



Serial No.  
Label No.

Version 22.1

**Product Name**

**Early's Uncured SPICY Smoked Sausage Links**

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

  

<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	70.00	140.00	70.00	70.00%
Pork Trim 50/50	30.00	60.00	30.00	30.00%
	0.00	0.00	0.00	0.00%
	0.00	0.00	0.00	0.00%
<b>Sub-Total</b>	<b>100.00</b>	<b>200.00</b>	<b>100.00</b>	<b>100.00%</b>

**Seasonings (Group1)**

<b>Early's Smoked Sausage Seasoning WITHOUT SAGE (RN-16-056-000)</b>	2.20	4.40	2.20	2.20%
Rubbed Dalmation Sage	0.45	0.90	0.45	0.45%
Wrights Liquid Smoke	0.12	0.24	0.12	0.12%
Sodium Nitrite	0.25	0.50	0.25	0.25%
	0.00	0.00	0.00	0.00%
	0.00	0.00	0.00	0.00%
<b>Sub-Total</b>	<b>3.02</b>	<b>6.04</b>	<b>3.02</b>	<b>3.02%</b>
<b>Total</b>	<b>103.02</b>	<b>206.04</b>	<b>103.02</b>	<b>103%</b>

**Category**

Beginning Product Category Raw Not Ground  
Finished Product Category Raw Ground

**Grinding:**

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

**Stuffing & loading the cart**

Stuffer Program 9  
Casing Size 30mm Bloom Color  
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 (5 Links)  
Presentation Style USDA Wholesale  
Vacuum Bag Size 6 x 10  
Vacuum Bag Style Rollstock  
Label Style USDA Wholesale  
Net Product Size Private Label  
1.00-1.03

**Storage**

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