



2019 SEASONING CATALOG

“Quality means doing it right when no one else is looking.”

-Henry Ford



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Dear Todd's Customer,

We are proud to say that Todd's is celebrating over 90 years of service to the meat industry. During those 90 years we have grown and expanded into more market segments in the food industry.

In 2016 we added our third facility and are able to better serve the needs of our customers. Not only do we provide co-packing, manufacturing, and private label opportunities, but Todd's also has a retail showroom at our corporate facility.

Here at Todd's we package a wide variety of products including seasoning blends, cereals and granolas, vitamin blends, salsas, bottled drinks and more. The options are almost endless with the capabilities we have and the services we are able to provide for you.

Todd's stocks the finest spices for the best quality of intense flavors. We retail our award-winning lines of seasonings, spices, accessories and more! We also proudly sell Weston and Mundial products.

We look forward to serving you this year and for many more in the future!



Andy Holt, CEO

TODD'S BBI NOW OFFERS VEG STABLE® 504

- Celery-based nitrite/nitrate cure alternative
- Natural USDA
- Several package sizes available
- Many processors say it improves the flavor profile of meats!

SEE PAGE 07!



= MADE WITH GLUTEN FREE INGREDIENTS



= POPULAR ITEM

CURES



GF

GOLDEN SUGAR CURE

Use this cure for beautiful, golden hams and bacons. You cannot buy a better cure at any price.

Product #	Product Name	Usage	Yield
M-120-CH	GOLDEN SUGAR CURE - 2 lb jar	2 lbs / gallon water	1 ham 1 turkey
M-120-B5	GOLDEN SUGAR CURE - 5 lbs	2 lbs / gallon water	1 ham 1 turkey
M-120-B25	GOLDEN SUGAR CURE - 25 lbs (400lbs Approx.)	2 lbs / gallon water	1 ham 1 turkey
M-120-B50	GOLDEN SUGAR CURE - 50 lbs (800lbs Approx.)	2 lbs / gallon water	1 ham 1 turkey

Product #	Product Name	Usage	Yield
M-122-B5	APPLEWOOD GOLDEN SUGAR CURE - 5 lbs	2 lbs / gallon water 1.50 lbs	1 ham 1 turkey
M-122-B25	APPLEWOOD GOLDEN SUGAR CURE - 25 lbs	2 lbs / gallon water 1.50 lbs	1 ham 1 turkey
M-122-CH	APPLEWOOD GOLDEN SUGAR CURE - 2lb jar	2 lbs / gallon water 1.50 lbs	1 ham 1 turkey

Product #	Product Name	Usage	Yield
M-126-B5	MAPLE GOLDEN SUGAR CURE - 5 lbs	2 lbs / gallon water 1.50 lbs	1 ham 1 turkey
M-126-B25	MAPLE GOLDEN SUGAR CURE - 25 lbs	2 lbs / gallon water 1.50 lbs	1 ham 1 turkey
M-126-CH	MAPLE GOLDEN SUGAR CURE - 2lb jar	2 lbs / gallon water 1.50 lbs	1 ham 1 turkey

GF

Product #	Product Name	Usage	Yield
M-121-B5	GOLDEN BACON RUB - 5 lbs	1 lb to 25 lbs of bacon	125 lbs
M-121-B25	GOLDEN BACON RUB - 25 lbs	1 lb to 25 lbs of bacon	625 lbs
M-121-B50	GOLDEN BACON RUB - 50 lbs	1 lb to 25 lbs of bacon	1250 lbs

GF

Product #	Product Name	Usage	Yield
M-123-B5	APPLEWOOD GOLDEN BACON RUB - 5 lbs	1 lb to 25 lbs of bacon	125 lbs
M-123-B25	APPLEWOOD GOLDEN BACON RUB - 25 lbs	1 lb to 25 lbs of bacon	625 lbs

Product #	Product Name	Usage	Yield
M-124-B5	MAPLE GOLDEN BACON RUB - 5 lbs	1 lb to 25 lbs of bacon	125 lbs
M-124-B25	MAPLE GOLDEN BACON RUB - 25 lbs	1 lb to 25 lbs of bacon	625 lbs

GF

CURE SPICE

This fine product, when added to Todd's Golden Sugar Cure, has won many prizes in ham and bacon competitions. Cure a couple of hams for yourself, and enjoy this one-of-a-kind flavor.

Product #	Product Name	Usage	Yield
M-125	CURE SPICE - 4 oz bag	2 oz to 5 lbs M-120	10 lbs
M-125-B5	CURE SPICE - 5 lbs	2 oz to 5 lbs M-120	200 lbs

GF

QUICK CURE

This product is especially formulated for curing sausage meats used in smoked sausages, wieners, bologna and all chopped meats. Coarse, chopped meats generally cure overnight; fine emulsions will usually cure in much less of a holding period.

Product #	Product Name	Usage	Yield
M-137-1	QUICK CURE - 1 oz bag	1 oz to 25 lbs	25 lbs
M-137	QUICK CURE - 4 oz bag	1 oz to 25 lbs	100 lbs
M-137-20	QUICK CURE - 20/ 4 oz bag	4 oz to 100 lbs	2000 lbs
M-137-B25	QUICK CURE - 25 lbs	4 oz to 100 lbs	10000 lbs

Product #	Product Name	Usage	Yield
M-141-B5	WHITE SUGAR CURE - 5 lbs (used to smoke turkey or fish)	2 lbs / gallon water	2.50 gallons
M-141-B25	WHITE SUGAR CURE - 25 lbs	2 lbs / gallon water	12.50 gallons
M-141-B50	WHITE SUGAR CURE - 50 lbs	2 lbs / gallon water	25 gallons

