

CORRPAC



PACKAGING  FULFILLMENT

Northwest Market Supply Catalog

2017

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A.C. LEGGS SEASONINGS

MFR	ITEM #	DESCRIPTION	PACKAGING
ACL	AC0104	AC LEGG Bratwurst	24/11oz
ACL	AC0128	AC LEGG Italian Marinade	24/9oz
ACL	AC0139	AC LEGG Jalapeno Smoked Sausage	24/0.875# bags
ACL	AC0121	AC LEGG Lemon Pepper Marinade	24/7.25oz
ACL	AC0155	AC LEGG Lime Chipotle Rub	24/8oz
ACL	277-0006	AC LEGG Mild Italian Sausage Seasoning - #102	24/0.50# bags
ACL	AC0007	AC LEGG Mild Pork Sausage Seasoning	24/0.50# bags
ACL	ACONS4	AC LEGG Mild w/o Sage Pork Sausage Seasoning	24/0.50# bags
ACL	AC0106	AC LEGG Polish Sausage	24/11oz
ACL	AC0029	AC LEGG Pork Sausage Seasoning	24/0.50# bags
ACL	277-0002	AC LEGG Southern Style Pork Sausage Seasoning - #10	24/0.50# bags
ACL	AC0144	AC LEGG Butter Garlic Marinade	24/9.75oz
ACL	AC0142	AC LEGG Mesquite Marinade	24/10oz
ACL	AC0147	AC LEGG Teriyaki Marinade	24/15.5oz
ACL	AC0008	AC LEGG Maple Breakfast Sausage	24/8oz
ACL	AC0111	AC LEGG Fresh Chorizo Sausage	24/16oz

AC LEGG BRATWURST

AC0104 • 24/11oz

Ingredients: Salt, Dextrose, Pepper, Sage, Onion Mace and Celery.

Use: Course grind meats through 1/2" plate. Transfer to mixer, add seasoning and mix for 2 minutes. Regrind through 3/16" plate. Package in bulk or stuff into casings.

AC LEGG BUTTER GARLIC MARINADE

AC0144 • 24/9.75oz

Perfect proportions of butter and garlic make this blend perfect for beef, pork, poultry and seafood.

AC LEGG FRESH CHORIZO SAUSAGE

AC0111 • 24/16oz

An ethnic sausage seasoning used to produce a chorizo with full flavor, but not too hot.

AC LEGG ITALIAN MARINADE

AC0128 • 24/9oz

Ingredients: Salt, Spices, Dextrose, Sodium Phosphates (16.67%), Parsley Flakes, Garlic Powder, Celery, Spice Extractives.

Use: 9oz seasoning per 25# of meat.

AC LEGG JALAPENO SMOKED SAUSAGE

AC0139 • 24/0.875# bags

Ingredients: Salt, Jalapeno Peppers, Spices, Sodium Phosphate (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil added as a flow conditioner.

Use: 0.875# seasoning to 25# of meat.

AC LEGG LEMON PEPPER MARINADE

AC0121 • 7.25oz

Ingredients: Blended of Salt, Dextrose, Sodium Phosphates (20.69%), Black Pepper, Spice Extractives, Lemon Oil.

Use: 8.75oz seasoning per 25# of meat.

AC LEGG MAPLE BREAKFAST SAUSAGE

AC0008 • 24/8oz

A favorite with all ages!

AC LEGG TERIYAKI MARINADE

AC0147 • 24/15.5oz

A flavorful new blend. It is especially good for poultry and beef.

LEGG MESQUITE MARINADE

AC0142 • 24/10oz

Southwestern flavor that is gaining popularity throughout the country.

AC LEGG MILD PORK SAUSAGE SEASONING

AC0007 • 24-0.50# bags

Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.

Use: 0.50# seasoning per 25# of meat.

AC LEGG MILD w/o SAGE PORK SAUSAGE SEASONING

ACONS4 • 24/0.50# bags

Ingredients: Salt, Sugar, Red Pepper, Nutmeg, Black Pepper, Ginger.

Use: 0.50# seasoning per 25# of meat.

AC LEGG MILD ITALIAN SAUSAGE SEASONING

AC0102 • 24/0.50# bag

Ingredients: Salt, Crushed Red Pepper, Sugar, Whole Fennel Seed, Paprika, Black Pepper, with not more than 2% Soybean Oil added as a processing aid. Use: 0.50# seasoning per 25# of meat.

AC LEGG POLISH SAUSAGE

AC0106 • 24/11oz

Ingredients: Salt, Dextrose, Spices, Monosodium Glutamate (4.55%), Garlic Powder and Sodium Erythorbate (7/32oz).

Use: 11oz of seasoning for 25# of meat.

AC LEGG PORK SAUSAGE SEASONING

AC0029 • 24/0.50# bags

Ingredients: Salt, Spices, Dextrose, Spice Extractives, BHA (0.074%), Propyl Gallate (0.037%). And Citric Acid (0.012%) added to protect flavor.

Use: 0.50# seasoning per 25# of meat. Add no Salt.

AC LEGG SOUTHERN STYLE PORK SAUSAGE SEASONING

AC0010 • 24/0.50# bags

Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.

Use: 0.50# seasoning per 25# of meat.

