoning and 0.25# Modern Cure per 100# of meat.

**TERIYAKI JERKY**
757820 • 25/1.75# bag
Use: 1.75# of seasoning and 0.062# Modern Cure per 25# of meat.

**TERIYAKI JERKY & 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, Spices, 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: 6.38# of seasoning and 0.25% of modern cure to 100# of meat.
### Marinated Loaves

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G24221</td>
<td>Ham Loaf &amp; CTP</td>
<td>12/3.75 bags = 45# cs</td>
</tr>
<tr>
<td>G32081</td>
<td>Jellied Roast Beef</td>
<td>10/5.56# bag/cs = 55.6#</td>
</tr>
<tr>
<td>G31915</td>
<td>Luau Loaf &amp; CTP</td>
<td>6/7.5# bags = 45# cs</td>
</tr>
<tr>
<td>G20587</td>
<td>Meatloaf</td>
<td>10/2.25# bags = 22.5# cs</td>
</tr>
<tr>
<td>G65559</td>
<td>Homestyle Meat Loaf</td>
<td>25/ 1.56# bags = 39# cs</td>
</tr>
</tbody>
</table>

### Ham Loaf & CTP

**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

**G32081** • 10/5.56# bags
Ingredients: Gelatin (54.0%), Salt, Spices, Sugar, Onion Powder, Monosodium Glutamate (4.50%).
Use: 5.56# of seasoning to 12.5# of beef broth. Boil with 50# meat for 4 minutes and fill loaf pans.

### Luau Loaf & 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

**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% Hydrogenated Cottonseed and Soybean Oil added to prevent caking. (Sulfites 44PPM)
Use: Stir 2# 4oz of seasoning into 5# of cold water. Let stand 20 minutes. Grind 23# of beef and mix with seasoning mixture.

### 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 Pepper, 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.

### Marinades

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>100655</td>
<td>Alfredo Sauce</td>
<td>24/1# bag = 24# cs</td>
</tr>
<tr>
<td>102148</td>
<td>Bangkok Thai</td>
<td>24/1# bag = 24# cs</td>
</tr>
<tr>
<td>G56918</td>
<td>Barbeque</td>
<td>10/2# bag = 20# cs</td>
</tr>
<tr>
<td>908926</td>
<td>Black-N-Blue</td>
<td>20/5.3125# bag = 10.63# cs</td>
</tr>
<tr>
<td>100526</td>
<td>Bourbon Grill</td>
<td>20/1# bag = 20# cs</td>
</tr>
<tr>
<td>756132</td>
<td>Buffalo Wing</td>
<td>10/2# bag = 20# cs</td>
</tr>
<tr>
<td>756192</td>
<td>Burgundy Pepper</td>
<td>24/1.5# bag = 36# cs</td>
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<tr>
<td>G55692</td>
<td>Butter Garlic <em>(Best Seller)</em></td>
<td>20/1# bag = 20# cs, 25# box</td>
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<tr>
<td>756292</td>
<td>Butter Lemon Garlic</td>
<td>20/1# bag = 20# cs, 50# box</td>
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<tr>
<td>104115</td>
<td>Cajun</td>
<td>24/1.75# bag = 18# cs</td>
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<tr>
<td>756322</td>
<td>California Garlic Pepper</td>
<td>12/1.0# bag = 12# cs</td>
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<tr>
<td>101115</td>
<td>Caribbean Jerk</td>
<td>24/1.775# bag = 15.5# cs</td>
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<tr>
<td>G32090</td>
<td>Chicken #45</td>
<td>25# box</td>
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<tr>
<td>100204</td>
<td>Chipotle</td>
<td>20/1# bag</td>
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<tr>
<td>100206</td>
<td>Cranberry Orange</td>
<td>20/1# bag = 20# cs</td>
</tr>
<tr>
<td>100405</td>
<td>Deep South Bourbon</td>
<td>20/1# bag = 20# cs</td>
</tr>
<tr>
<td>100243</td>
<td>Door County Cherry</td>
<td>24/1# bag = 24# cs</td>
</tr>
</tbody>
</table>
### ALFREDO SAUCE

**100655 • 20/1# bags**  
*Ingredients:* Non-Fat Dried Milk, Wheat Flour, Romano Cheese Made From Cow’s Milk, Onion & Garlic, Modified Food Starch, Hydrolyzed Corn Protein, Spices, Natural Butter Flavor. Salt with no more than 2% Silicon Dioxide added to prevent caking. Contains Milk and Wheat.  
*Use:* 1# of seasoning per 2# of water. Add to 25# of meat.

### BANGKOK THAI

**102146 • 20/1# bags**  
*Ingredients:* Maltodextrin, Salt, Spices, Sodium Phosphate (10%), Onion Powder, Dehydrated Scallions, Extractives of Spices.  
*Use:* 1# of seasoning to 2# of cold water. Add to 25# of meat.

### BARBEQUE

**756022 • 10/2# bags**  
*Ingredients:* Sugar, Salt, Dextrose, Tomato Powder, Paprika and other Spices, Sodium Tripolyphosphate (5.9%), Natural Smoke Flavoring, Modified Food Starch, Onion and Garlic Powder, Vinegar Powder, Soy Flour, Molasses, Polyphosphate 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 2.0# of cold water. Add to 25# of meat.

### BLACK-N-BLUE

**908926 • 20/1# bags**  
*Ingredients:* Salt, Sodium Phosphates (13.64%), Soy Sauce Powder (Hydrolyzed Soy & Corn Protein, Corn Syrup Solids, Dextrin, Salt, Caramel Color, Dextrose), Spices including Black Pepper, Caramel Color, Onion & Garlic Powder, Hydrolyzed Soy Protein, Cheddar Cheese Powder, (Cheddar Cheese (Cultured Pasteurized Milk, Salt, Enzymes), Whey, Buttermilk, Salt, Disodium Phosphate), Natural Flavors (Cheese Flavor, Maltodextrin, Whey Solids, Natural Cheddar Cheese Flavor, Salt), Butter Flavor With No More Than 2% Silicon Dioxide added to prevent caking. Contains: Milk & Soy.  
*Use:* .53125# of seasoning per 25# of meat.

### BOURBON GRILL

**100339 • 20/1# bags**  
*Ingredients:* Maltodextrin (M-100), Salt, Sugar, Hydrolyzed Soy Protein Isolate with hydrolyzed Soybean oil, Sodium Tripoly Phosphate, Caramel Color, Dehydrated Onion and Garlic, Whey, Bleached Wheat Flour (Wheat, Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid, Enzyme), Spice, Natural and Artificial Flavors, Disodium Inosinate and Disodium Guanylate, With 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.
BUFFALO WING
756132 •  10/2# bags
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.

BURGUNDY PEPPER
756192 • 24/1.9# bags
Ingredients: Maltodextrin, Salt, Burgundy Wine Solids, Dextrose, Sodium Phosphate, Spices, Autoalyzed Yeast Extract, Sugar, Soy Sauce Powder (Soybeans, Wheat, Salt), Malic Acid, Modified Corn Starch, Natural Flavors, Mushrooms, Garlic and Onion.
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

BUTTER GARLIC
G20046 • 12/9.75 oz bags
Ingredients: Natural Butter Flavor (Maltodextrin, Lipolyzed Cream Flavor, Annatto, Tumeric, Salt, 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.

BUTTER LEMON GARLIC
756292 • 20/1# bags, 25# box
Ingredients: Dextrose, Salt, Nonfat Dry Milk, Isolated Soy Protein (13.8%), Sodium Phosphate (10.36%), Parsley, Garlic Powder, Natural Butter Flavor, Polysorbate 80, Extractives of Tumeric and Garlic, with not more than 2% Silicon Dioxide added to prevent caking.
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

BUFFALO WING
756132 • 10/2# bags
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.

BUFFALO WING
756132 • 10/2# bags
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.

BUFFALO WING
756132 • 10/2# bags
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.

BUFFALO WING
756132 • 10/2# bags
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.

BUFFALO WING
756132 • 10/2# bags
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.

BUFFALO WING
756132 • 10/2# bags
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.
**FAJITA COMPLETE**

G20633 • 12/75# bags

Ingredients: Salt, Sodium Phosphates (16.67%), Sugar Dextrose, Monosodium Glutamate, Molasses Powder (Molasses, Wheat Starch, Soy Flour), Paprika, Hydrolyzed Soy Protein, Spices, Caramel Color, Onion Powder, Garlic Powder, Spice Extractive, Bromelin, Papain, Sulfites (20 PPM), with less than 2% Silicon Dioxide and Hydrogenated Cottonseed and Soybean Oil added to prevent caking.

Use: 1.25# of seasoning to 2.0# of cold water. Add to 25# of meat.

**GARLIC, MALIC ACID, WITH NOT MORE THAN 2% SILICA GEL ADDED TO PREVENT CAKING. POWDER, PAPRIKA, CITRIC ACID, NATURAL SMOKE FLAVOR, EXTRACTIVES OF PAPRIKA, SPICES, ONION, VINEGAR POWDER (MALTODEXTRIN, MODIFIED CORN STARCH, DRIED VINEGAR), ONION AND GARLIC (7.5%), TOMATO POWDER, MOLASSES GRANULES (SUGAR, CANE MILL MOLASSES, CANE CARMEL), 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: Add 30 oz of water and 12 oz of seasoning and vacuum tumble 20 minutes. Let rest for 15 minutes. Use: For Marinade, dissolve 12 oz of seasoning for marinade in 1-2 gallons of water depending on strength desired. Marinate under refrigeration in plastic or stainless container for 12-24 hours.