TODD'S BINDER FLOUR

Best cereal binder for hamburgers, meat loaf, chili, fresh sausage, and smoked sausage. Holds several times its own weight in water without swelling or bursting casings during processing, and reduces shrinkage, while improving the flavor and texture of meat. (CONTAINS ALLERGEN - WHEAT)

Product #	Product Name	Usage	Yield
M-255-B5	BINDER FLOUR - 5 lbs	9 oz to 25 lbs	222 lbs
M-255-B20	BINDER FLOUR - 20 lbs	9 oz to 25 lbs	889 lbs
M-255-B40	BINDER FLOUR - 40 lbs	9 oz to 25 lbs	1777 lbs

VEG-STABLE 504 CURE **ALTERNATIVE**

Product #	Product Name	Usage	Yield
M-504	VEG-STABLE 504 CURE - 1 lb bag	---	---
M-504-B5	VEG-STABLE 504 CURE - 5 lb bag	---	---
M-504-B10	VEG-STABLE 504 CURE - 10 lb bag	---	---

SEASONING



GF

TODD'S MULLING SPICE

Have the taste of autumn in any season by simply adding 1.5 oz of the premium Todd's Mulling Spice to a gallon of apple cider. Best if served warm.

Product #	Product Name	Usage	Yield
M-301	TODD'S MULLING SPICE - 4.5 oz pkt	1.50 oz / gallon	3 gal
M-301-B5	TODD'S MULLING SPICE - 5 lbs	1.50 oz / gallon	53 gal

GF

TODD'S BEST-O-FLAVOR (MILD HEAT RANGE)

This seasoning contains all the great features of our Best-O-Flavor #1 and our Blend-O-Flavor formula, making it a combination of spice oils and natural spices, that keeps sausage nice and bright. *INGREDIENTS: Salt, Sugar, Natural Spices and Spice Oils, and Anti-Oxidant.*

Product #	Product Name	Usage	Yield
M-401-CH	BEST-O-FLAVOR REGULAR SAUSAGE SEASONING - 2 lb jar	8 oz to 25 lbs	100 lbs
M-401-24	BEST-O-FLAVOR REGULAR SAUSAGE SEASONING - 24 / 8 oz bags	24 bags of 8 oz each	600 lbs
M-401-B50	BEST-O-FLAVOR REGULAR SAUSAGE SEASONING - 50 lbs	50 lbs	2500 lbs

GF

TODD'S BEST-O- FLAVOR #1 (MILD HEAT RANGE)

This seasoning is blended entirely with spice oils. It is very good for link style sausage and pan sausage, keeping the sausage nice and bright. *INGREDIENTS: Salt, Sugar, Pure Ground Spice, Natural Color, Essentials and Oleoresins Extractions of Spice, and Anti-Oxidant.*

Product #	Product Name	Usage	Yield
M-411-CH	BEST-O-FLAVOR #1 SAUSAGE SEASONING - 2.30 lb jar	1 Tbsp to 1 lbs	110 lbs
M-411-24	BEST-O-FLAVOR #1 SAUSAGE SEASONING - 24 / 8 oz bags	24 bags of 8 oz each	24 batches of 25 lbs each
M-411-B50	BEST-O-FLAVOR #1 SAUSAGE SEASONING - 50 lbs	50 lbs	2500 lbs

Product #	Product Name	Usage	Yield
M-412-CH	SWEET BREAKFAST SAUSAGE SEASONING - 1.50 lb jar	1 Tbsp to 1 lb	40.5 lbs
M-412-12	SWEET BREAKFAST SAUSAGE SEASONING - 12 / case	---	12 batches of 25 lbs each

Product #	Product Name	Usage	Yield
M-991-CH	TACO SEASONING #3 - 1.50 jar	1 Tbsp to 1 lb	43 lbs
M-991-8	TACO SEASONING #3 - 8 / 9 oz bags	1 Tbsp to 1 lb	144 lbs

GF

TODD'S BLEND-O-FLAVOR REGULAR (MILD HEAT RANGE)

This is a natural spice seasoning, blended from the finest spices obtainable; it is based on an old German formula that brings out the best flavors in pork sausage. *INGREDIENTS: Salt, Sugar, Blended Spices, Sage Oil, and Anti-Oxidant.*

Product #	Product Name	Usage	Yield
M-421-CH	BLEND-O-FLAVOR REGULAR SAUSAGE SEASONING - 1.90 lb jar	1 lb to 50 lb	87.5 lbs
M-421-24	BLEND-O-FLAVOR REGULAR SAUSAGE SEASONING - 24 / 8 oz bags	24 bags of 8 oz each	600 lbs
M-421-B50	BLEND-O-FLAVOR REGULAR SAUSAGE SEASONING - 50 lbs	50 lbs	2500 lbs

GF

TODD'S BLEND-O-FLAVOR (MEDIUM HEAT RANGE)

This is the same formula as Blend-O-Flavor Regular, but with the addition of sage. *INGREDIENTS: Salt, Sugar, Blended Spices, Sage Oil, and Anti-Oxidant.*

Product #	Product Name	Usage	Yield
M-431-CH	BLEND-O-FLAVOR 519 SAUSAGE SEASONING - 1.80 lb jar	8 oz to 25 lbs	100 lbs
M-431-24	BLEND-O-FLAVOR 519 SAUSAGE SEASONING - 24 / 8 oz bags	24 bags of 8 oz each	600 lbs
M-431-B50	BLEND-O-FLAVOR 519 SAUSAGE SEASONING - 50 lbs	50 lbs	2500 lbs

Product #	Product Name	Usage	Yield
M-435-CH	CHILI MIX SEASONING - 1.40 lb jar	5 oz to 1 lb	4.9 lbs
M-435-24	CHILI MIX SEASONING - 24 / 12 oz bags	24 bags of 12 oz each	57.6 lbs