BEANS AND GRAINS

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Barley, Medium Pearled	25# box
NF		Blackeyed Peas	25# box
NF		Buckwheat Grits	50# bag
NF		Buckwheat Groats	50# bag
NF		Lima Beans - Small	25# box
NF		Navy Beans	25# box
NF		Orzo Macaroni	2/10# bag
NF		Pinto Beans	25# box
NF		Red Beans - Small Kidney	25# box
NF		Split Peas - Green	25# box
NF		Split Peas - Yellow	25# box
NF		Steel Cut Oats	50# bag, 25# box
NF		Wild Rice, Whole	50#, 25#, 15#, 10#, 5# boxes

BINDERS AND EXTENDERS

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's	280-0218	Best Meat Binder – G22010	50# box
Heller		Bull Meat Brand Binder – R01148(Best Seller)	50# bag
NF		Modified Corn Starch (CloFlo 67)	50# bag
NF		NonFatDry Milk	50# bag
NF		Procon 2000 Soy Protein Concentrate, Fine	50# bag
NF		Procon 2060 Soy Protein Concentrate, Coarse	50# bag
NF		Professional Flavorbind	50# box
NF	280-0249	Rice Flour	50# bag
Witt's		Sav-A-Lot Binder – G21585	50# box
NF		Secure-Jel 151	25# box
NF		Sodium Caseinate	10# box
NF	277-0054	Soy Flour	50# bag
NF		Soy Grits, Fine	50# bag
Heller	277-0053	Soy Protein Blend 200 – G31918	6/7# bags = 42# cs
Solae		Soy Protein Concentrate Alpha DS Fine	44# bag
Witt's		Soyal Royal Protein – G20925	50# box

BEST MEAT BINDER

G22010 • 50# box

Ingredients: Wheat Flour, Yellow Corn Flour, Rye Flour. 30-35% Protein.

Use: Up to 3.5# per 100# of meat.

BULL MEAT BRAND BINDER

R01148 • 50# bag

Ingredients: Fine Ground Corn, Wheat, Rye, Oats, Rice.

PROFESSIONAL FLAVORBIND

R01707 • 50# box

Ingredients: Hydrolyzed Soy Protein, Hydrolyzed Whey Protein.

Use: Up to 3.5# per 100# of meat.

SAV-A-LOT BINDER

G21585 • 50# box

Ingredients: Nonfat Dry Milk and Dried Whey.

Use: Up to 3.5# per 100# of meat.

SECURE-JEL 151

740567 • 25# box

Ingredients: Nonfat Dry Milk, Sodium Phosphate (32.45%), Gelatin.

Use: 1.5# per 100# of meat.

SOY PROTEIN BLEND 200

G31918 • 6/7# bags

Ingredients: Soy Flour, Soy Protein Concentrate, Hydrolyzed Corn Protein, Salt, with not more than 1% Soybean Oil added as a processing aid.

SOYAL ROYAL PROTEIN

G20925 • 50# box

Ingredients: Soy Grits, Salt, Hydrolyzed Soy Protein, Spice.

BOLOGNA/WIENER

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		All Meat Wiener & Bologna – G31532	7/6.25# bags = 43.75# cs
Witt's		Bologna / Frank Unit – G20181	5/5.88# bags = 29.4# cs
Witt's		Bologna Seasoning – G20157	10# box
Heller		Bologna Seasoning – G32067	25# box
Heller		Bologna Seasoning #534 – G35120	25# box
Heller		Bologna Seasoning #558 – G32072	25# box
Heller		Bologna Seasoning & CTP – G33198	7/6.25# bags = 43.75# cs
Witt's		Bologna Unit – G20179	5/5.625# bags = 28.125# cs
Heller		Bologna w/o Garlic – G32069	25# box
Heller		Bologna w/o Garlic, w/grnd mustard – G32071	50# box
Heller		Daniels Wiener Seasoning – G33222	50# box
Witt's		Des Moines Bologna – G20299	10# box
Witt's		Des Moines Frank & Wiener – G22407	25# box
Heller		Frank & Wiener #669 – G32076	25# box
Witt's		Frank & Wiener Seasoning Unit – G20438	5/5.9375# bags = 29.69# cs
Heller		Frank & Wiener w/o Garlic – G32073	25# box
Heller		Frontier Bologna & Frank – G32514	5/5.88# bags = 29.4# cs
NF		Milwaukee Weiner Seasoning – G33547	50# box
NF		Old Fashioned Wiener Seasoning	50# box
Heller		Prem German Frank & Wiener#1024 G32080	25# box
NF		Wiener Seasoning #1715	20/1.375# bags = 27.5# cs

ALL MEAT WIENER & BOLOGNA & CTP

G31532 • 7/6.25# bags

Ingredients: Salt, Corn Syrup Solids (32.42%), Mustard (16.70%), Spice Extractives on a Dextrose Carrier, Sodium Erythorbate (0.52%), with not more than 2% Tricalcium Phosphate and Tetrasodium Pyrophosphate added to prevent caking (4.0% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6# of seasoning and 0.25# Modern Cure per 100# of meat.

BOLOGNA/FRANK UNIT

G20181 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.63# of seasoning and 0.25# cure per 100# of meat.

BOLOGNA SEASONING

G20157 • 10# box

Ingredients: Spices, Ascorbic Acid, Monosodium Glutamate.

Use: 8 to 10oz of seasoning per 100# of meat. Add salt.