**GREEK**

101116 • 24/56# bags


Use: 85# seasoning to 2# water for 25# meat.

**HONEY BARBECUE**

G84241 • 20/1.25# bags

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 to 2.0# of cold water. Add to 25# of meat.

**HONEY MUSTARD**

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**

100338 • 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**

101102 • 24/0.75# bags

Ingredients: Salt, Sugar, 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**

G71520 • 20/1.25# bags

Ingredients: Salt, Parmesan Cheese (Partially Skim Milk, Cultures, Salt, Enzymes), Sodium Phosphates (10.12%), Hydrolyzed Soy Protein, Soy Protein Concentrate, Paprika, Spices, Sugar, Dehydrated Parsley, Spice Extractive, Tricalcium Phosphate added to prevent caking.

Use: 1.25# of seasoning and 2# of water for 25# of meat. Tumble 10-15 minutes.

**LIME JALAPEÑO**

100208 • 20/1# bags

Ingredients: Sugar, Salt, Lime Juice Solids, Sodium Phosphate, Maltodextrin, Dehydrated Vegetables including Parsley, Jalapeño and Green Onion, Onion Powder, Hydrolyzed Corn Protein with hydrogenated Oil (Cotton Seed/Soybean) added, Citric Acid, Modified Food Starch, Spices, Silicon Dioxide, Soybean Oil and Natural Flavor.

Use: 1# of seasoning to 2# of water. Add to 25# of meat.

**LIME SALSA**

101118 • 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: 0.90# of seasoning and 2# cold water. Add to 25# of meat.

**LEMON PEPPER**

G71867 • 20/1# bags

Ingredients: Spices, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Dextrose, Isolated Soy Protein (12.5%), Salt, Sodium Phosphate (10.0%), Onion and Garlic, Citric Acid, Extractives of Lemon, Extractives of Spices, Polysorbate 80, with not more than 2% Silicon Dioxide added to prevent caking.

Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

**MANGO**

100192 • 24/1# bags

Ingredients: Dextrose, Salt, Onion Powder, 10% Sodium Phosphate, Mango Powder, Hydrolyzed Soy Protein, Modified Food Starch, Spices, Paprika, Dehydrated Green Onion, Natural Flavor with No More Than 2% Silicon Dioxide and Soybean Oil added to prevent caking. Contains: Soy.

Use: 1# of seasoning to 2# water and 25# meat.

**MESQUITE BBQ**

756952 • 20/1.25# bags

Ingredients: Salt, Isolated Soy Protein, Sodium Phosphate (9.38%), Tomato Powder, Molasses Granules, Vinegar Powder, Onion, Spices, Spice Extractives, Onion, Garlic, Malic Acid, with not more than 2% Silicon Dioxide added to prevent caking.

Use: 1# of seasoning to 2# water and 25# of meat.

**MONTREAL STEAK**

757062 • 20/1.25# bags

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**

100205 • 20/1# bags

Ingredients: Sugar, 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# 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# meat.

**RASPBERRY CHIPOTLE**

G78013 • 20/1.10# bags, G87552 • 25# box

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.

To Order, Call 800.432.0105
MARINADES

PEPPER RANCH
750552 • 20/1.23# bags
Ingredients: Dextrose, Salt, Non-Fat Dry Milk, Isolated Soy Protein (13.8%), Sodium Phosphate (10.36%), Parsley, Garlic Powder, Natural Butter Flavor, Polysorbate 80, Extractives of Tumeric and Garlic, with not more than 2% Silicon Dioxide added to prevent caking.
Use: 1.23# of seasoning per 2# of water and 25# of meat.

PINEAPPLE APRICOT
102150 • 24/1.25# bags
Ingredients: Sugar, Salt, Soy Sauce (Wheat, Hydrolyzed Soy and Corn Protein, Corn Syrup, Dextrin, Salt, Caramel Color, Dextrose), Maltodextrin, Brown Sugar, 7.83% Sodium Phosphate, Hydrolyzed corn Protein, Orange Juice Powder (Maltodextrin, Orange Juice Solids, Natural Flavor), Modified Food Starch, Spice, Dehydrated Apricots, Onion and Garlic Powder, Citric Acid, Natural Flavors With No More Than 2% Soybean Oil added to prevent caking. Contains: Soy & Wheat.
Use: 1.25# of seasoning per 2# of water and 25# of meat.

ROASTED GARLIC HERB
757192 • 20/.85# bags
Ingredients: Garlic, Salt, Sodium Phosphate (9.5%), Hydrolyzed Corn and Soy Protein, Parsley, Dextrose, Spices, Modified Corn Starch, Onion Powder, Xantham 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
757342 • 20/0.50# bags
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% Silicon Dioxide added to prevent caking.
Use: 0.50# of seasoning to 2.0# of cold water. Add to 25# of meat.

SUN DRIED TOMATO BASIL
757382 • 20/1# bags
Ingredients: Salt, Sun Dried Tomatoes, Spices, Dextrose, Sodium Triopolyphosphate (15.0%), Isolated Soy Protein (10.0%), Garlic Powder.
Use: 1.0# of seasoning to 2.0# of cold water. Add to 25# of meat.

TERIYAKI FLAVORED
G20957 • 15/1# bags
Ingredients: Salt, Sugar, Hydrolyzed Soy Protein, Dextrose, Monosodium Glutamate, 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 FLAVOR UNIT
G20959 • 5/5.4375# bags
Use: 5.5# of seasoning to 100# of meat.

TERIYAKI FLAVOR UNIT FOR BEEF
G20033 • 5/6.312# bags
Ingredients: Sugar, Soy Sauce Powder (Wheat, Soybeans, Salt), Maltodextrin, Salt, Hydrolyzed Soy Protein, Monosodium Glutamate, Torula Yeast, Spices, Garlic Powder, Onion Powder, Oleoresin Paprika, Less than 2% Silicon Dioxide and Hydrogenated Cottonseed and Soybean Oil added to prevent caking. Cure: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3 (0.0017%), and less than 1% Glycerine to prevent caking.
Use: 6.0625# of seasoning with 0.25 cure to 100# of meat.

TERIYAKI W/ COLOR
G69536 • 20/1# bags, 25# box
Ingredients: Sugar (Cane and Brown), Soy Sauce Powder (Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt, Sodium Triopolyphosphate (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.
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 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 40ºF and 140ºF, 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, 145ºF; ground beef and egg dishes, 160ºF; chicken breasts and whole poultry, 165ºF.
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 out of the meat.

Benefits 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.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>100523</td>
<td>Bacon Chili Patty</td>
<td>10 bags/cs</td>
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<tr>
<td>799700</td>
<td>Black - N- Blue Patty</td>
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<tr>
<td>7990100</td>
<td>Dill Pickle Patty (Best Seller)</td>
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<td>7999000</td>
<td>Five Pepper Patty</td>
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<tr>
<td>11584</td>
<td>French Onion Patty</td>
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<td>801458</td>
<td>Jalapeno Patty</td>
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<td>Roasted Garlic Pepper Patty</td>
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<td>Salisbury Steak Patty</td>
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<td>799400</td>
<td>Salsa Patty</td>
<td>10 bags/cs</td>
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<tr>
<td>799500</td>
<td>Sweet Vidalia Onion Patty (Best Seller)</td>
<td>10 units/cs</td>
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</tbody>
</table>

**BACON CHILI & PATTY**
100523 • 10 bags/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 PATTY**
799700 • 10 bags/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 High Temp Blue Cheese.

**DILL PICKLE PATTY**
7999100 • 10 bags/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. Also makes a great Dill Pickle Brat.

**FIVE PEPPER PATTY**
7999000 • 10 bags/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**
11584 • 10 bags/cs for 125#
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 Spices.
Use: 1 unit (10 oz) for 12.5# of meat.

**JALAPENO PATTY**
801458 • 10 bags/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 PATTY**
799600 • 10 bags/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**
799800 • 10 bags/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.

**PIZZA PATTY**
779101 • 12/1# bags/cs
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 bags/cs for 125#
Ingredients: Encapsulated Salt, Dehydrated Green Bell Pepper, Dehydrated Onion, Hydrolyzed Corn Protein, Spices, Mustard, and Onion Powder.
Use: 1.0# unit per 12.5# of meat. Combine with High Temp Swiss Cheese.
GOURMET PATTY SEASONINGS

RASPBERRY CHIPOTLE PATTY
799200 • 10 bags/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 PATTY
799300 • 10 bags/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
100342 • 10 bags/cs for 125#
Ingredients: Bread Crumbs (Enriched Flour with (Niacin, Iron, Thiamine, Mononitrate, Riboflavin, Folic Acid), Sugar, 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, Hydrogenated Soybean Oil and 2% Silicon Dioxide added to prevent caking.
Use: 1 unit pack (9.6 oz) per 12.5# of meat.