GF

TODD'S CHORIZO SEASONING (HOT HEAT RANGE)

This Old Mexican Style Sausage Seasoning product is made with a blend of natural spices. It can be made with additional hot peppers to give this an extra hot heat range. *INGREDIENTS: Salt, Chili Powder, Paprika, Garlic, and Blended Spices.*

Product #	Product Name	Usage	Yield
M-441-CH	CHORIZO SAUSAGE SEASONING - 1.4 lb jar	16 oz to 18 lbs	25 lbs
M-441-12	CHORIZO SAUSAGE SEASONING - 12 / 16 oz bags	12 bags of 16 oz each	192 lbs
M-441-24	CHORIZO SAUSAGE SEASONING - 24 / 16 oz bags	24 bags of 16 oz each	384 lbs

Product #	Product Name	Usage	Yield
M-303-CH	SWEET AND SAVORY	2.0 lbs	To Taste

GF

TODD'S COUNTRY STYLE SEASONING (HOT HEAT RANGE)

This is a favorite seasoning for those who prefer sausage with a good fresh country bite. **INGREDIENTS:** Salt, Sugar, Pure Ground Spices, Sage, Special Peppers and Spice Oils, Anti-Oxidant (BHT)

Product #	Product Name	Usage	Yield
M-452-CH	COUNTRY STYLE SAUSAGE SEASONING - 1.60 lb jar	16 oz to 50 lbs	80 lbs
M-452-12	COUNTRY STYLE SAUSAGE SEASONING - 12 / 16 oz bags	12 bags of 16oz each	600 lbs
M-452-24	COUNTRY STYLE SAUSAGE SEASONING - 24 / 16 oz bags	24 bags of 16 oz each	1200 lbs

GF

ITALIAN SAUSAGE SEASONING (HOT HEAT RANGE)

Our best-selling Italian Style Seasoning, which can be used for everything from pizza topping to cheese rolls. **INGREDIENTS:** Paprika, Salt, Crushed Red Peppers, Sugar, Ground and Whole Spices and flavorings.



Product #	Product Name	Usage	Yield
M-461-CH	ITALIAN SAUSAGE SEASONING - 1.60 lb jar	16 oz to 50 lbs	75 lbs
M-461-12	ITALIAN SAUSAGE SEASONING - 12 / 16 oz bags	12 bags of 16 oz each	600 lbs
M-461-24	ITALIAN SAUSAGE SEASONING - 24 / 16 oz bags	24 bags of 16 oz each	1200 lbs

GF

SWEET ITALIAN SAUSAGE SEASONING (HOT HEAT RANGE)

Product #	Product Name	Usage	Yield
M-462-CH	SWEET ITALIAN SAUSAGE SEASONING - 1.7 lb jar	16 oz to 50 lbs	85 lbs
M-462-12	SWEET ITALIAN SAUSAGE SEASONING - 12 / 16 oz bags	12 bags of 16 oz each	600 lbs
M-462-24	SWEET ITALIAN SAUSAGE SEASONING - 24 / 16 oz bags	24 bags of 16 oz each	1200 lbs

GF

SOUTHERN STYLE SAUSAGE (HOT HEAT RANGE)

The crushed red peppers in our Southern Style Seasoning add the heat, to help you create a perfect blend of flavor and spice. **INGREDIENTS:** Salt, Ground Black Pepper, Crushed Red Pepper, Sugar, Oleoresin Capsicum, Spice Oils.

Product #	Product Name	Usage	Yield
M-495-CH	SOUTHERN STYLE SAUSAGE SEASONING - 2.20 lb jar	14 oz to 50 lbs	114 lbs
M-495-12	SOUTHERN STYLE SAUSAGE SEASONING - 12 / 14 oz bags	12 bags of 14 oz each	600 lbs
M-495-24	SOUTHERN STYLE SAUSAGE SEASONING - 24 / 14 oz bags	24 bags of 16 oz each	1200 lbs



Product #	Product Name	Usage	Yield
M-519-2	BEEF STICK SEASONING - 2 / 5.5 lb bags	5.5 lbs to 100 lbs	200 lbs
M-519-B25	BEEF STICK SEASONING - 25 lbs	.88 oz to 1 lb	455 lbs
M-519-COMPL	BEEF STICK SEASONING - COMPLETE	---	25 lbs

Complete Includes: 1.38 lb Seasoning; 1 oz M-137 Quick Cure

BOLOGNA #1 SEASONING

Our most popular mild bologna seasoning that can be used with various combinations of beef, pork, veal, mutton, goat, or deer meat. Most commonly used for ring bologna. (Must be used with Quick Cure and Binder Flour.) **INGREDIENTS:** Salt, Dextrose, Sugar, MSG 3.50%, Coriander, Black Pepper, Sodium Erythorbate 0.87%, Blended Spices.

Product #	Product Name	Usage	Yield
M-515-2	BOLOGNA #1 SEASONING - 2 / 5.5 lb bags	5.5 lbs to 100 lbs	200 lbs
M-515-B50	BOLOGNA #1 SEASONING - 50 lbs	.88 oz to 1 lb	900 lbs
M-515-COMPL	BOLOGNA #1 SEASONING - COMPLETE	---	25 lbs

Complete Includes: 1.38 lb Seasoning; 9 oz M-225 Binder Flour; 1 oz M-137 Quick Cure

BOLOGNA #2 SEASONING

Most often used to create mouth-watering sandwich bologna with minimal effort. This is very similar to Bologna #1, but with a little more pizzazz. (Must be used with Quick Cure and Binder Flour.) **INGREDIENTS:** Salt, Dextrose, Sugar, MSG 3.50%, Coriander, Black Pepper, Sodium Erythorbate 0.87%, Blended Spices, Garlic.