BOLOGNA SEASONING

G32067 • 25# box

Ingredients: Pepper, Coriander, Mustard Seed (3.10%), Extractives of Allspice, Clove, and Garlic Powder.

Use: 0.50# seasoning per 100# of meat.

BOLOGNA SEASONING #534

G35120 • 25# box

Ingredients: Coriander, Natural Spices, including Mustard (7.22%), and Paprika (13.25% protein).

Use: 0.50# seasoning per 100# of meat

BOLOGNA SEASONING #558

G32072 • 25# box

Ingredients: Spices (Pepper, Ginger, Coriander, Cardamon), Dextrose, Garlic Powder, Spice Extractives (Nutmeg, Allspice, Celery Seed).

Use: 1.0# seasoning per 200# of meat.

BOLOGNA SEASONING & CTP

G33198 • 7/6.25# bags

Ingredients: Salt, Corn Syrup Solids (38.83%), Mustard (17.0%), Monosodium Glutamate (6.60%), Spices, with not more than 2% Tricalcium Phosphate added to prevent caking (4.37%). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6# of seasoning and 0.25# Modern Cure per 100# of meat.

BOLOGNA UNIT

G20179 • 5/5.625# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Ascorbic Acid (0.30%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.375# seasoning and 0.25# Speed Cure per 100# of meat.

BOLOGNA w/o GARLIC

G32069 • 25# box

Ingredients: Mustard (38.8%), Spices, Extractives of Spices. 16.88% Protein.

Use: 0.50# seasoning per 100# of meat.

BOLOGNA w/o GARLIC w/ GROUND MUSTARD

G32071 • 50# box

Ingredients: Mustard, Spices, Spice Extractives.

Use: 0.50# seasoning per 100# of meat.

DANIEL'S WIENER SEASONING

G33222 • 50# box

Ingredients: Pepper, Coriander, Nutmeg, Ascorbic Acid (10.0%), Cinnamon, Savory, Cardamon.

Use: 0.50# seasoning per 100# of meat.

DES MOINES BOLOGNA SEASONING

G20299 • 10# box

Ingredients: Spices, Ascorbic Acid, Monosodium Glutamate.

Use: 8 to 10oz of seasoning per 100# of meat. Add salt.

DES MOINES FRANK & WIENER

G22407 • 25# box

Ingredients: Spices, Ascorbic Acid (4.67%), Paprika, Citric Acid (1.17%).

Use: 8-10oz per 100# of meat. Add Salt.

FRANK & WIENER #669

G32076 • 25# box

Ingredients: Extractives of Pepper and other Spices, Monosodium Glutamate (20.0%), Onion and Garlic Powder, with no more than 2% Tricalcium Phosphate added to prevent caking.

Use: 1# seasoning per 100# of meat.

FRANK & WIENER SEASONING UNIT

G20438 • 5/5.9375# bag

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Spice Extractives, Dextrose, Garlic Powder, with less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.6875# seasoning and 0.25# Speed Cure per 100# of meat.

FRANK & WIENER w/o GARLIC

G32073 • 25# box

Ingredients: Pepper, Coriander, Extractives of Nutmeg and Clove. 17.09% Protein.

Use: 0.50# seasoning per 100# of meat.

FRONTIER BOLOGNA & FRANK

G32514 • 5-5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, with not more than 2% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3. Use: 5.63# seasoning and 0.25# Modern Cure to 100# of meat.

MILWAUKEE WEINER SEASONING

G33547 • 50# box

Ingredients: Salt, Dextrose Paprika, Sodium Erythorbate (3.60%), Spices, Extractives of Paprika and other Spices. Not more than 2% Silicon Dioxide added to prevent caking.

Use: 1.5# seasoning per 100# of meat. Add additional salt and cure as necessary.

OLD FASHIONED WIENER SEASONING

801601

Ingredients: Salt, corn syrup solids, dextrose, paprika, spices, spice extractives including paprika, sodium erythorbate, onion, garlic, less than 2% silicon dioxide and tricalcium phosphate added to prevent caking.

Use: 1# seasoning and 1 oz. of cure per 25# of meat.

PREM GERMAN FRANK & WIENER #1024

G32080 • 25# box

Ingredients: Mustard (25.0%), Pepper, Coriander, Allspice, Ginger, Nutmeg. 14.16% Protein.

Use: 0.50# seasoning per 100# of meat.

WIENER SEASONING #1715

331715 • 20/1.375# bags

Ingredients: Dextrose, Monosodium Glutamate (5.32%), Chili Pepper, Salt, Spices, Spice Extractives, Garlic.

Use: 1.375# seasoning to 50# of meat. Add 0.125# of Modern Cure.