SALSA PATTY
799400 • 10 bags/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 PATTY
799500 • 10 bags/cs for 125#
Ingredients: Sugar, Dehydrated Vegetables including Onion, Spices, Spice Extractives.
Use: 1 unit pack per 12.5# of meat.
## POLISH SAUSAGE

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>AC0106</td>
<td>AC Legg Smoked Polish Kielbasa</td>
<td>24/11oz bags</td>
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<tr>
<td>G20562</td>
<td>Kolbassy</td>
<td>5/7.525# bags = 37.625# cs</td>
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<tr>
<td>G31533</td>
<td>Polish &amp; Salami (Best Seller)</td>
<td>6/7.25# bags = 43.5# cs</td>
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<td>G30661</td>
<td>Polish Kielbasa 1803</td>
<td>25# box</td>
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<tr>
<td>G33417</td>
<td>Polish Sausage 1815-C</td>
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<td>Polish Sausage #2</td>
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<td>G20797</td>
<td>Polish Sausage</td>
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<td>G20798</td>
<td>Polish Sausage w/o MSG</td>
<td>5/5.5# bags = 27.50# cs</td>
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<tr>
<td>G20062</td>
<td>Polish Sausage &amp; CTP (Best Seller)</td>
<td>5/5.88# bags = 29.4# cs</td>
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<tr>
<td>G44514</td>
<td>Polish Sausage w/o MSG</td>
<td>6/7# bags = 42# cs</td>
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</tbody>
</table>

### AC LEGG SMOKED POLISH KIELBASA

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

### KOLBASSY

**G20562** • 5/7.525# 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 (6.22%), Dextrose, Red 3 (0.0017%), less than 1% Glycerin to prevent caking.  
Use: 7.4# of seasoning with 4 oz of speed cure mixture to each 100# of meat.

### POLISH & SALAMI

**G31533** • 6/7.25# bags  
Ingredients: Corn Syrup Solids (32.40%), 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# 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: 0.80# of seasoning per 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: 2.0# of seasoning per 100# of meat.

### POLISH SAUSAGE

**G44514** • 6/7# bags (similar to 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: 7.0# of seasoning to 100# of meat.

### POLISH SAUSAGE W/O MSG

**G20062** • 5/5.88# bags  
Ingredients: Salt, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% 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.

### POLISH SAUSAGE W/O MSG

**G20797** • 5/5.5# bags  
Ingredients: Salt, Corn Syrup Solids, Spices, Garlic Powder, less than 1% Hydrogenated Cottonseed Oil to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3 (0.0017%), and less than 1% Glycerin to prevent caking.  
Use: 7.0# of seasoning to 100# of meat.

### POLISH SAUSAGE

**G20797** • 10# Box  
Ingredients: Spices and Garlic Powder.  
Use: 10 to 12 oz of seasoning per 100# of meat. Add salt.

### POLISH SAUSAGE & CTP

**G20062** • 5/5.88# bags  
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% 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.
PORK SAUSAGE

AC LEGG MILD #7 PORK SAUSAGE
AC0007 • 24/0.5# bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.50# of seasoning per 25# of meat.

AC LEGG MILD W/O SAGE PORK SAUSAGE
ACONS4 • 24/0.5# bags
Ingredients: Salt, Sugar, Red Pepper, Nutmeg, Black Pepper, Ginger.
Use: 0.50# of seasoning per 25# of meat.

AC LEGG SOUTHERN STYLE #10 PORK SAUSAGE
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 #29
AC0029 • 24/0.50# bags
Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.
Use: 0.50# of seasoning per 25# of meat.

To Order, Call 800.432.0105
ENGLISH BREAKFAST SAUSAGE
988794 • 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 Erythritol (0.18%), Spices 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
G20448 • 25# box
Ingredients: Spices and Spice Extractives.
Use: 8 to 10oz of seasoning per 100# of meat. Add 1.5# Salt.

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

LEGGS O’ PLANT PORK SAUSAGE
G33371 • 50/0.50# bags
Ingredients: Salt, Red Pepper, Sage, Black Pepper.
Use: 2# of seasoning per 100# of meat.

LOCKER SPECIAL PORK SAUSAGE W/ AO
G33377 • 25# box
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: 2.0# of seasoning per 100# of meat.

LOCKER SPECIAL PORK SAUSAGE W/O SAGE
G33378 • 25# box
Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, 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# of meat.

MALABOZA COMPLETE PORK SAUSAGE W/O SAGE W/AO
G33375 • 25/1# bags
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.

PORK SAUSAGE
208973 • 100/0.50# bag/cs
Ingredients: Salt, Sugar, MSG, Spice Extractives, and BHA (0.1%) and Citric Acid (0.1%) as antioxidants.
Use: 0.50# of seasoning per 25# of meat.

PORK SAUSAGE #106-C
G33383 • 25# box
Ingredients: Salt, Dextrose, Sugar, Maple Syrup, Natural Flavor, Monosodium Glutamate. Not more than 2% Tricalcium Phosphate and Soybean Oil added as to prevent caking. Use: 2# of seasoning per 100# of meat.

PORK SAUSAGE #109
G22577, G22160 • 50# box 25-2.0# bags
Ingredients: Salt, Dextrose, Sugar, MSG, Spices, Spice Extractives, BHA (0.08%), Propyl Gallate (0.03%) and Citric Acid (0.02%) added to protect flavor. Use: 8oz of seasoning per 25# of meat.
Our #109 is the same as the #102 but without sage.

PORK SAUSAGE W/O MSG #109
G22000 • 50/0.484# bag
Ingredients: Salt, Dextrose, Sugar, Spices, Spice Extractives, BHA (0.08%), Propylgallate (0.03%), Citric Acid (0.02%), added to protect flavor. Use: 0.484# of seasoning per 25# of meat.

PORK SAUSAGE #119-C W/AO
G31628 • 25# box
Ingredients: Salt, Spices (Red Pepper, Sage, Black Pepper), Sugar, Soybean Oil, BHA (0.15%), BHT (0.15%).
Use: 2# of seasoning per 100# of meat.

PORK SAUSAGE #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# of meat.

PORK SAUSAGE #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# of meat.

PORK SAUSAGE #122-C W/AO
G33368 • 25# box/G33368 • 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# of meat.

PORK SAUSAGE #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. Use: 1.0# of seasoning per 50# of meat.

PORK SAUSAGE #1502
G20721 • 50/0.50# bags
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.
PORK SAUSAGE

**PORK SAUSAGE #1504**
G20864 • 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. Process.

#1501 blend of natural spices on a salt base. It has a very mild heat rating with a sage flavor.

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

**SMOKED PORK SAUSAGE**
G20856 • 5/5.88# bags
Ingredients: Salt, Corn Syrup Solids (36.23%), Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, less than 2% 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: 5.63# of seasoning and 0.25# Speed Cure per 100# of meat.

**SMOKED SAUSAGE**
209877 • 25/1.14# 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 25# of meat.

**SOUTHERN PORK SAUSAGE SOUTHERN #102**
G20681 • 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 Hydrogenated Cottonseed and/or Soybean Oil added to prevent caking.
Use: 0.50# of seasoning per 25# of meat. Process.

#102 is a mild soluble seasoning. This seasoning is primarily an excellent seasoning for those who make pork sausage links because it gives a bright color in the casing. It has a very mild heat rating and good Sage flavor.

**PORK SAUSAGE #102 W/O MSG**
G20683 • 50/.5# bags
Ingredients: Salt, Dextrose, Sugar, Spices, Spice Extractives.
Use: .50# of seasoning per 25# of meat.

**SOUTHERN PORK SAUSAGE #110**
G10718 • 50# box/G20691 • 24/0.50# bags/G21235 • 25/2# bags/G22027 • 50/0.50# bags
Ingredients: Salt, Dextrose, Spices, Sugar, Monosodium Glutamate, Spice Extractives, BHA (0.079%), Propyl Gallate (0.031%), and Citric Acid (0.018%) added to protect flavor.
Use: 0.50# of seasoning per 25# of meat. Add no Salt. Process.
Same as the #102 seasoning with the addition of Fine Ground Black Pepper for added flavor.

**STA SWEET PORK SAUSAGE**
700314 • 25# box
Ingredients: Flour, Sugar, Nonfat Dry Milk, Buttermilk Powder, Salt, Modified Corn Starch, Spices.
Use: 1.64# of seasoning per 50# of meat.
### Item # | Description | Packaging
---|---|---
G33455 | Antioxidant | 25# box
G38098 | Citrascorb 103 | 50/0.50# bags = 25# box
R02635 | Mostatin LVIX | 50# pail
R02638 | Mostatin V | 50# pail
725489 | Potassium Sorbate | 1#, 5#, 25#, 50# box
875999 | Sodium Benzoate | 55# bag

#### 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 • 25# 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.

### Item # | Description | Packaging
---|---|---
G33406 | BBQ #810 | 8#, 25# box
G33408 | BBQ #812 – Smokey | 25# box
G86703 | BBQ Shaker w/o MSG | 7.5#, 25#, 50# box
997003 | Pork Producer’s BBQ Spice | 10# pail
G20267 | BBQ Chicken Flavor T-8 | 5/5# bags = 25# cs

#### BBQ
**G33406 • BBQ #810**
Ingredients: Potassium Sorbate.
Use: Prohibits mold growth on jerky and semi-dry sausages. Use at a rate of 3.25 oz 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 • 55# bag**
Ingredients: Sodium Benzoate.
Use: Use at a rate of 0.1%.