Product #	Product Name	Usage	Yield
M-516-2	BOLOGNA #2 SEASONING - 2 / 5.5 lb bags	5.5 lbs to 100 lbs	200 lbs
M-516-B50	BOLOGNA #2 SEASONING - 50 lbs	.88 oz to 1 lb	900 lbs
M-516-COMPL	BOLOGNA #2 SEASONING - COMPLETE	---	25 lbs

Complete Includes: 1.38 lb Seasoning; 9 oz M-225 Binder Flour; 1 oz M-137 Quick Cure

HAM LOAF SEASONING

This is a prized consumer favorite resulting in exceptional flavor. May be used with Smoke-Ez, to create an unforgettable taste. (Must be used with Quick Cure.) **INGREDIENTS:** Cereal, Salt, Non-Fat Dry Milk, Sugar, Monosodium Glutamate, Hydrolyzed Vegetable Protein, Spice Extractives.
PLEASE NOTE: CONTAINS ALLERGEN.

Product #	Product Name	Usage	Yield
M-542-2	HAM LOAF SEASONING - 2 / 7.25 lb bags	7.25 lbs to 100 lbs	200 lbs
M-542-COMPL	HAM LOAF SEASONING - COMPLETE	---	25 lbs

Complete Includes: 1.82 lbs Seasoning; 1 oz Quick Cure

GF

PASTRAMI SEASONING

Recreate that true pastrami flavor and texture with the help of this delectable seasoning.
INGREDIENTS: Salt, Sugar, Blended Spices.

Product #	Product Name	Usage	Yield
M-552-2	PASTRAMI SEASONING - 2 / 2.25 lb bags	2.25 lbs to 100 lbs	200 lbs
M-552-COMPL	PASTRAMI SEASONING - COMPLETE	---	25 lbs

Complete Includes: 9 oz Seasoning; 1 oz Quick Cure

GF

CHUCKWAGON SEASONING

You'll never go back to what you were using after you have tried our Chuckwagon Seasoning on everything from vegetables to meats. *INGREDIENTS: Paprika, Salt, Crushed Red Peppers, Sugar, Ground and Whole Spices and Flavorings.*

Product #	Product Name	Usage	Yield
M-530-CH	TODD'S CHUCKWAGON SEASONING - 1.80 lb jar	To Taste	---
M-530-B5	TODD'S CHUCKWAGON SEASONING - 5 lbs	To Taste	---
M-530-B25	TODD'S CHUCKWAGON SEASONING - 25 lbs	To Taste	---

GF

TODD'S BARBECUE SPICE

This will give your product that good tangy Barbecue taste.
INGREDIENTS: Salt, Blended Spices, Natural Hickory Smoked Salt, Spice Oils.

Product #	Product Name	Usage	Yield
M-501-CH	BARBECUE SPICE - 2.10 lb jar	To Taste	---
M-501-12	BARBECUE SPICE - 12 / 16 oz bags	To Taste	---
M-501-24	BARBECUE SPICE - 24 / 16 oz bags	To Taste	---
M-501-B25	BARBECUE SPICE - 25 lbs	To Taste	---

GF

TODD'S MEAT TENDERIZER

Our multi-purpose, easy to use tenderizer, aids in developing the savory meat texture.

Product #	Product Name	Usage	Yield
M-611	TENDERIZER - 1 lb bag	To Taste	---
M-611-B5	TENDERIZER - 5 lb box	To Taste	---

GF

TODD'S PEPPERONI SEASONING (MEDIUM HEAT RANGE)

This is a delicious old world flavor. *INGREDIENTS: Salt, Black Pepper, Blended Spices.*

Product #	Product Name	Usage	Yield
M-552-2	PEPPERONI SEASONING - 2 / 5.75 lb bags	5.75 lbs to 100 lbs	200 lbs
M-555-B25	PEPPERONI SEASONING - 25 lb BULK	.92 oz to 1 lb	435 lbs
M-555-COMPL	PEPPERONI SEASONING - COMPLETE	---	25 lbs

Complete Includes: 1.44 lbs Seasoning; 1 oz M-137 Quick Cure

GF

POLISH SAUSAGE SEASONING

Popular as is, but extremely interesting with an extra dash of ground yellow mustard seed. (Must be used with Quick Cure.) *INGREDIENTS: Salt, Ground Black Pepper, Blended Spices, Sodium Erythorbate.*

Product #	Product Name	Usage	Yield
M-557-2	POLISH SAUSAGE SEASONING - 2 / 2.50 lb bags	2.50 lbs to 100 lbs	200 lbs
M-557-B50	POLISH SAUSAGE SEASONING - 50 lbs	.4 oz to 1 lb	2000 lbs
M-557-COMPL	POLISH SAUSAGE SEASONING - COMPLETE	---	25 lbs

Complete Includes: 10 oz Seasoning; 1 oz M-137 Quick Cure

Product #	Product Name	Usage	Yield
M-558-2	FRESH POLISH SAUSAGE SEASONING - 2 / 2.50 lb bags	2.50 lbs to 100 lb	200 lbs
M-558-B50	FRESH POLISH SAUSAGE SEASONING - COMPLETE	---	25 lbs

GF

TODD'S BRATWURST SEASONING (MEDIUM HEAT RANGE)

This is our middle-of-the-road, largest selling Bratwurst Blend. *INGREDIENTS: Salt, Blended Spices, Sugar.*

Product #	Product Name	Usage	Yield
M-803-CH	BRATWURST #1 SEASONING - 2.0 lb jar	.5 oz to 1 lb	75 lbs
M-803-12	BRATWURST #1 SEASONING - 12 / 12.5 oz bags	12.5 oz to 25 lbs	300 lbs