BOTTLES

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Spice Bottle - 8.4 oz, clear, 53mm	100/cs
NF		Cap - 53 mm Red 2x Flapper w/safety	100/cs
NF		Spice Bottle - 16 oz, clear, 63 mm	100/cs
NF		Cap - 63 mm Red 2 x Flapper w/safety	100/cs
NF		Spice Bottle - 32 oz, clear, 63 mm	100/cs
NF		Plastic Gallon Ply w/ cap	100/cs

BRATWURST

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's		1503 Bratwurst w/o Sage – G20356	24/.5# bags = 12# cs
ACL		AC Legg Bratwurst – AC0104	24/11 oz
NF		Bratwurst HMS #2	30/1# bags = 30# cs
NF		Bratwurst Sausage Seasoning w/Antioxidant	50/.5# bags = 25# cs
Witt's		Bratwurst Unit – G20020	5/5.88# bags = 29.4# cs
Heller		Bratwurst Unit – G31530	8/5.63# bags = 45.04# cs
Heller		Bratwurst Unit w/o MSG – G32793	8/5.63# bags = 45.04# cs
NF		Buffalo Wing Brat	20/1# bags = 20# cs
Witt's		Complete Bratwurst Seasoning – G21141	5/4.937# bags = 24.685# cs
Heller		Fireside Bratwurst - Low Salt – G32311	9/5.38# bags = 48.42# cs
Heller		Grandpa Josh's Bratwurst Seasoning – G33577	25# box
NF	281-0413	Hawaiian Brat	24/15 oz bags = 22.5# cs
NF		Jalapeno Bratwurst	24/0.75# bags = 18# cs
NF		Mushroom Bratwurst	24/.86# bags = 20.64# cs
NF		Philly Steak Bratwurst	10/1.68# bags = 16.8# cs
NF		Pizza Brat Unit	10/1.9# bags = 19# cs
NF		Salsa Brat	10/2.15# bags = 21.5# cs
Witt's		S.M. Bratwurst Seasoning – G20145	25/1.25# bags = 31.25# cs
NF		Sheboygan Style Bratwurst	24/0.50# bags = 25# cs
Witt's		T/S Bratwurst Seasoning Complete#100 G13205	25# Box
Heller		Wisconsin Style Bratwurst – G31641	25# Box
Heller		Wisconsin Style Bratwurst – G31639	50-0.50# bags = 25# cs

1503 BRATWURST w/o SAGE

G20356 • 24/0.50# bags

Ingredients: Salt, Spices, BHA (0.073%), Propyl Gallate (0.03%), Spice Extractive, Citric Acid (0.018%).

Use: 0.50# of seasoning per 25# of meat.

AC LEGG BRATWURST

AC0104 • .24/11oz

Ingredients: Salt, Dextrose, Pepper, Sage, Onion Mace and Celery.

Use: Course grind meats through 1/2" plate. Transfer to mixer, add seasoning and mix for 2 minutes. Regrind through 3/16" plate.

Package in bulk or stuff into casings.

BRATWURST HMS #2

994366 • 30/1# bags

Ingredients: Non-fat Dry Milk, Salt, Dextrose, Onion Powder, Spices, Sugar, with less than 2% Silicon Dioxide added to prevent caking.

Use: 1# seasoning to 50# of meat.

BRATWURST SAUSAGE SEASONING w/ ANTIOXIDANT

761131 • 50/0.50# bags

Ingredients: Salt, Spices, Dextrose, Oil of Lemon, BHA (0.15%), BHT (0.15%), and Citric Acid (0.15%), based on 35% Fat Content.

Use: 0.5# to 25# of meat.

BRATWURST UNIT

G20020 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.

Use: 5.63# of seasoning and 0.25# Speed Cure and 10# of water per 100# of meat.

BRATWURST UNIT

G31530 • 8/5.63# bags

Ingredients: Corn Syrup Solids (35.0%), Salt, Mustard (17.50%), Monosodium Glutamate (6.60%), Spices, with not more than 2% Tricalcium Phosphate added to prevent caking (8.05% protein).

Use: 5.63# of seasoning and 3# of water per 100# of meat.

BRATWURST w/o MSG

G32243 • 31.56# bag

Ingredients: Corn Syrup Solids, Salt, Mustard, Spices, Tricalcium Phosphate added to prevent caking.

Use: 5.26# seasoning to 100# of meat or 31.56# seasoning to 600# of meat.

BRATWURST UNIT w/o MSG

G32793 • 8/5.63# bags

Ingredients: Corn Syrup Solids (35.0%), Salt, Spices, Hydrolyzed Vegetable Protein (Hydrolyzed Soy Protein, Yeast Extract, Partially Hydrogenated Soybean Oil 6.63%), with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: 5.63# of seasoning per 100# of meat.

BUFFALO WING BRAT

811941 • 20/1# bags

Ingredients: Sugar, salt, honey powder, spices, modified food starch, sodium disulfate, dehydrated onion and garlic, spice extractives, soybean oil.

Use: 1# of seasoning per 25# of meat, process.

COMPLETE BRATWURST SEASONING

G21141 • 5/4.937# bags

Ingredients: Hydrolyzed Soy Protein, Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Dextrose, Hydrolyzed Whey Protein, Ascorbic Acid (0.32%), Sodium Citrate (0.16%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil.

Use: 4.817# seasoning and 0.12# Speed Cure to 50# of meat.

FIRESIDE BRATWURST LOW SALT

G32311 • 9/5.38# bags

Ingredients: Corn Syrup Solids, Salt, Spices (Including Mustard), Monosodium Glutamate, with not more than 2% Tricalcium

Phosphate added to prevent caking. Use: 5.38# of seasoning and 3.0# of water per 100# of meat.

GRANDPA JOSH'S BRATWURST SEASONING

G33477 • 25# box

Ingredients: Salt, Spices, Dextrose, Oil of Lemon, BHA (0.15%), BHT (0.15%), and Citric Acid (0.15%) added to help protect flavor.

