



SAUSAGE INGREDIENTS

MODERN CURE

MODERN CURE IS A CURING AGENT. USED IN SAUSAGE PRODUCTS FOR COLOR AND FLAVOR DEVELOPMENT AS WELL AS RETARDING THE DEVELOPMENT OF BACTERIA IN LOW -TEMPERATURE ENVIRONMENT OF SMOKED MEATS.

IT IS COMPOSED OF SALT (93.75%) AND SODIUM NITRITE (6.25%).

USAGE: 4 OZ IN 1 QUART OF COLD WATER FOR 100 LB OF MEAT
2 OZ IN 1 PINT OF COLD WATER FOR 50 LB OF MEAT
*SPREAD EVENLY OVER THE MEAT AND MIX IN WELL.

SODIUM ERYTHORBATE

SODIUM ERYTHORBATE IS A FOOD-GRADE CURE ACCELERATOR AND AID TO STABILIZE THE RED COLOR IN CURED MEATS.

USAGE: 7/8 OZ (.875 OZ) PER 100 LB OF MEAT IN CONJUNCTION WITH MODERN CURE (4 OZ/100LB)

ANTIOXIDANT

ANTI-OXIDANTS ARE USED TO SLOW THE OXIDATION OF FAT IN MEAT PRODUCTS THAT CAUSES THE BROWNING NATURALLY. THIS PRODUCT IS USUALLY USED WITH FRESH MEATS.

ZACH'S ANTI-OXIDANT IS COMPOSED SALT (95.8%), BHA (1.4%), BHT (1.4%), AND CITRIC ACID (1.4%).

USAGE: USE 4.0 OZ PER 100 LB MEAT WITH 35% FAT CONTENT.
USE 3.5 OZ PER 100 LB MEAT WITH 30% FAT CONTENT.
USE 3.0 OZ PER 100 LB MEAT WITH 25% FAT CONTENT.
USE 2.5 OZ PER 100 LB MEAT WITH 20% FAT CONTENT.

CITRIC ACID

CITRIC ACID ACCELERATES COLOR FIXING OR PRESERVES COLOR OF FRESH SAUSAGE DURING STORAGE.

USAGE: USE 0.5 OZ TO 1.0 OZ PER 100 LB OF MEAT.
NOTE: TOO MUCH CITRIC ACID WILL CAUSE THE MEAT TO TURN WHITE.