Product #	Product Name	Usage	Yield
M-521-24	BRATWURST SEASONING L-415 - 24 lbs - 24 / 10 oz bags	24 bags of 10 oz each	600 lbs
M-521-COMPL	BRATWURST SEASONING L-415 - COMPLETE	---	25 lbs

Complete Includes: 10 oz Seasoning; 1 oz Quick Cure

GF

DEER SALAMI SEASONING

When you use this fine salami seasoning, you will bring any “hunter” out of the woods. (Must be used with Quick Cure.) *INGREDIENTS: Salt, Sage, Pepper, Blended Spices, Sodium Erythorbate 1.50%.*

Product #	Product Name	Usage	Yield
M-565-2	DEER SAUSAGE SALAMI - 2 / 3.75 lb bags	3.75 lbs to 100 lbs	200 lbs
M-565-COMPL	DEER SAUSAGE SALAMI - COMPLETE	---	25 lbs

Complete Includes: 15 oz Seasoning; 1 oz M-137 Quick Cure

GF

ITALIAN COTTO SALAMI SEASONING

The whole black pepper corns in this seasoning add the zest to this mildly flavored, appetizing feast food. (Must be used with Quick Cure.) *INGREDIENTS: Salt, Sugar, Pepper, Blended Spices.*

Product #	Product Name	Usage	Yield
M-575-2	ITALIAN COTTO SALAMI - 2 / 3.5 lb bags	3.75 lbs to 100 lbs	200 lbs
M-575-B25	ITALIAN COTTO SALAMI - 25 lb box	.5 oz to 1 lb	800 lbs
M-575-COMPL	ITALIAN COTTO SALAMI - COMPLETE	---	25 lbs

Complete Includes: 14 oz Seasoning; 1 oz M-137 Quick Cure

GF

TODD'S SEASONING SALT

Our seasoning salt adds that distinctive flavor which turns ordinary salads, vegetables, steaks, pot roasts and more into culinary masterpieces.

Product #	Product Name	Usage	Yield
M-580-CH	SEASONING SALT - 2.25 lb jar	To Taste	---
M-580-B5	SEASONING SALT - 5 lb box	To Taste	---
M-580-B25	SEASONING SALT - 25 lb box	To Taste	---

Product #	Product Name	Usage	Yield
M-585-2	GARLIC STYLE SUMMER SAUSAGE - 2 / 6.5 lb bags	6.5 lbs to 100 lbs	200 lbs
M-585-COMPL	GARLIC STYLE SUMMER SAUSAGE - COMPLETE	---	25 lbs

Complete Includes: 1.63 lb Seasoning; 1 oz M-137 Quick Cure

Product #	Product Name	Usage	Yield
M-521-24	BRATWURST SEASONING L-415 - 24 lbs - 24 / 10 oz bags	24 bags of 10 oz each	600 lbs
M-521-COMPL	BRATWURST SEASONING L-415 - COMPLETE	---	25 lbs

Complete Includes: 10 oz Seasoning; 1 oz Quick Cure

Product #	Product Name	Usage	Yield
M-804-CH	BRATWURST #1 FRESH SEASONING - 2 lb jar	.5 oz to 1 lb	64 lbs
M-804-12	BRATWURST #1 FRESH SEASONING - 12 / 12.5 oz bags	12.5 oz to 25 lbs	300 lbs
M-804-B25	BRATWURST #1 FRESH SEASONING - 25 lb box	12.5 oz to 25 lbs	800 lbs
M-804TB-12	TOMATO BASIL FRESH BRATWURST SEASONING - 12 / 12.5 oz bags	12.5 oz to 25 lbs	300 lbs
M-804SO-12	SWEET ONION FRESH BRATWURST SEASONING - 12 / 12.5 oz bags	12.5 oz to 25 lbs	300 lbs
M-804JC-12	JALAPENO CHEDDAR FRESH BRATWURST - 12 / 12.5 oz bags	12.5 oz to 25 lbs	300 lbs

DELUXE SUMMER SAUSAGE SEASONING

This hugely popular seasoning creates appetizing summer sausage. This can be used with starter cultures if desired. (Must be used with Quick Cure.) *INGREDIENTS: Salt, Dextrose, Sugar, Blended Spices.*

Product #	Product Name	Usage	Yield
M-593-2	DELUXE SUMMER SAUSAGE - 2 / 5.5 lb bags	5.5 lbs to 100 lbs	200 lbs
M-593-B25	DELUXE SUMMER SAUSAGE - 25 lb box	.88 oz to 1 lb	450 lbs
M-593-COMPL	DELUXE SUMMER SAUSAGE - COMPLETE	---	25 lbs

Complete Includes: 1.38 lb Seasoning; 1 oz M-137 Quick Cure

Product #	Product Name	Usage	Yield
M-811-8	FAJITA SEASONING- 8 oz jar	---	---
M-811-CH	FAJITA SEASONING- 1.65 lb jar	---	---
M-805-CH	FAJITA SEASONING- 10 / 8 oz bags	---	---
M-805-B5	FAJITA SEASONING- 5 lb box	---	---

Product #	Product Name	Usage	Yield
M-865-CH	ROAST CHICKEN #1 SEASONING - 1.80 lb jar	To Taste	---
M-865-5	ROAST CHICKEN #1 SEASONING - 5 / 5 lb bags (CONTAINS MSG)	To Taste	---

Product #	Product Name	Usage	Yield
M-867-CH	ROAST CHICKEN #2 SEASONING - 2.00 lb jar	To Taste	---
M-867-5	ROAST CHICKEN #2 SEASONING - 5 / 5 lb bags	To Taste	---
M-867-B1	ROAST CHICKEN #2 SEASONING - 1 lb bag (NO MSG)	To Taste	---