Use: 2# seasoning to 100# of meat.

HAWAIIAN BRAT

Ingredients: Salt, spices, dextrose, onion powder, mango powder, paprika 2%, dehydrated green onion and natural spice extractives.

Use: 15oz per 25# meat.

JALAPENO BRATWURST

241501 • 24/0.75# bags

Ingredients: Salt, Spices, Dextrose, Oil of Lemon, Butylated Hydroxy Anisole (0.12%), and Butylated Hydroxy Toluene (0.12%).

Use: 0.75# of seasoning per 25# of meat.

MUSHROOM BRAT

Ingredients: Salt, onion, dextrose, mushroom powder and pieces, spice, hydrolyzed soy protein with soybean oil.

Use: 0.88# per 25# meat. May add one can of mushrooms and shredded Swiss cheese.

PIZZA BRAT

779600 • 10/1.90# bags

Ingredients: Salt, Dextrose, Spices, Dehydrated Onion and Garlic.

Use: Combine 1.90# of seasoning with 50# of meat. Add up to 1.5# cold water, mix well and stuff into hog casings or patty out for merchandising.

PHILLY STEAK BRATWURST

761231 • 10/1.68# bags

Ingredients: Salt, Hydrolyzed Corn Gluten (10.2%), Spices, Mustard (1.59%), Dehydrated Onion, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: Combine 1.68# of seasoning with 2# of cold water and mix with 50# of Ground Beef. Blend well and stuff into Hog Casing. Package fresh or steam cooked to 152 degrees F.

SALSA BRAT

779200 • 10/2.15# bags

Ingredients: Salt, Dextrose, Spices, Dehydrated Onion, Garlic, Bell Peppers, Jalapeno and Chili Peppers.

Use: Combine 2.15# of seasoning with 50# of meat. Add up to 1.5# cold water, mix well and stuff into hog casings or patty out for merchandising.

SHEBOYGAN BRAT

Ingredients: Slat, spices, dextrose, flavoring.

Use: 8oz for 25# of meat.

S.M. BRAT

Ingredients: Salt and spices.

Use: 20oz for 50# meat.

T/S BRATWURST SEASONING COMPLETE #100

G13205 • 25# box

Ingredients: Salt, Spices, and Spice Extractives.

Use: 1 to 1.50# of seasoning per 100# of meat.

WISCONSIN STYLE BRATWURST

G31641 • 25# box / G31639 • 50/0.50# bags

Ingredients: Salt, Pepper, Nutmeg, Sage, Celery Seed, Dextrose, Oregano, Savory, Bay Leaves (1.87% protein).

Use: 2# seasoning per 100# of meat

BREADS

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Bread Crumbs - Medium	15# box
NF		Kellogg's Corn Flake Crumbs	44.09# box
Heller		Southern Fried Chicken Breader – G31927	50# bag
Witt's		White Bread Traditional Stuffing w/ Seasoning – G21049	5/5.375# bags = 26.875# cs

BREAD CRUMBS • MEDIUM

741005 • 15# box

Ingredients: Enriched Flour (Wheat Flour, Malted Barley, Niacin, Ferrous Sulfate, Thiamine Mononitrate, Riboflavin, Folic Acid), High Fructose Corn Syrup, Partially Hydrogenated Vegetable Oils (Soybean, Cottonseed, Corn, and Canola), Water, 2% or less of the following: Yeast, Honey, Molasses, Sugar, Wheat Gluten, Whey, Soy Flour, Whole Wheat Flour, Rye Flour, Corn Flour, Oat Bran, Corn Meal, Rice Flour, Potato Flour, Butter, Dough Conditioners (Mono and Diglycerides, Sodium and/or Calcium Steroyl Lactylate, Soy Lecithin, Calcium Carbonate), Yeast Nutrients (Ammonium Sulfate, Calcium Sulfate, Monocalcium Phosphate, Distilled Vinegar, Skim Milk, Buttermilk, Lactic Acid, Calcium Propionate and Potassium Sorbate (Preservatives), and Sesame Seeds.

KELLOGG'S CORN FLAKE CRUMBS

741109 • 44.09# box

Ingredients: Milled Corn, Sugar/Glucose-Fructose, Malt Flavoring, Salt, Natural Color, Vitamins (Thiamin, Hydrochloride, Niacinamide, Puridoxine Hydrochloride, Folic Acid, D-Calcium Pantothenate), Iron, contains traces of Soybeans.

SOUTHERN FRIED CHICKEN BREADER

G31927 • 50# bag

Ingredients: Wheat and Corn Flour, Salt, Monosodium Glutamate (2.60%), Spices and Herbs.

WHITE BREAD TRADITIONAL STUFFING w/ SEASONING

G21049 • 5/5.375# bags

Ingredients: Bread Crumbs (Enriched Wheat Flour (Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Sugar, Partially Hydrogenated Soybean and/or Cottonseed Oil, Yeast, Salt, Preservatives (Calcium Propionate, BHT), Natural Flavor), Salt, Dehydrated Onion, Monosodium Glutamate, Spices, Dehydrated Parsley.

Use: Add 2# of melted margarine to 2.5 quarts of hot water, add seasoning and mix thoroughly.