### RUB/PUMP/MIX

### Item # | Description | Packaging
---|---|---
810073 | Apple Cinnamon Bacon Rub | 20-1# bags = 20# cs
101119 | Cajun Bacon Rub | 24/1# bags = 24# cs
758077 | Hungarian Bacon Rub | 24/1# bags = 24# cs
801008 | Jalapeno Bacon Rub (New!) | 20/1# bags = 20# cs
810079 | Lime Chipotle Bacon Rub (New!) | 20/1# bags = 20# cs
810074 | Pecan Rub | 25/1# bags = 25# cs
992073 | Seasoned Pepper Blend | 10/2# bags = 20# cs
G33406 | BBQ #810 | 8#, 25# box
G33408 | BBQ #812 – Smokey | 25# box
G86703 | BBQ Shaker w/o MSG | 7.5#, 25#, 50# box
997003 | Pork Producer’s BBQ Spice | 10# pail
G20267 | BBQ Chicken Flavor T-8 | 5/5# bags = 25# cs

#### BACON
**810073 • Apple Cinnamon Bacon Rub**

#### BBQ
**G33406 • BBQ #810**

#### BEEF
**G32115 • Beef Au Jus Mix**

#### BEEF
**G33409 • Italian Roast Beef Mix**

#### BEEF
**G75948 • Eastern Roast Beef Rub**

#### BEEF
**G67583 • Italian Roast Beef Rub**

#### BEEF
**G22042 • Meyers Roast Beef Rub**

#### BEEF
**996680 • Montreal Steak**

#### BEEF
**G5257 • Roast Beef Broth Mix - Pump**

#### BEEF
**G20887 • Soluble Roast Beef – Pump**

To Order, Call 800.432.0105
## RUB/PUMP/MIX

### PORK

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
<th>Code</th>
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</tr>
</thead>
<tbody>
<tr>
<td>810074</td>
<td>Pecan Rub</td>
<td>5/5# bags = 25#</td>
<td>Pork Roast Rub</td>
<td>5/5# bags = 25#</td>
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<tr>
<td>758239</td>
<td>Roast Pork Pump</td>
<td>5#</td>
<td>10#, 25#, 50# boxes</td>
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<tr>
<td>810074</td>
<td>Pecan Rub</td>
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<td></td>
<td>810074</td>
<td>Pecan Rub</td>
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### TURKEY

<table>
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<tr>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>810074</td>
<td>Turkey Basting Broth Mix</td>
<td>25# box</td>
<td>Turkey Basting Broth Mix</td>
</tr>
<tr>
<td>992073</td>
<td>Turkey Seasoning</td>
<td>25# box</td>
<td>Turkey Seasoning</td>
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### TOPICALS

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<tr>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>100336</td>
<td>Garlic Pepper</td>
<td>9.5# jug</td>
<td>Garlic Pepper</td>
<td>810074</td>
<td>Pecan Rub</td>
</tr>
<tr>
<td>992073</td>
<td>Seasoned Pepper Blend</td>
<td>10/2# bags = 20#</td>
<td>Seasoned Pepper Blend</td>
<td>101125</td>
<td>Vegetable Medley Salt Free</td>
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</tbody>
</table>

### NEW!

<table>
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<tr>
<th>Code</th>
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</thead>
<tbody>
<tr>
<td>801008</td>
<td>JALAPENO BACON RUB</td>
<td>20/1# bags</td>
<td>JALAPENO BACON RUB</td>
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<tr>
<td>810079</td>
<td>LIME CHIPOTLE BACON RUB</td>
<td>20/1# bags</td>
<td>LIME CHIPOTLE BACON RUB</td>
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</table>

### BBQ #810

<table>
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<th>Code</th>
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</thead>
<tbody>
<tr>
<td>810074</td>
<td>BBQ #810</td>
<td>8#</td>
<td>25# box</td>
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</table>

### BBQ #812 • SMOKEY

<table>
<thead>
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<th>Code</th>
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</thead>
<tbody>
<tr>
<td>810074</td>
<td>BBQ #812 • SMOKEY</td>
<td>25# box</td>
<td>BBQ #812 • SMOKEY</td>
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</tbody>
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### PORK PRODUCER’S BBQ SPICE

<table>
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<th>Code</th>
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<th>Code</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>992073</td>
<td>PORK PRODUCER’S BBQ SPICE</td>
<td>10# pail</td>
<td>PORK PRODUCER’S BBQ SPICE</td>
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### BBQ CHICKEN FLAVOR T-8

<table>
<thead>
<tr>
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<th>Code</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>810074</td>
<td>BBQ CHICKEN FLAVOR T-8</td>
<td>5/5# bags</td>
<td>BBQ CHICKEN FLAVOR T-8</td>
</tr>
</tbody>
</table>
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.

EASTERN ROAST BEEF RUB
G75946 • 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 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 that 2% Soybean Oil added as a processing aid.
Use: 13.06 # of seasoning to 10 gallons of water. 10% pump.

ITALIAN ROAST BEEF RUB
G75783 • 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 less than 2% Silicon Dioxide, Soybean Oil & Calcium Stearate added to prevent caking.
Use: To desired taste/flavor level • Approximately 4%.

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
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.

ROAST BEEF BROTH MIX • PUMP
G53257 • 50# bag
Ingredients: Salt, Sodium Tripolyphosphate (20.0%), Hydrolyzed Corn Protein (1.31%), Dried Beef Stock (5.25%), Monosodium Glutamate (3.545%), 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.

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

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, 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 PORK PUMP
758239 • 50# box
Ingredients: Salt, Sodium Tripolyphosphate, Sodium Hexameta Phosphate (22.0%), Hydrolyzed Corn Protein (15.0%), Dried Beef Stock (0.30%), Monosodium Glutamate (3.50%), Spice Extractives, Onion Concentrate, with not more than 2% Soybean Oil added as a processing aid.
Use: 1.30# of seasoning mixed well in 8.0# cold water; pump at 10% level.

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# seasoning per 1 gallon of water.

TURKEY
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.

GARLIC PEPPER
100336 • 9.5# jug
Ingredients: Salt, Garlic & Onion, Spices and Dehydrated Parsley.
Use: To desired taste/flavor level • Approximately 4%.

LEMON PEPPER SHAKER
G31781 • 8#, 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.

PEPPERCORN HERB
101242 • 7.5# jug
Ingredients: Salt, Spices, Garlic & Onion, Dehydrated Vegetables.
Use: To desired taste/flavor level • Approximately 4%.

VEGETABLE MEDLEY SALT FREE
101125 • 4# jug
Ingredients: Celery, Red & Green Bell Peppers, Garlic & Onion, Spices, Parsley Flakes, Sage.
Use: To desired taste/flavor level • Approximately 4%.
### SALAMI

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G32085</td>
<td>Cooked Salami #1509</td>
<td>25# box</td>
</tr>
<tr>
<td>G21590</td>
<td>Cotto Salami</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G32086</td>
<td>Salami</td>
<td>25# box</td>
</tr>
<tr>
<td>G21592</td>
<td>Salami Unit</td>
<td>5/5.88# bags = 29.4# cs</td>
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### FLAVORTEX SALT

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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
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<tbody>
<tr>
<td>G46814</td>
<td>Flavortex Salt</td>
<td>36oz jar, 11# jar</td>
</tr>
<tr>
<td>G22054</td>
<td>Garlic Salt</td>
<td>50#</td>
</tr>
<tr>
<td>G22492</td>
<td>Gourmet Seasoned Salt</td>
<td>5/5# bags = 25# cs, 11# jug</td>
</tr>
<tr>
<td>778297</td>
<td>Gourmet Seasoned Salt</td>
<td>25# box</td>
</tr>
<tr>
<td>778613</td>
<td>Onion Salt</td>
<td>5/5# bags = 25# cs, 11# jug,</td>
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<tr>
<td>751439</td>
<td>Salt, Coarse</td>
<td>12/3# bags/cs, 3# bag</td>
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<tr>
<td>R01817</td>
<td>Salt, Encapsulated 150-85</td>
<td>5#, 10#, 25#, 55# boxes</td>
</tr>
<tr>
<td>751469</td>
<td>Salt, Fine Flake</td>
<td>25#, 50# bags</td>
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<tr>
<td>751479</td>
<td>Salt, Pickling &amp; Canning</td>
<td>25#, 50# boxes</td>
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<tr>
<td>751569</td>
<td>Salt, Sea</td>
<td>10#, 50# bag</td>
</tr>
<tr>
<td>G33429</td>
<td>Seasoned Salt</td>
<td>5#, 10#, 25#, 50# boxes</td>
</tr>
<tr>
<td>778117</td>
<td>Smoked Salt</td>
<td>5#, 25# boxes</td>
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### SALTS

