



Serial No.
Label No.

Version 22.1

Product Name

Early's Smoked Sausage (2 lb.)

<u>Labeling Category</u>	<u>Lot ID</u>	<u>Order No.</u>	<u>Fill-in Wt</u>
USDA			
Batch Size	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%
Sub-Total	100.00	200.00	300.00	100.00%

Seasonings (Group1)				
<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>
Early's Smoked Sausage Seasoning WITHOUT SAGE (RN-16-056-000)	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%
Sodium Nitrite	0.25	0.50	0.75	0.25%
Sub-Total	3.02	6.04	9.06	3.02%

Total	103.02	206.04	309.06	103.02%
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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 2 lb. cloth bag
Gross Product Size 2.08-2.10
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 15
Vacuum Bag Style Rollstock
Label Style USDA Wholesale
Net Product Size Private Label
2.00-2.05

Storage

Storage Container 17 x 13 x 7" Corrugated Box
Storage Type Frozen
Storage Life (Cooler) 2 weeks
Storage Life (Freezer) 1 year