CHEESE

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Hi Temp Blue Cheese	2/15# bags = 30# cs
NF	277-0045	Hi Temp Cheddar Cheese - 1/4 Diced	2-15# bags = 30# cs
NF	277-0046	Hi Temp Hot Pepper Cheese - 1/4 Diced	2/15# bags = 30# cs
NF		Hi Temp Mozzarella Cheese - 1/4 Diced	2/15# bags = 30# cs
NF		Hi Temp Swiss Cheese - 1/4 Diced	2/15# bags = 30# cs

Recommended Usage: 8-10%

CASINGS – NATURAL, COLLAGEN AND FIBROUS

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		40mm X 18 Ring Bologna Collagen Casings	500pcs/ctn
NF		23mm Sausage Casing Collagen - Processed Mahogany	28-50' strands/cs
NF		30mm Sausage Casing Collagen - Processed Clear	28-50' strands/cs
NF		16mm Beef Stick Casing - Collagen Mahogany	50 x 50' strands/caddie
Nitta 18G18	280-0191	18mm Beef Stick Casing - Collagen Mahogany	45 x 50' strands/caddie
Nitta 21G02	280-0266	21mm Beef Stick Casing - Collagen Mahogany	45 x 50' strands/caddie
Nitta 21D02	280-0255	21mm Beef Stick Casing - Collagen Clear	50 x 50' strands/caddie
Viskofan	280-0265	32mm Beef Stick Casing - Collagen Mahogany	28 x 50' strands/caddie
DeWied	280-0242	Sheep Casings 22/24 (Breakfast Sausage)	1 hank for 56# of meat
NF		Sheep Casings 24/26mm (Hot Dogs)	1 hank for 62# of meat
NF		Sheep Casings 26/28mm	1 hank for 67# of meat
DeWied	280-0243	Hog Casings 29/32mm (Bratwurst)	1 hank for 112# of meat
DeWied	280-0241	Hog Casings 30/32mm	1 hank for 117# of meat
DeWied	280-0258	Hog Casings 32/35mm	1 hank for 127# of meat
DeWied		Hog Casings 35/38mm	1 hank for 147# of meat
NF		Retail Package Hog Casings	1 bag for 50# of meat
NF		2 x 20 Summer Casing - Clear (stuffs 2.6# each)	100pcs/ctn
NF		2 1/2 x 20 Summer Casing - Clear (stuffs 3.25# each)	100pcs/ctn
DeWied		2 1/2 x 24 Summer Casing - Clear	25pcs/ctn
NF		3 1/2 x 20 Summer Casing - Clear (stuffs 3.75# each)	100pcs/ctn
NF		4 x 20 Summer Casing - Clear (stuffs 4.25# each)	100pcs/ctn
NF		4 x 40 Summer Casing - Clear (stuffs 8.5# each)	100pcs/ctn
NF		6 x 24 Summer Casing - Clear (stuffs 8# each)	100pcs/ctn
NF		8 x 24 Summer Casing - Clear (stuffs 11.25# each)	100pcs/ctn
NF		1 1/4 x 10 Summer Casing - Mahogany (stuffs 0.75#)	100pcs/ctn
NF		1 1/4 x 20 Summer Casing - Mahogany (stuffs 1.5# each)	100pcs/ctn
NF	280-0244	2 1/2 x 12 Summer Casing - Mahogany (stuffs 1.35# each)	100pcs/ctn
NF		2 1/2 x 16 Summer Casing - Mahogany (stuffs 2.35# each)	100pcs/ctn
NF	280-0295	2 1/2 x 20 Summer Casing - Mahogany (stuffs 3.25# each)	100pcs/ctn
NF		2 1/2 x 20 Summer Casing - Mahogany Venison NFS	100pcs/ctn
DeWied	280-0306	2 1/2 x 24 Summer Casing - Clear	-25pcs/ctn
DeWied	280-0245	2 1/2 x 24 Summer Casing - Mahogany	25pcs/ctn
NF		4 x 20 Summer Casing - Mahogany (stuffs 4.25# each)	100pcs/ctn
NF		4 x 24 Summer Casing - Mahogany (stuffs 5.5# each)	100pcs/ctn
NF		2 x 12 Summer Casing - Red Happy Holidays	100pcs/ctn

Phosphate use in Meat Products Phosphates are used in meat products for several reasons. The principle reason being increased yields, which is accomplished by raising the pH of the meat protein, which in turn allows the protein to hold more water. This principle is referred to as increasing the water holding capacity of meat. Phosphates are alkaline in nature and, when added to meat, cause an increase in pH. The USDA limits the amount of phosphate added to a meat system to not more than eight ounces per 100 pounds of product. Phosphate is permitted in all cooked meat products, cured meat products, and several just-cooked products such as roast beef, turkey breast, cooked brats, precooked pork sausage links or patties. Phosphates are allowed in fresh product, such as fresh poultry, turkeys and chickens, fish, sausage (like brat- wurst, breakfast, Italian, etc.). Processors should also be aware of the natural antioxidant properties of the phosphates, as they extend shelf- life of numerous products by restricting the rancidity development. Phosphates should dissolve well in cold water, some with high surface areas help. Never add phosphate without first completely dissolving it. Use it for increased yields, profit, and shelf life.