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<tbody>
<tr>
<td>778524</td>
<td>Celery Salt</td>
<td>36oz jar, 11# jar</td>
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<tr>
<td>G46814</td>
<td>Flavortex Salt</td>
<td>50#</td>
</tr>
<tr>
<td>G22054</td>
<td>Garlic Salt</td>
<td>5/5# bags = 25# cs, 11# jug</td>
</tr>
<tr>
<td>G22492</td>
<td>Gourmet Seasoned Salt</td>
<td>5/5# bags = 25# cs</td>
</tr>
<tr>
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<td>Gourmet Seasoned Salt</td>
<td>25# box</td>
</tr>
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<td>778613</td>
<td>Onion Salt</td>
<td>5/5# bags = 25# cs, 11# jug</td>
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<td>751439</td>
<td>Salt, Coarse</td>
<td>12/3# bags/cs, 3# bag</td>
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<tr>
<td>R01817</td>
<td>Salt, Encapsulated 150-85</td>
<td>5#, 10#, 25#, 55# boxes</td>
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<tr>
<td>751469</td>
<td>Salt, Fine Flake</td>
<td>25#, 50# bags</td>
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<td>Salt, Pickling &amp; Canning</td>
<td>25#, 50# boxes</td>
</tr>
<tr>
<td>751569</td>
<td>Salt, Sea</td>
<td>10#, 50# bag</td>
</tr>
<tr>
<td>G33429</td>
<td>Seasoned Salt</td>
<td>5#, 10#, 25#, 50# boxes</td>
</tr>
<tr>
<td>778117</td>
<td>Smoked Salt</td>
<td>5#, 25# boxes</td>
</tr>
</tbody>
</table>

### COOKED SALAMI #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.

### COTTO SALAMI

- **G21590 • 5/5.88# bags**  
  - Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.75%), Garlic Powder, less than 1% 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: Use 5# 10oz of seasoning with 4oz of speed cure to each 100# of meat.

### SALAMI

- **G32086 • 25# box**  
  - Ingredients: Spices and Spice Extractives.  
  - 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% 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.

### SEASONED SALT

- **G33429 • 5#, 10#, 25#, 50# box**  
  - Ingredients: Salt, Natural Smoke Flavor.  
  - Use: 2oz per 100# of meat.

- **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.

- **G22492 • 5/5# bags**  
  - Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Dextrose, 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.
**SAUCES**

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<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>G22285</td>
<td>BBQ Sauce • Cajun</td>
<td>12/19oz btls/cs</td>
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<tr>
<td>G21245</td>
<td>BBQ Sauce • Hot &amp; Spicy</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>G21997</td>
<td>BBQ Sauce • Old Fashioned</td>
<td>4/1 gallon/cs</td>
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<tr>
<td>G21995</td>
<td>BBQ Sauce • Old Fashioned</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>G20126</td>
<td>BBQ Sauce • Smokey</td>
<td>4/1 gallon/cs</td>
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<tr>
<td>G20125</td>
<td>BBQ Sauce • Smokey</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>G22422</td>
<td>BBQ Sauce • Tangy</td>
<td>12/19oz btls/cs</td>
</tr>
<tr>
<td>730201</td>
<td>Soy Sauce • Kikkoman</td>
<td>4/1 gallon/cs</td>
</tr>
<tr>
<td>730301</td>
<td>Soy Sauce • Lite • Kikkoman</td>
<td>6.5 gallon/cs</td>
</tr>
<tr>
<td>G21246</td>
<td>Steak Sauce • Original</td>
<td>12/11oz btls/cs</td>
</tr>
<tr>
<td>730261</td>
<td>Tabasco Sauce</td>
<td>4/1 gallon/cs</td>
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<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>
</tr>
</tbody>
</table>

**BBQ SAUCE • CAJUN**

G22285 • 12/19oz btls/cs


**BBQ SAUCE • HOT & SPICY**

G21245 • 12/19oz btls/cs


**BBQ SAUCE • OLD FASHIONED**

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

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

**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 1/100th 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 1/100th 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 (to protect freshness), 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.

Can be ordered with Grandpa Josh label, your private label or no label.
<table>
<thead>
<tr>
<th>ITEM #</th>
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</thead>
<tbody>
<tr>
<td>G33474</td>
<td>A Condimentine</td>
<td>25# box</td>
</tr>
<tr>
<td>G60115</td>
<td>Andouille Sausage</td>
<td>5/6.44# bags = 32.2# cs</td>
</tr>
<tr>
<td>G75609</td>
<td>Andouille Sausage w/o Erythorbate &amp; Corn Syrup Solids</td>
<td>5/5.74# bags = 28.70# cs</td>
</tr>
<tr>
<td>G45790</td>
<td>Braunschweiger</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>
</tr>
<tr>
<td>G88888</td>
<td>Daniel's Smoked Sausage</td>
<td>10, 25# box</td>
</tr>
<tr>
<td>G32536</td>
<td>Frontier Pepperoni</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G20444</td>
<td>Garlic Sausage</td>
<td>12/1# bags = 12# cs</td>
</tr>
<tr>
<td>G75605</td>
<td>German Sausage #2774</td>
<td>8/3.8875# bags = 29.5# cs</td>
</tr>
<tr>
<td>G15011</td>
<td>Green Onion Sausage</td>
<td>16/0.75# bags = 12# cs</td>
</tr>
<tr>
<td>G77170</td>
<td>Head Cheese &amp; Souse</td>
<td>25# box</td>
</tr>
<tr>
<td>G20479</td>
<td>High Plains Smoked Sausage</td>
<td>6/3.5# bags = 21# cs</td>
</tr>
<tr>
<td>G20471</td>
<td>Hunter's Sausage</td>
<td>5/3.469# bags = 17.34# cs</td>
</tr>
<tr>
<td>G20470</td>
<td>Hunter's Sausage</td>
<td>25/0.875# bags = 21.875#cs</td>
</tr>
<tr>
<td>AC0139</td>
<td>Jalapeno Smoked Sausage</td>
<td>24/0.875# bags = 21# cs</td>
</tr>
<tr>
<td>G20520</td>
<td>King O'York Pepperoni</td>
<td>5/5.9375# bags = 29.69# cs</td>
</tr>
<tr>
<td>730544</td>
<td>Mango Habanero Sausage w/o MSG</td>
<td>20/0.75# bags = 15# cs</td>
</tr>
<tr>
<td>G76323</td>
<td>Maple Sausage</td>
<td>25/1# bags = 25# cs</td>
</tr>
<tr>
<td>G20630</td>
<td>Modified Hot Link</td>
<td>5/6.625# bags = 33.125# cs</td>
</tr>
<tr>
<td>G31642</td>
<td>North Country Smoked Sausage &amp; CTP</td>
<td>10/3.5# bags = 35# cs</td>
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<tr>
<td>G19165</td>
<td>North Country Smoked Sausage w/o MSG &amp; CTP</td>
<td>10/3.28# bags = 32.8# cs</td>
</tr>
<tr>
<td>G20271</td>
<td>Pepperoni</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G20294</td>
<td>Pepperoni w/o MSG</td>
<td>5/5.5# bags = 27.5# cs</td>
</tr>
<tr>
<td>G0AE0Q</td>
<td>Thuringer &amp; CTP</td>
<td>9/5.88# bags = 52.92# cs</td>
</tr>
</tbody>
</table>

**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**

G60115 • 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 Glycerol and Sodium Bicarbonate as processing aids, Red #3.

Use: 0.19# of seasoning and 0.25# Modern Cure per 100# of meat.

**ANDOUILLE SAUSAGE W/O ERYTHORBATE & CSS**

G75609 • 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**

G45790 • 25# box

Ingredients: Spices (including Mustard), Spice Extractives.

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

**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 curing. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycerol 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**

G88888 • 10, 25# box

Ingredients: Dextrose, Spices, Monosodium Glutamate (17.08%), Garlic Powder, with not more than 2% Tricalcium Phosphate added to prevent curing. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycerol and Sodium Bicarbonate as processing aids, Red #3.

Use: 1.95# of seasoning per 100# of meat. Add Salt and Modern Cure.

**FRONTIER PEPPERONI**

G32536 • 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 Glycerol and Sodium Bicarbonate as processing aids, Red #3.

Use: 5.63# of seasoning and 0.25# Modern Cure per 100# of meat.
SAUSAGE BLENDS

GARLIC SAUSAGE  
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 and add no salt.

GERMAN SAUSAGE #2774  
G20045 • 8/3.6875# bags  
Ingredients: Salt, Dextrose, Sugar, Spices, Monosodium Glutamate, Garlic Powder, and Spice Extractives with less than 1% 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  
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  
G77170 • 25# box  
Ingredients: Spices

HIGH PLAINS SMOKED SAUSAGE  
G20478 • 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: 3.219# of seasoning and 0.25# Speed Cure per 100# of meat.

HUNTER'S SAUSAGE • 100  
G20471 • 5/4.6# 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 • 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.

KING O' YORK PEPPERONI #8030  
G20520 • 5/5.9375# bags  
Ingredients: Salt, Corn Syrup Solids (21.89%), Spices, Dextrose, Monosodium Glutamate, Garlic Powder, and less than 2% Hydrogenated Cottonseed and Soybean Oil added to prevent caking.  
Use: 5.9375# of seasoning with 4oz of speed cure mix per 100# of meat.

