

BACON

DRY RUB 4 LBS. TODD'S GOLDEN BACON RUB CURE TO 100 LBS. OF BACON. IF SKINNED BACONS ARE USED, PILE SALT ON, THEN SHAKE OFF EXCESS. IF DEHAIRD BACONS ARE USED, RUB SALT INTO SKIN SIDE OF BACON, THEN TURN BACON OVER AND PILE ON SALT, SHAKING OFF EXCESS, (JUST LIKE SKINNED BACON).

IF YOU ARE GOING TO PULL THE PRODUCT OUT OF THE SMOKEHOUSE AND PROCESS IT AS SOON AS IT IS DONE, COLD WATER SHOWER FOR ONLY 10 MINUTES. AIR DRY FOR 4 - 8 HOURS AND STORE IN COOLER OVERNIGHT AT 40° - 45° F BEFORE PACKING

WHEN LEAVING PRODUCT IN SMOKEHOUSE FOR EXTENDED PERIOD OF TIME AFTER PRODUCT IS DONE, COOL TO APPROXIMATELY 100° F INTERNALLY BY COL WATER SHOWERING FOR 20 MINUTES. AIR DRY FOR 4 - 8 HOURS AND STORE IN COOLER AT 40° - 45° F FOR APPROXIMATELY 12 HOURS OR OVERNIGHT BEFORE PACKING.

SMOKING PROCEDURE

DRY BULB SMOKING COOKING TEMP.	TIME	INTERNAL TEMP.	HUMIDITY	SMOKE LIQUID	DRAFT	SHOWER
148°	---	120°	---	---	OPEN	---
---	10 MINUTES	---	---	ON	CLOSED	---
---	20 MINUTES	---	---	---	CLOSED	---
138°	---	---	---	---	CLOSED	---

NOTE: WHILE THE ABOVE FORMULA AND/OR PROCESS IS BOTH ACCURATE AND FEASIBLE TO THE BEST OF OUR KNOWLEDGE, TODD'S BBI ACCEPTS NO RESPONSIBILITY OR LIABILITY FOR PRODUCT FAILURE OR LACK OF ACCEPTANCE.

TODD'S FOOD CO 4413 NE 14TH ST. DES MOINES, IA 50305 800.247.5363 WWW.TODDSPREMIUMFOODS.COM