Sodium Lactate Sodium Lactate is a natural ingredient which extends the shelf-life, controls pathogenic microorganisms, and enhances flavor without significantly affecting either the product or the process of a meat product. Sodium Lactate can be added to any meat or poultry product to which a flavoring may be added. Fresh, cooked, cured, and further processed products may contain up to 2.0% Sodium Lactate or more. Most Sodium Lactate is 60% USP strength, so one may add up to 3.3% of the Sodium Lactate 60% solution, as purchased. The remaining 40% is water, and although it need not be labeled as such, it must be included in your 3% added water calculations. In addition to the increased flavor, one should expect to see better color, increased yields and increased shelf-life due to its effectiveness in controlling bacteria growth. Some customers have seen 30 to 100% increases in shelf-life from a microbiological point of view.

Sodium Erythorbate Used in cured meat products to help fix the cured color, Sodium Erythorbate is a restricted-use item in which the

amount cannot exceed 550 parts per million (ppm). That rate is achieved by weighing out 7/8 of an ounce (0.0547 pounds on a digital scale). Any weight over this amount would be a violation when it was measured in the finished product. The material, by fixing the color better, prevents rapid fading and promotes a good cured color longer. You also get a deeper and better cured color when using Sodium Erythorbate.

Wiener Mate Complete This product contains Dextrose, sodium Erythorbate (43.76%), and sodium Citrate. Use 1.8 Ounces of Wiener Mate to each 100 pounds of meat or to each gallon of pickling brine for a 10% pump.

Thorbate This is a product which contains sodium Erythorbate (36.5%), dextrose, sugar, and sodium Citrate. Its primary function is to provide an easy manner to weigh out sodium erythorbate (a restricted ingredient) in 25 and 50 pound batches.

Monosodium Glutamate (MSG) A product which when combined with foodstuffs will stimulate the taste buds on the back of one's tongue to be more receptive to the flavor of food, MSG is known as a flavor enhancer. A level of usage at 2 to 3 ounces per 100 pounds seems adequate, some use a lot more.

Potassium Sorbate Potassium sorbate is a product which is used to inhibit mold growth on jerky, semi-dry sausages (like beef sticks and pepperoni). It is used at a rate of 3 ¼ ounces in 1 gallon of water and then sprayed on, or the product is dipped in the solution. Product must have a moisture : protein ratio of 3.1: 1 or less, and pH of 5.0 or less. Must be declared on the label, contingent with the product name and does not need to be in the ingredient statement. It is sprayed on the sausages after they are smoked.

Sodium Nitrite Sodium Nitrite is the compound which provides the cured meat flavor, cured meat color, and helps prevent the growth of many food spoilage organisms. Levels in cured meats are restricted, and the amounts are dictated by the standard of identity for each item. Generally, there is a limitation of 156 ppm in most products that are

made. One should preferably keep their ppm on bacon below 120 ppm.

Meat Flavor Intensifiers (MFI) Meat Flavor Intensifiers boost the meaty flavor of your products by the addition of 2 to 8 ounces per 100 pounds of meat. This Hydrolyzed vegetable protein product, available in either liquid or powder form, will increase the flavor of your meat items. Nassau Foods carries the powder by the pound and the

liquid by the gallon. It works well in sausage products, curing solutions, gravies and sauces.

IONAL Ional (sodium Citrate) was recently approved for use in meat products has shown excellent results in controlling microorganisms, both pathogenic and spoilage in nature. It is available in powder form, and one should mix it in with their seasonings prior to addition to the product. The suggested use rate is 1 to 1/25% of the meat block.

CHEMICALS

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Alum	25# box
NF		Ascorbic Acid - Anhyd	55# box
NF		E M Phosphate	50# box
NF		Encapsulated Citric Acid	55# box
NF		Encapsulated Lactic Acid	50# box
NF		Glucono Delta Lacone (GDL)	50# bag
NF		Gelatin 225 Bloom	50# bag
NF		Ice Brine Phosphate	25# box
NF		Monosodium Glutamate (MSG)	50# bag
Witt's		Process Z Compound - G20803	50/0.50# bags = 25# cs
NF		Sodium Di & Tri Phosphate	50# bag
NF	280-0275	Sodium Erythorbate	55.12# box
NF		Sodium Lactate 60%	4/1 gallon
NF	280-0324	Sodium Phosphate	25# box
NF	280-0254	Sodium Tripolyphosphate	50# bag
Heller		Thorbate - G32171	25# box
Witt's		Weinermate - G22351	25# box

CITRIC ACID • ENCAPSULATED

725309 • 50# box

Ingredients: USP/FCC Grade Citric Acid and Partially Hydrogenated Soybean Oil.

Use: 8-16oz per 100# of sausage.

E.M. PHOSPHATE

R01675 • 50# box

Ingredients: Sodium Tripolyphosphate and Sodium Hexametaphosphate.

Use: 6-8oz per 100# of meat.

GLUCONO DELTA LACONE (GDL)

725399 • 50# bag

Ingredients: Glucono Delta Lacone.

Use: 0.5 - 1%

ICE BRINE PHOSPHATE

R01430 • 25# box

Ingredients: Sodium Pyrophosphate, Sodium Tripolyphosphate, and Sodium Hexametaphosphate.

Use: 6-8oz per 100# of meat in brine solution.

MONOSODIUM GLUTAMATE (MSG)

725459 • 50# bag

Ingredients: Monosodium Glutamate.