MANGO HABANERO SAUSAGE 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  
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% 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 & CTP  
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.

NORTH COUNTRY SMOKED SAUSAGE W/O MSG & CTP  
G19165 • 10/3.28# bags  
Ingredients: Salt, Dextrose, Spices, 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  
G20277 • 5/5.89# bags  
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Hydrogenated Cottonseed and Soybean Oil added to prevent caking.  
Use: 5.63# of seasoning and 0.25# Speed Cure per 100# of meat.

PEPPERONI W/O MSG  
G20294 • 5/5.5# bags  
Ingredients: Salt, Corn Syrup Solids, Garlic Powder, and less than 1% Hydrogenated Cottonseed and Soybean Oil added as a processing aid.  
Use: 5.25# of seasoning with 0.25# of speed cure mix per 100# of meat.

THURINGER & CTP  
G0AE0Q • 9/5.88# bags  
Ingredients: Salt, Dextrose, Spices, Monosodium Glutamate, 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 and add no salt.
SAWDUST

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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
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<tbody>
<tr>
<td>727141</td>
<td>Apple</td>
<td>40# bag</td>
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<tr>
<td>727121</td>
<td>Cherry</td>
<td>40# bag</td>
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<tr>
<td>727071</td>
<td>Hardwood (Maple, Birch, Beech)</td>
<td>40# bag</td>
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<tr>
<td>727041</td>
<td>Hickory</td>
<td>40# bag</td>
</tr>
<tr>
<td>727151</td>
<td>Mesquite</td>
<td>25# bag</td>
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SHAKERS

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<tbody>
<tr>
<td>G000QX</td>
<td>BBQ</td>
<td>12/5.75oz btls/cs</td>
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<tr>
<td>795571</td>
<td>Papa Spice Seasoned Salt</td>
<td>12/0.50# btls/cs</td>
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<tr>
<td>997004</td>
<td>Pork Producers BBQ Spice</td>
<td>12/12oz btls/cs</td>
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<tr>
<td>997002</td>
<td>Pork Producers BBQ Spice</td>
<td>12/4oz btls/cs</td>
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<tr>
<td>G000QV</td>
<td>Prime Steak &amp; Beefburger</td>
<td>12/6.75oz btls/cs</td>
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<tr>
<td>G000QY</td>
<td>Roast Pork and Chop</td>
<td>12/6.25oz btls/cs</td>
</tr>
<tr>
<td>G000QW</td>
<td>Smokehouse Chicken</td>
<td>12/5.5oz btls/cs</td>
</tr>
</tbody>
</table>

BBQ

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 on meat before cooking to flavor level desired.

PAPA SPICE SEASONED SALTS

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, rub on outside of roast before cooking.

ROAST PORK AND CHOP

G000QY • 12/6.25oz btls/cs
Use: Rub or sprinkle on meat or poultry before cooking to flavor level desired.

SMOKEHOUSE CHICKEN

G000QW • 12/5.5oz btls/cs
Ingredients: Sugar, Salt, Paprika, Spices, Monosodium Glutamate, Garlic Powder, Hickory Smoke Flavor.
Use: Sprinkle to flavor level desired.
### SMOKE

**CHAROIL • HICKORY**

615541 • 1 gallon/615543 • 5 gallon

A solution of Hydrogenated Soybean Oil and Natural Hickory Smoke Flavors.

**CHARSOL C-10 HARDWOOD**

615552 • 1 gallon/615555 • 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.

**SMOKE POWDER**

615574 • 1#, 5#, 10# boxes

Ingredients: Maltodextrin, Natural Hickory Smoke Flavor, and Silicon Dioxide as an anticaking agent.

### SNACK STICKS • TRADITIONAL

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G32099</td>
<td>Beef Stick (Slim Jim)</td>
<td>7/6.5# bags = 45.5# cs</td>
</tr>
<tr>
<td>G21019</td>
<td>Beef Stick</td>
<td>10/3.1875# bags = 31.875# cs</td>
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<tr>
<td>G20163</td>
<td>Beef Stick (Best Seller)</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G20153</td>
<td>Beef Stick #2</td>
<td>5/6.25# bags = 31.25# cs</td>
</tr>
<tr>
<td>G47976</td>
<td>Beef Stick w/o MSG</td>
<td>5/5.56# bags = 27.8# cs</td>
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<tr>
<td>4002B</td>
<td>Beef Stick Twin Pack</td>
<td>20/1.5# bags = 29.2# box</td>
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<tr>
<td>G32522</td>
<td>Frontier Beef Stick</td>
<td>5/5.88# bags = 29.4# cs</td>
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<tr>
<td>G65943</td>
<td>Nassau Hot Beef Stick</td>
<td>25/1.85# bags = 46.25# cs</td>
</tr>
<tr>
<td>G65479</td>
<td>Nassau Original Mild Beef Stick</td>
<td>25/1.76# bags = 44.50# cs</td>
</tr>
<tr>
<td>G30657</td>
<td>Pepper Beef Stick (Best Seller)</td>
<td>6/8.25# bags = 49.5# cs</td>
</tr>
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<td>G20362</td>
<td>Pepper Beef Stick</td>
<td>5/8.40# bags = 42# cs</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 = 46.56# cs</td>
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<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</td>
<td>5/6.125# bags = 30.625# cs</td>
</tr>
<tr>
<td>331061</td>
<td>Willie’s Snack Stick</td>
<td>5/6.13# bags = 30.65# cs</td>
</tr>
</tbody>
</table>
BEEF STICK (SLIM JIM)
G32099 • 7/6.5# 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: 1.85# of seasoning and 0.25# Modern Cure per 100# of meat.

COMPLETE BEEF STICK
G21019 • 10/3.1875# bags
Ingredients: Salt, Corn Syrup Solids (32.49%) Monosodium Glutamate (6.09%), Dextrose, Ascorbic Acid (0.51%), Sodium Citrate (0.26%), Garlic Powder and Spice Extractives with less than 1% Hydrogenated Cottonseed and Soybean Oil added to prevent caking. Use: 3.1# of seasoning with 2oz of speed cure mix per 50# of meat.

BEEF STICK #2
G20163 • 5/5.8# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% 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# of Speed Cure per 100# of meat.

BEEF STICK W/O MSG
G47876 • 5/5.56# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Mustard, Monosodium Glutamate, Dextrose, 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: 1.78# of seasoning and 0.0625# Modern Cure per 25# of meat.

BEEF STICK & CTP
4002B • 20/1.5# bags
Ingredients: Seasoning, Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic, Vegetable Oil, Sodium Erythorbate, Cure: Salt, Sodium Nitrite (6.25%), less than 2% Propylene Glycol added to Prevent Caking, less than .001% FD&C Red #40 added. Use: 1.4# of seasoning and 1oz pack of cure per 25# of meat.

FRONTIER BEEF STICK
G23522 • 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 HOT BEEF STICK
G65943 • 25/1.85# bags
Ingredients: Salt, Spices (Including 13.5% 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 ORIGINAL MILD BEEF STICK
G65479 • 25/1.78# bags
Ingredients: Salt, Spices (Including Mustard), Corn Syrup Solids, Dextrose, Sugar, Hydrolyzed Soy Protein, Garlic Powder, Sodium Erythorbate (0.7%), Spice Extractives of Paprika, Not more than 2% Silicon Dioxide and Calcium Stearate added to prevent caking. Use: 1.78# of seasoning and 0.0625# Modern Cure per 25# of meat.

SNACK STICK
G20849 • 5/6.125# bags
Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic, Spice Extractive, less than 1% Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Dextrose, less than 2% Propylene Glycol added to prevent caking, and less than .001% FD & C Red #40. Use: 5.88# of seasoning and 0.25# Cure to 100# of meat.
### SNACK STICKS/FLAVORED

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<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G77037</td>
<td>Bloody Mary Snack Stick</td>
<td>25/2# bags = 50#</td>
</tr>
<tr>
<td>G86694</td>
<td>Honey BBQ Snack Stick (New!)</td>
<td>5/5.125# bags = 25.625# cs</td>
</tr>
<tr>
<td>811190</td>
<td>Honey Ham Stick</td>
<td>25/1.15# bags = 28.75</td>
</tr>
<tr>
<td>G31779</td>
<td>Jalapeno Beef Stick</td>
<td>12/4.25# bags = 51# cs</td>
</tr>
<tr>
<td>G45513</td>
<td>Jalapeno Beef Stick w/o MSG</td>
<td>12/4.25# bags = 51# cs</td>
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<tr>
<td>768220</td>
<td>Pizza Snack Stick</td>
<td>10/4.37# bags = 43.7# cs</td>
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<tr>
<td>G65922</td>
<td>Teriyaki Beef Stick</td>
<td>25/1.63# bags = 40.75# cs</td>
</tr>
<tr>
<td>G33196</td>
<td>Pizza Pepperoni &amp; CTP</td>
<td>7/6.75# bags = 47.25# cs</td>
</tr>
<tr>
<td>G31551</td>
<td>Teriyaki Beef Stick</td>
<td>6/8.31# bags = 49.86# cs</td>
</tr>
<tr>
<td>G44906</td>
<td>Teriyaki Beef Stick w/o MSG and w/o Sodium Erythorbate</td>
<td>50# box</td>
</tr>
</tbody>
</table>

**BLOODY MARY SNACK STICK**

G77037 • 25/2# bags

Ingredients: Salt (36%), Tomato Powder, Dextrose, Celery, Red Bell Pepper, Garlic, Lemon Juice Powder, Sugar, Onion, Natural Flavor (Aged Cayenne Pepper, Vinegar, Salt), Spices Extractive.

Use: 2# of seasoning and 0.0625# Modern Cure for 25# of meat.

**HONEY BBQ SNACK STICK**

G86694 • 5/5.125# bags

Ingredients: Sugar, Brown Sugar, Honey Powder (Cane Sugar, Honey), Salt, Garlic Powder, Onion Powder, Spices, Natural Smoke Flavor, Extractives of Paprika, Sodium Erythorbate (0.5%), Spices Extractive, Not more than 2% Silicon Dioxide Added to prevent caking.

Use: 5# of seasoning and 2oz cure (6.25%) for 50# of meat.

**HONEY HAM STICK**

811190 • 25/1.15# bags

Ingredients: Salt, Sugar, Dextrose, Honey Powder (Maltodextrin, Natural Honey), Spices, 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 100# 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), Spices 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.

**PIZZA SNACK STICK**

768220 • 10/4.37# bags

Ingredients: Wheat Flour, Salt, Spices, Garlic Powder, Sugar, Romano Cheese (part Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Dehydrated Tomatoes, Red and Green Bell peppers, Maltodextrin, Whey, Natural Parmesan Cheese Flavor. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 4.25# of seasoning and 0.12# Modern Cure per 50# of meat.

**TERIYAKI BEEF STICK**

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%), Spices 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.

**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.
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

**SOUP BASE**

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G60241</td>
<td>New Elm Chicken Soup Base</td>
<td>10#, 25#, 50# boxes</td>
</tr>
<tr>
<td>G60795</td>
<td>New Elm Beef Soup Base</td>
<td>10#, 25#, 50# boxes</td>
</tr>
</tbody>
</table>

**NEW ELM CHICKEN SOUP BASE**

G60241 • 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**

G60795 • 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**

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G20278</td>
<td>Chili Seasoning</td>
<td>10# box</td>
</tr>
<tr>
<td>G31793</td>
<td>Corned Beef &amp; CTP</td>
<td>8/5.63# bags = 45.04# cs</td>
</tr>
<tr>
<td>G31781</td>
<td>Lemon Pepper Shaker w/o MSG</td>
<td>8#, 50# box</td>
</tr>
<tr>
<td>60840</td>
<td>Mango Habanero Venison Bacon</td>
<td>5/1.95# bags = 9.75# cs</td>
</tr>
<tr>
<td>990961</td>
<td>Maple Brown Sugar Venison Bacon</td>
<td>5/1.88# bags = 9.4# cs</td>
</tr>
<tr>
<td>992073</td>
<td>Nassau Seasoned Pepper Blend</td>
<td>10/2# bags = 20# cs</td>
</tr>
<tr>
<td>G32108</td>
<td>Pastrami - Black</td>
<td>25# box</td>
</tr>
<tr>
<td>G33196</td>
<td>Pizza Pepperoni &amp; CTP</td>
<td>7/6.75# bags = 47.25# cs</td>
</tr>
<tr>
<td>G66479</td>
<td>Porketta</td>
<td>50/ 0.84# bags = 42# cs</td>
</tr>
<tr>
<td>G33402</td>
<td>Porketta – Green</td>
<td>5#, 10#, 25# box</td>
</tr>
<tr>
<td>G20791</td>
<td>Porketta #213</td>
<td>25/1# bags = 25# cs</td>
</tr>
<tr>
<td>998901</td>
<td>Premium Venison Bacon</td>
<td>5/3.7# bags = 18.5# cs</td>
</tr>
<tr>
<td>G21825</td>
<td>Seasoned Corned Beef Cure</td>
<td>5/5.625# bags = 28.125# cs</td>
</tr>
<tr>
<td>G20847</td>
<td>Smokehouse Chicken</td>
<td>5/5# bags = 25# cs</td>
</tr>
</tbody>
</table>
CHILI SEASONING
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 & 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.

LEMON PEPPER SHAKER
G31781 • 8#, 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.

MANGO HABANERO VENISON BACON
60840 • 5/1.95# bags
Use: 1.75# seasoning & 2oz cure pouch added to 50# of meat & 4# water.

MAPLE BROWN SUGAR VENISON BACON
998901 • 5/3.7# bags
Ingredients: Salt, Non Fat Dry Milk, Brown Sugar, Monosodium Glutamate, Gelatin, Natural Smoke Flavor, Maltodextrin, Autoalyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Disodium Insinuate 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.

PIZZA PEPPERONI & CTP
G33196 • 7/6.75# bags
Ingredients: Salt, Dextrose, 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# seasoning and 0.25# Modern Cure to 100# of meat.

PORKETTA
G66479 • 50/0.84# bg/cs
Ingredients: Salt, Spices, Paprika, Onion Powder, Garlic Powder, Soybean Oil (as a processing aid), Dehydrated Parsley, not more than 2% Silicon Dioxide added to prevent caking.
Use: 0.84# of seasoning for 25# of meat.

PORKETTA • GREEN
G33402 • 5#, 10#, 25# box
Ingredients: Spices, Salt, Paprika, and Garlic Powder.
Use: Sprinkle generously on and inside of bone rolled pork roasts.

PREMIUM VENISON BACON
998901 • 5/3.7# bags
Ingredients: Salt, Non Fat Dry Milk, Brown Sugar, Monosodium Glutamate, Gelatin, Natural Smoke Flavor, Maltodextrin, Autoalyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Disodium Insinuate 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.

PASTRAMI - 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.
<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>77105</td>
<td>Allspice, ground</td>
<td>1# jar, 5#, 10#, 25# box</td>
</tr>
<tr>
<td>77110</td>
<td>Anise, ground</td>
<td>1# jar, 5#, 22# box</td>
</tr>
<tr>
<td>77109</td>
<td>Anise, whole</td>
<td>1# jar, 5# jug</td>
</tr>
<tr>
<td>77115</td>
<td>Basil, ground</td>
<td>13oz jar, 5#, 25# box</td>
</tr>
<tr>
<td>77114</td>
<td>Basil, whole</td>
<td>2# jar, 5#, 20# box</td>
</tr>
<tr>
<td>77120</td>
<td>Bay Leaves, ground</td>
<td>5# jar</td>
</tr>
<tr>
<td>77119</td>
<td>Bay Leaves, whole</td>
<td>1#, 5# box</td>
</tr>
<tr>
<td>77320</td>
<td>Black Pepper, butcher ground</td>
<td>5#, 10#, 25# box</td>
</tr>
<tr>
<td>77322</td>
<td>Black Pepper, coarse ground</td>
<td>1#, 5#, 10#, 25# box</td>
</tr>
<tr>
<td>77324</td>
<td>Black Pepper, cracked</td>
<td>1#, 5#, 10# box</td>
</tr>
<tr>
<td>H01284</td>
<td>Black Pepper, dustless</td>
<td>2, 5# bags = 10# cs</td>
</tr>
<tr>
<td>77316</td>
<td>Black Pepper, fine ground</td>
<td>5#, 10#, 25# box</td>
</tr>
<tr>
<td>77318</td>
<td>Black Pepper, regular ground</td>
<td>5#, 10#, 25#, 50# box</td>
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<tr>
<td>620853</td>
<td>Black Pepper, soluable</td>
<td>10# box</td>
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<tr>
<td>77314</td>
<td>Black Pepper, whole</td>
<td>6.25# jar, 10# box</td>
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<tr>
<td>77125</td>
<td>Caraway Seed, ground</td>
<td>14oz jar, 5#, 10#, 20# box</td>
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<tr>
<td>77124</td>
<td>Caraway Seed, whole</td>
<td>5.25# jar, 10#, 21# box</td>
</tr>
<tr>
<td>77130</td>
<td>Cardamon, ground</td>
<td>1#, 5#, 50# box</td>
</tr>
<tr>
<td>77135</td>
<td>Celery Seed, ground</td>
<td>1#, 5#, 20# box</td>
</tr>
<tr>
<td>77134</td>
<td>Celery Seed, whole</td>
<td>1# jar, 5#, 20# box</td>
</tr>
<tr>
<td>77139</td>
<td>Chili Pepper, ground dark</td>
<td>50# box</td>
</tr>
<tr>
<td>77143</td>
<td>Chili Powder</td>
<td>5# jar, 20#, 50# box</td>
</tr>
<tr>
<td>77144</td>
<td>Chipotle Morita Pepper Powder</td>
<td>1#, 5#, 10# box</td>
</tr>
<tr>
<td>77150</td>
<td>Chives, chopped</td>
<td>5#, 10# box</td>
</tr>
<tr>
<td>77153</td>
<td>Cilantro Leaf</td>
<td>5#, 10#, 20# box</td>
</tr>
<tr>
<td>77159</td>
<td>Cinnamon, ground</td>
<td>5# jar, 1#, 5#, 20#, 25#, 50# box</td>
</tr>
<tr>
<td>77165</td>
<td>Cloves, ground</td>
<td>5# jar</td>
</tr>
<tr>
<td>77170</td>
<td>Coriander, ground</td>
<td>14oz jar, 5#, 10#, 25#, 50# box</td>
</tr>
<tr>
<td>77169</td>
<td>Coriander, whole</td>
<td>1#, 5#, 10#, 30# box</td>
</tr>
<tr>
<td>77175</td>
<td>Cumin, ground</td>
<td>1#, 5#, 20#, 50# box</td>
</tr>
<tr>
<td>77184</td>
<td>Dill Seed, whole</td>
<td>5# box</td>
</tr>
<tr>
<td>77189</td>
<td>Dill Weed, whole</td>
<td>1#, 2# box</td>
</tr>
<tr>
<td>77196</td>
<td>Fennel Seed, cracked</td>
<td>5# jar, 25#, 50# box</td>
</tr>
<tr>
<td>77195</td>
<td>Fennel Seed, ground</td>
<td>13oz jar, 4#, 10#, 25# box</td>
</tr>
<tr>
<td>77194</td>
<td>Fennel Seed, whole</td>
<td>12oz jar, 3.5#, 10#, 25#, 50# box</td>
</tr>
<tr>
<td>77211</td>
<td>Garlic, granulated</td>
<td>22oz jar, 5#, 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>
</tr>
<tr>
<td>771561</td>
<td>Ghost Chili Powder</td>
<td>2.2# box</td>
</tr>
<tr>
<td>80530</td>
<td>Habanero Pepper, ground</td>
<td>1# ctn, 5# jug</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# jar, 5# jug</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#, 10#, 25#, 50# bag</td>
</tr>
<tr>
<td>77244</td>
<td>Mustard Seed, whole</td>
<td>24oz bottle, 5#, 10#, 25#, 50# box, 50# bag</td>
</tr>
<tr>
<td>77260</td>
<td>Nutmeg, ground</td>
<td>1# jar, 5#, 10# box</td>
</tr>
</tbody>
</table>
### SPICES