Product #	Product Name	Usage	Yield
M-600-CH	JERKY SEASONING - 2.00 lb jar	1 Tbsp / 1 lb	90 lbs
M-600-B5	JERKY SEASONING - 5 lb box	.4 oz to 1 lb	200 lbs
M-600-B25	JERKY SEASONING - 25 lb box	.4 oz to 1 lb	1000 lbs
M-600-COMPL	JERKY SEASONING - COMPLETE	---	10 lbs

Complete Includes: 4 oz Seasoning; 8 oz Golden Sugar Cure

GF

Product #	Product Name	Usage	Yield
M-602-2	GROUND JERKY SEASONING - 2 / 5.84 lb bags	5.84 lbs to 100 lbs	200 lbs
M-602-B25	GROUND JERKY SEASONING - 25 lb box	.93 oz to 1 lb	428 lbs
M-602-COMPL	GROUND JERKY SEASONING - COMPLETE	---	25 lbs

Complete Includes: 1.46 lb Seasoning; 1 oz M-137 Quick Cure

GF

Product #	Product Name	Usage	Yield
M-805-CH	CAJUN SEASONING - 1.30 lb jar	To Taste	---
M-805-B5	CAJUN SEASONING - 5 lb box	To Taste	---

CHARDEX SMOKE FLAVOR DEXTRIN

Chardex is a dry natural smoke flavoring produced by combining corn malto-dextrin with charsol natural smoke flavoring and spray drying.

Product #	Product Name	Usage	Yield
M-483	CHARDEX - by the lb	To Taste	---

GF

SMOK-EZ LIQUID SMOKE

A water soluble solution of natural wood smoke flavors.

Product #	Product Name	Usage	Yield
M-484	SMOKE-EZ LIQUID SMOKE - gallon	To Taste	---
M-484-4	SMOKE-EZ LIQUID SMOKE - 4 gallons / case	To Taste	---
M-484-B5	SMOKE-EZ LIQUID SMOKE - 5 gallon carboy	To Taste	---
M-484-BP	SMOKE-EZ LIQUID SMOKE - pint	To Taste	---
M-484-BQ	SMOKE-EZ LIQUID SMOKE - quart	To Taste	---

CHEF PACKAGED SPICES



Product #	Product Name	Weight
M-323421-CH	ALLSPICE, GROUND	1.20 lbs
M-319421-CH	ALLSPICE, WHOLE	0.80 lbs
M-313445-CH	BASIL LEAF	0.40 lbs
M-323445-CH	BASIL, SWEET GROUND	1.20 lbs
M-313451-CH	BAY LEAF, WHOLE	0.10 lbs
M-323764-CH	BLACK PEPPER, CRACKED 6 MESH	1.10 lbs
M-323760-CH	BLACK PEPPER, COARSE 12 MESH	0.90 lbs
M-323734-CH	BLACK PEPPER 34 MESH	1.20 lbs
M-319760-CH	BLACK PEPPERCORN	1.10 lbs
M-319461-CH	CARAWAY SEED	1.10 lbs
M-323475-CH	CARDAMOM, GROUND	1.00 lbs
M-323982-CH	CAYENNE PEPPER, GROUND	1.15 lbs
M-523525-CH	CELERY, GROUND	1.20 lbs
M-533605-CH	CELERY SALT	2.00 lbs
M-519525-CH	CELERY SEED, WHOLE	1.00 lbs
M-331201-CH	CHILI POWDER	1.50 lbs
M-323495-CH	CINNAMON, GROUND	1.30 lbs
M-313480-CH	CINNAMON STICKS	0.70 lbs
M-313560-CH	CLOVES, WHOLE	0.70 lbs
M-323565-CH	CORIANDER, GROUND	0.80 lbs
M-319565-CH	CORIANDER SEED	0.75 lbs
M-309974-CH	CRUSHED RED PEPPER	1.20 lbs
M-323575-CH	CUMIN, GROUND	0.90 lbs
M-319590-CH	DILL SEED	1.00 lbs
M-319610-CH	FENNEL SEED	1.00 lbs
M-544402-CH	GARLIC, GRANULATED	1.65 lbs
M-574404-CH	GARLIC, MINCED	1.70 lbs
M-534406-CH	GARLIC POWDER	1.20 lbs
M-533625-CH	GARLIC SALT	2.30 lbs
M-323635-CH	GINGER, GROUND	1.10 lbs
M-N39P-35-CH	JALAPENO, GROUND	1.10 lbs
M-323796-CH	JALAPENO, ¼ DICED	0.40 lbs
M-131351-CH	LEMON PEPPER	2.00 lbs
M-323650-CH	MACE, GROUND	1.00 lbs
M-611-CH	MEAT TENDERIZER	2.20 lbs
M-323690-CH	MUSTARD, GROUND	1.00 lbs
M-313690-CH	MUSTARD SEED	1.60 lbs
M-323710-CH	NUTMEG, GROUND	1.30 lbs
M-564420-CH	ONION, CHOPPED	1.00 lbs