Use: 2-3oz per 100#

LACTIC ACID • ENCAPSULATED

725339 • 50# box

Ingredients: Partially Hydrogenated Palm Oil, FCC Grade Lactic Acid and Calcium Lactate.

Use: 8-16oz per 100# of sausage.

PROCESSED "Z" COMPOUND

G20803 • 50/0.50# bags

Ingredients: Dextrose, Salt, Ascorbic Acid (6.2%), Sodium Citrate (3.1%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. Use: 8oz per 100# of meat. Adds stability and accelerates cure. Not for use in fresh meat.

SODIUM ERYTHORBATE

R01571 • 25# box

Ingredients: Sodium Erythorbate.

Use: Use at a rate of 7/8 of an ounce per 100# of meat. Accelerates the curing reaction and protects color and flavor of the finished product.

SODIUM LACTATE 60%

725664 • 4/1 gallons

Ingredients: Sodium Lactate (60%).

Use: 2-3# per 100# of meat

SODIUM TRIPOLYPHOSPHATE

725609 • 50# bag

Ingredients: Sodium Triphosphate.

Use: 6-8oz per 100# of meat.

THORBATE

G32171 • 25# box

Ingredients: Sodium Erythorbate (36.50%), Dextrose, Sugar, and Sodium Citrate (1%).

Use: Dissolve 2oz Thorbate in 1 pint of water for each 100# of meat.

WEINERMATE

G22351 • 25# box

Ingredients: Dextrose, Sodium Erythorbate (43.75%), and Sodium Citrate.

Use: 1.8oz per 100# of meat or to each gallon of pickle at a 10% pump.

COLOR/FLAVOR

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Bacon Flavor Seasoning	1# box
NF		Bier Buds Dried Beer Extract	10# box
Heller		Caramel Color - 743109	50# box
NF		Casing Color - Red	1# box
NF		Casing Color - Red	5# box
Heller		Chicken Flavor Booster 964 – G33419	25# box
NF		Cocoa Powder	50# bag
Witt's		Flavormost w/ Color – G22379	5/5# bags = 25# cs
Witt's		Flavormost w/o Color – G22356	5/5# bags = 25# cs
Witt's		Flavortex Salt – G46814	50# box
Heller		Honey Granules – R01361	50# box
NF		Horseradish Powder	5# box
Heller		Hydrolyzed Corn Protein – R03037	50# box
NF		Liquid VPH – R00273	1 Gallon Jug
Heller		Maple Flavor Seasoning – G32196	50# box
NF		Maple Syrup Powder	40# box
NF		Mapleine - Imitation Maple Flavor	6/QT Bottle = Case
NF		Molasses Syrup, Pure	4/1 Gallon
NWF		Pure Maple Syrup – R01444	4/1 Gallon

BACON FLAVOR SEASONING

400727 • 1# Box

Ingredients: Maltodextrin, Autolyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Natural Smoke Flavor, Silicon Dioxide, (to prevent caking), Disodium Inosinate, and Disodium Guanylate.

CARAMEL COLOR

743109 • 50# box

Ingredients: Caramel Color, Sulfites (1450ppm).

Use: 0.2 to 0.6% depending on color desired.

CASING COLOR

743301 • 1# box / 743303 • 5# box

A food grade water soluble powder used to color water for sausage cooking.

Use: Use sparingly as needed.

CHICKEN FLAVOR BOOSTER 964

G33419 • 25# box

Ingredients: Salt, Monosodium Glutamate (16.02%), Sugar, Dextrose, Onion Powder, Extractives of Celery and Black Pepper, Turmeric, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.

Use: 0.50 to 0.75# seasoning per 100# of finished product.

FLAVORMOST w/ COLOR

G22379 • 5/5# bags

Ingredients: Salt, Sugar, Monosodium Glutamate, Dextrose, Turmeric, and Spice Extractives.

Use: To suit taste.

FLAVORMOST w/o COLOR

G22356 • 5/5# bags

Ingredients: Salt, Sugar, Monosodium Glutamate, Dextrose, and Spice Extractives.

Use: To suit taste.

HONEY GRANULES

R01361 • 50# box

Ingredients: Refinery Syrup, Honey.

Use: 3 to 6% depending on flavor desired.

HYDROLYZED CORN PROTEIN

R03037 • 50# box

Ingredients: Hydrolyzed Corn Protein, with no more than 2% Soybean Oil.

Use: 0.25# seasoning to 100# of meat.

LIQUID HVP

R00273 • 4/1 gallon

Ingredients: Hydrolyzed Corn, Torula and Brewer's Yeast, Wheat Gluten, Soy Protein.

Use: 1 to 6oz per 100# of meat.

MAPLE FLAVOR SEASONING

G32196 • 50# box

Ingredients: Sugar, Brown Sugar, Maple Flavor (Modified Food Starch, Flavoring, Artificial Flavor, Caramel Color), Spice Extractives, with not more than 2% Silica Gel added to prevent caking.

Use: 0.5 to 3% depending on flavor desired.

MAPLE SYRUP POWDER

742349 • 40# box

Ingredients: Pure Maple Powder.

Use: 1 to 5% depending on flavor desired.

MAPLEINE • IMITATION MAPLE FLAVOR

742223 • 6 Quart Bottles/cs

Ingredients: Water, Caramel Color (contains sulfating agents), Non-Maple Vegetable Extractives, Alcohol, