



Serial No.  
Label No.

Version 22.1

**Product Name**

**Early's Uncured SPICY Smoked Sausage (1lb.)**

<u>Labeling Category</u>	<u>Lot ID</u>	<u>Order No.</u>	<u>Fill-in Wt</u>
USDA			
<b>Batch Size</b>	100	200	300

  

<u>Meat Item's</u>	<u>Wt per 100 lb.</u>	<u>Wt per 200 lb.</u>	<u>Wt. per lb.</u>	<u>% of Recipe</u>
Pork Trim 80/20 Excel	70.00	140.00	210.00	70.00%
Pork Trim 50/50 Excel	30.00	60.00	90.00	30.00%
<b>Sub-Total</b>	<b>100.00</b>	<b>200.00</b>	<b>300.00</b>	<b>100.00%</b>

  

**Seasonings (Group1)**

<b>Early's Smoked Sausage Seasoning WITHOUT SAGE (RN-16-056-000)</b>	2.20	4.40	6.60	2.20%
Rubbed Dalmation Sage	0.45	0.90	1.35	0.45%
Wrights Liquid Smoke	0.12	0.24	0.36	0.12%
Celery Powder (506)	0.25	0.50	0.75	0.25%
<b>Sub-Total</b>	<b>3.02</b>	<b>6.04</b>	<b>9.06</b>	<b>3.02%</b>

  

<b>Total</b>	<b>103.02</b>	<b>206.04</b>	<b>309.06</b>	<b>103.02%</b>
--------------	---------------	---------------	---------------	----------------

**Category**

Beginning Product Category Raw Not Ground  
Finished Product Category Raw Ground

**Grinding:**

Grind One 3/8"  
Grind Two 3/16"  
Texture Category Min. protein extraction

**Stuffing & loading the cart**

Stuffer Program 1  
Casing Size 1 lb. cloth bag  
Gross Product Size 1.05-1.08  
Stuffer Horn Size  
Stick Load Count  
Smoke House Stick Style

**Smoking/Cooking**

Smoke House Program

**Processing/Packaging**

Finished Product Style 1 lb package  
Presentation Style USDA Wholesale  
Vacuum Bag Size 4 x 12

**Vacuum Bag Style**

Rollstock  
USDA Wholesale  
Private Label  
1.00-1.03

**Label Style**

**Net Product Size**

**Storage**

**Storage Container**

17 x 13 x 7" Corrugated Box

**Storage Type**

Frozen

**Storage Life (Cooler)**

2 weeks

**Storage Life (Freezer)**

1 year