Product #	Product Name	Weight
M-544430-CH	ONION, GRANULATED	1.30 lbs
M-534468-CH	ONION POWDER	1.60 lbs
M-533710-CH	ONION SALT	2.50 lbs
M-323725-CH	OREGANO, GROUND	0.90 lbs
M-313725-CH	OREGANO LEAF	0.50 lbs
M-323924-CH	PAPRIKA	1.30 lbs
M-323934-CH	SMOKED PAPRIKA	1.30 lbs
M-583915-CH	PARSLEY FLAKES	0.17 lbs
M-554340-CH	RED BELL PEPPER	0.50 lbs
M-554333-CH	GREEN BELL PEPPER	0.50 lbs
M-313835-CH	ROSEMARY LEAF	0.55 lbs
M-323845-CH	SAGE, GROUND	1.30 lbs
M-310915-CH	SAGE, RUBBED	0.40 lbs
M-313865-CH	SESAME SEED, HULLED	1.10 lbs
M-144309-CH	SPAGHETTI SEASONING	1.10 lbs
M-323875-CH	THYME, GROUND	0.90 lbs
M-313875-CH	THYME LEAF	0.50 lbs
M-310837-CH	WHITE PEPPER, GROUND	1.40 lbs

SPICE BLENDS

Product #	Product Name	Weight
M-111900-CH	BLACKENED SEASONING	1.50 lbs
GF M-111988-CH	CANADA'S FAVORITE	1.60 lbs
GF M-580611-CH	TODD'S TENDER STEAK SEASONING	2.30 lbs
M-169274-CH	PICKLING SPICE	1.20 lbs
M-144390-CH	PIZZA SEASONING	0.50 lbs



**AVAILABLE UPON
REQUEST**



Product #	Product Name	Usage	Yield
M-496-CH	SWEDISH POTATO SAUSAGE SEASONING - 1.30 lb jar	.2 oz to 1 lb	100 lbs
M-496-12	SWEDISH POTATO SAUSAGE SEASONING - 12 / 20 oz bags	20 oz to 100 lbs	1200 lbs

GF

CORN BEEF CURE

Tender, savory corn beef, with a uniform color, is effortless to make with this tasty corn beef cure. Here is flavor at its best.

Product #	Product Name	Usage	Yield
M-101	CORN BEEF CURE - 16 oz bag	---	10 lbs
M-101-24	CORN BEEF CURE - 16 bags / case	---	240 lbs

Product #	Product Name	Usage	Yield
M-136-B5	CURE ACCELERATOR BRINE - 5 lbs	---	---
M-136-B50	CURE ACCELERATOR BRINE - 50 lbs	---	---

GF

Product #	Product Name	Usage	Yield
M-135-B5	DRY CURE ACCELERATOR - 5 lbs	4 oz to 100 lbs	---
M-135-B50	DRY CURE ACCELERATOR - 50 lbs	50 lbs to 20,000 lbs	---

TODD'S CONTROL BINDER

Our most popular ground beef extender. This product will leave a soy aftertaste.

Product #	Product Name	Usage	Yield
M-229	CONTROL BINDER - BULK / lbs	---	20 lbs
M-229-B5	CONTROL BINDER - 5 lbs	---	100 lbs
M-229-B20	CONTROL BINDER - 20 lbs	---	400 lbs
M-229-B25	CONTROL BINDER - 25 lbs	---	500 lbs
M-229-B35	CONTROL BINDER - 35 lbs	---	700 lbs

Product #	Product Name	Usage	Yield
M-597-2	SCRAPPLE - 2 / 4.75 lb bags	---	---

Product #	Product Name	Usage	Yield
M-584-2	LANDJAEGER - 2 / 5 lb bag	---	200 lbs
M-584-COMPL	LANDJAEGER - COMPLETE	---	25 lbs

Product #	Product Name	Usage	Yield
M-612-2	THURINGER CERVELAT SEASONING - 2 / 7.25 lb bags	---	---

Product #	Product Name	Usage	Yield
M-992-CH	PAPA JOE'S ITALIAN SAUSAGE SEASONING - 1.5 lb jar	---	---
M-992-12	PAPA JOE'S ITALIAN SAUSAGE SEASONING - 12 / 10.8 oz bags	---	---

Product #	Product Name	Usage	Yield
M-995-CH	PAPA JOE'S ITALIAN MEATBALL SEASONING - 1.5 lb jar	---	---
M-995-12	PAPA JOE'S ITALIAN MEATBALL SEASONING - 12 / 10.8 oz bags	---	---

Product #	Product Name	Usage	Yield
M-998	PAPA JOE'S ITALIAN SPAGHETTI SEASONING - 32 oz jar	---	---
M-998-12	PAPA JOE'S ITALIAN SPAGHETTI SEASONING - 12 / 32 oz jars	---	---

GF

GERMAN WIENER SEASONING

This award-winning old German recipe is popular all over the country. (Must be used with Quick Cure and Binder Flour.) *INGREDIENTS: Salt, Paprika, Extractives of Pepper, Nutmeg, Dehydrated Onion and Garlic Spices, less than 2.00% Tri-Calcium Phosphate added.*

Product #	Product Name	Usage	Yield
M-455-COMPL	GERMAN WIENER SEASONING - COMPLETE	---	25 lbs

Complete includes: 9 oz Seasoning; 1 oz Quick Cure; 6 oz Binder Flour

Product #	Product Name	Usage	Yield
M-601-2	KNACKWURST - 2 / 2 lb bags	2 lbs to 100 lbs	200 lbs
M-601-COMPL	KNACKWURST - COMPLETE	---	25 lbs

ALSO AVAILABLE: Spiced Beef Roast Rub & White Sugar Bacon Rub

GF

TODD'S PORK SAUSAGE SEASONING (VERY MILD HEAT RANGE)

INGREDIENTS: Salt, Sugar, Spice Extractives, Monosodium Glutamate 1.75%, Sodium Erythorbate, Anti-Oxidant Salt Base. Less than 2.00% Tri-Calcium Phosphate added to prevent caking.

Product #	Product Name	Usage	Yield
M-471-CH	PORK SAUSAGE SEASONING L-169 - 1.90 lb. jar	0.40 oz to 1 lb	75 lbs
M-471-24	PORK SAUSAGE SEASONING L-169 - 24 / 10.75 oz bags	24 bags of 10.75 oz each	600 lbs

GF

TODD'S PORK SAUSAGE SEASONING (VERY MILD HEAT RANGE)

This is the same formula as M-471 with sage added.

Product #	Product Name	Usage	Yield
M-472-CH	PORK & SAGE SAUSAGE SEASONING L-169S - 1.70 lb jar	0.40 oz to 1 lb	70 lbs
M-472-24	PORK & SAGE SAUSAGE SEASONING L-169S - 24 / 10.63 oz bags	24 bags of 10.63 oz each	600 lbs

GF

Product #	Product Name	Usage	Yield
M-473-CH	SMOKED PORK SAUSAGE SEASONING L-169/SMK - 1.80 lb jar	2.3 oz to 1 lb	67 lbs

GF

Product #	Product Name	Usage	Yield
M-481-CH	LINK STYLE SAUSAGE SEASONING - 1.80 lb jar	8 oz to 25 lbs	100 lbs
M-481-24	LINK STYLE SAUSAGE SEASONING - 24 / 8 oz bags	24 bags of 8 oz each	600 lbs

Product #	Product Name	Usage	Yield
M-482-2	METTWURST SEASONING - 2 / 2.66 lb bags	+ 2 oz of M-137	200 lbs
M-482-COMPL	METTWURST SEASONING - COMPLETE	---	25 lbs

Complete Includes: 10.625 oz Seasoning; 1 oz Quick Cure

GF

BRAUNSCHWEIGER-LIVER STYLE SAUSAGE SEASONING

Braunschweiger sausage has never tasted better when prepared with this deliciously satisfying blend. (Must be used with Quick Cure.) *INGREDIENTS: Salt, Ground White Pepper, Onion Powder, and other Spices.*

Product #	Product Name	Usage	Yield
M-526-2	BRAUNSCHWEIGER LIVER STYLE SAUSAGE -2/3.85 lb bags	3.85 lbs to 100 lbs	200 lbs
M-526-COMPL	BRAUNSCHWEIGER LIVER STYLE SAUSAGE - COMPLETE	---	25 lbs

Complete Includes: 15.25 oz Seasoning; 1 oz Quick Cure

TODD'S BBI PRODUCTS AND SERVICES:

Private Labeling & Packaging
 Blending & Processing
 Seasonings/Herbs
 Instant Meals
 Barbecue Sauces
 Spaghetti Sauces
 Ethnic Sauces
 Cures & Binders

Coating Mixes
 Gravies
 Rice Blends
 Cereals & Grains
 Creamers/Cocoa Mixes
 Liquid & Dry Marinades
 Freeze Dried Vegetables &
 Fruits

**SQF QUALIFIED DRY DIVISION THIRD
 PARTY AUDITED & CONSULTED**



**HUNTERS
 KITS**

Beef Stick
 Bologna #2
 Bologna #1
 Bologna #2 Garlic
 Deluxe Summer Sausage
 Garlic Style Summer Sausage
 Jerky Seasoning
 Ground Jerky
 Bratwurst Seasoning

Pastrami
 Polish Sausage
 German Weiner
 Ham Loaf
 Italian Cotto Salami
 Deer Salami Sausage



**EVERYTHING YOU NEED
 ...IN ONE POUCH!**

PREMIUM BULK SPICES

**GREAT PRICES • SPICES & CUSTOM BLENDS BY THE POUND
EVEN SMALL BATCHES!**



SIZES:

- .5 - 10 lbs jugs
- 20 - 50 lbs packages
- .5 - 8 batch packs

INCLUDE:

- Spices
- Seasonings
- Rub
- Mixes

UPON REQUEST:

- Kosher Private Label ONLY
- USDA Organic
- Gluten-Free

We are not limited to these options. Feel free to discuss any other packaging option with us.



TODD'S BBI NOW OFFERS VEG STABLE® 504

NATURAL BENEFITS

FOR THE MANUFACTURER

- Soluble in Water
- Convenient Powder Form
- Shelf Stable
- Low Use Rate
- Origin: USA

FOR THE RETAILER

- Value Added Opportunity
- Label Friendly
- Shelf Stable Cure Alternative

FOR THE CONSUMER

- Appealing Color & Flavor
- All Natural/Organic

USE WITH THE FOLLOWING +MORE!

Andouille	Jerky
Bacon	Kielbasa
Bologna	Knackwurst
Boudin	Mettwurst
Brockwurst	Mortadella
Canadian Bacon	Pastrami
Chorizo	Pepperoni
Corned Beef	Pfefferjager
Genoa Salami	Prosciutto
Ham	Salami
Head Cheese	Snack Sticks
Hot Dogs	Summer Sausage

- Celery-based nitrite/nitrate cure alternative
- Natural USDA
- Several package sizes available
- Many processors say it improves flavor profiles of meats!

GENERAL USAGE

RECOMMENDATIONS: 1/100

- Veg Stable® products are not sold as “cured meats”
- Usage dictated by desired product flavor & shelf life goals
- Typically used at 0.6% to 0.8% on highly flavored products
- 0.3% to 0.5% for lower flavor profile items

LABELING GUIDELINES

Standardized products--labels must have:

- The term “Uncured” before product name
- The disclaimer “No Nitrites or Nitrates added*
*except for those naturally present in celery powder”

TODD'S BBI VEG-STABLE 504

PACK SIZES 1 lb. | 5 lb. | 10 lb. | 25 lb.

TO ORDER/MORE INFO.

Call Todd's BBI today!



Are your customers asking for “No Nitrite/Nitrate Added” meat products?

If so, you now have the ability to offer it to them!