**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.

**VEG STABLE 506**

751506 • 44# box

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

### STARTER CULTURE

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>751860</td>
<td>Bactoferm Starter Culture</td>
<td>unit</td>
</tr>
<tr>
<td>751900</td>
<td>Celery Juice Powder</td>
<td>1# box</td>
</tr>
<tr>
<td>751840</td>
<td>No Nitrite Essential Kit - Comminuted</td>
<td>1 Kit for 300#</td>
</tr>
<tr>
<td>751850</td>
<td>No Nitrite Essential Kit - Whole Muscle</td>
<td>1 Kit for 500#</td>
</tr>
<tr>
<td>751800</td>
<td>Trumark 100 Starter Culture</td>
<td>25/20gram bag/cs</td>
</tr>
<tr>
<td>751506</td>
<td>Veg Stable 506</td>
<td>44# box</td>
</tr>
</tbody>
</table>

To Order, Call 800.432.0105
## SUMMER SAUSAGE

<table>
<thead>
<tr>
<th>ITEM #</th>
<th>DESCRIPTION</th>
<th>PACKAGING</th>
</tr>
</thead>
<tbody>
<tr>
<td>G21020</td>
<td>Complete Summer</td>
<td>5/4.9375# bags = 24.68# cs</td>
</tr>
<tr>
<td>G88904</td>
<td>Daniel’s Summer</td>
<td>25# box</td>
</tr>
<tr>
<td>G32565</td>
<td>Frontier Summer</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G88474</td>
<td>Nassau Summer &amp; CTP</td>
<td>25/1.06# bags = 26.5# cs</td>
</tr>
<tr>
<td>G57335</td>
<td>Nassau Summer w/o Cure (Best Seller)</td>
<td>25# box</td>
</tr>
<tr>
<td>G30652</td>
<td>Summer &amp; Cervelat</td>
<td>25# box</td>
</tr>
<tr>
<td>G20893</td>
<td>Summer w/o MSG &amp; CTP</td>
<td>5/5.5# bags = 27.5# cs</td>
</tr>
<tr>
<td>G32084</td>
<td>Summer #1505</td>
<td>25# box</td>
</tr>
<tr>
<td>G33203</td>
<td>Summer (Best Seller)</td>
<td>7/6.13# bags = 42.91# cs</td>
</tr>
<tr>
<td>G22201</td>
<td>Summer</td>
<td>25# box</td>
</tr>
<tr>
<td>811081</td>
<td>Summer W/O Pepper</td>
<td>50/1# bags = 50# cs</td>
</tr>
<tr>
<td>G21034</td>
<td>Summer (Best Seller)</td>
<td>5/5.88# bags = 29.4# cs</td>
</tr>
<tr>
<td>G20935</td>
<td>Summer #8059</td>
<td>5/6.0625 bag = 30.31# c</td>
</tr>
</tbody>
</table>

### COMPLETE SUMMER

**G21020** • 5/4.9375# bags
- Ingredients: Hydrolyzed Soy Protein, Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Dextrose, Hydrolyzed Whey Protein, Ascorbic Acid (0.32%), Sodium Citrate (0.16%), with less than 1% 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

**G88904** • 25# box
- Ingredients: Spices, Paprika, Spice Extractives.
- Use: 0.50# of seasoning to 100# of meat. Add salt.

### FRONTIER SUMMER

**G32565** • 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 & CTP

**G88474** • 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# of seasoning and 0.25# Modern Cure to 100# of meat.

### NASSAU SUMMER 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

**G30652** • 25# box
- Ingredients: Spices, Whole Mustard (1.0%), and Spice Extractives.
- Use: 0.50# of seasoning to 100# of meat.

### SUMMER W/O MSG & CTP

**G20893** • 5/5.5# bags
- Ingredients: Salt, Corn Syrup Solids, Spices, Mustard Seed, and less than 1% 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 • HELLERS

**G33203** • 7/6.13# bags
- Ingredients: Salt, Corn Syrup Solids, Dextrose, Spices, Spice Extractives, Garlic Powder, 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: 5.88# of seasoning and 0.25# of Modern Cure to 100# of meat.

### SUMMER • WITT’S

**G21034** • 5/5.88# bags
- Ingredients: Spices, Mustard Seed (4.58%).
- Use: 8-10oz of seasoning to 100# of meat. Add salt.

### SUMMER W/O PEPPER

**811081** • 50/1# 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 1oz nitrite cure.
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.

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 0.50-2.00# 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.

SHELF STABLE MEAT PRODUCTS

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 aw. 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, aw of 0.73.

<table>
<thead>
<tr>
<th>Food</th>
<th>aw</th>
<th>Food</th>
<th>aw</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>1.00</td>
<td>Flour</td>
<td>0.67 - 0.80</td>
</tr>
<tr>
<td>Fresh Meat</td>
<td>0.95 - 1.00</td>
<td>Cereals</td>
<td>0.10 - 0.20</td>
</tr>
<tr>
<td>Bread</td>
<td>0.94 - 0.97</td>
<td>Sugar</td>
<td>0.10</td>
</tr>
<tr>
<td>Cured Meat</td>
<td>0.87 - 0.95</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

A meat product with aw of less than 0.85 is considered shelf stable. USDA says aw of Jerky at or less than 0.70 is the critical limit and would not, at this level, support mold growth. Most bacteria do not grow at a aw 0.91 or lower and most molds do not grow at a aw of 0.80 or lower.

pH or acidity of a product can influence microbiological growth. The lower the pH or more acid in the product, the less likely spoilage or pathogenic bacteria will grow.

<table>
<thead>
<tr>
<th>Food</th>
<th>pH</th>
<th>Food</th>
<th>pH</th>
</tr>
</thead>
<tbody>
<tr>
<td>Limes</td>
<td>1.8 - 2.0</td>
<td>Ground Beef</td>
<td>5.1 - 6.2</td>
</tr>
<tr>
<td>Apples</td>
<td>2.9 - 3.3</td>
<td>Chicken</td>
<td>6.2 - 6.4</td>
</tr>
<tr>
<td>Summer Sausage</td>
<td>4.3 - 5.0</td>
<td>Milk</td>
<td>6.3 - 6.5</td>
</tr>
<tr>
<td>Watermelon</td>
<td>5.2 - 5.6</td>
<td>Sweet Corn</td>
<td>7.3</td>
</tr>
</tbody>
</table>

A reduction in pH can be achieved by use of a starter culture, fermenting dextrose to acid or using encapsulated acids which require cooking to 140°F to activate. Results necessary to achieve control.
SHELF STABLE MEAT PRODUCTS

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 \( \leq 3.1 \) and pH of \( \leq 5 \)

b) MPR of \( \leq 1.9 \) (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 \( \leq 0.75 \), or to be called pepperoni, the product must reach an MPR \( \leq 1.6 \).

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 (aw) 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:

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.

The addition of encapsulated acids, such as citric or lactic is another fermentation method. These crystals of dry powder acids are encapsulated in 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.

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.

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 to high or too low. E) The starter culture may have been mishandled. Keep the culture frozen.

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 2,000 customers of all sizes in all 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.

Custom Formulation and Special Order Products are Available

Nassau Foods
More Than Just Seasonings...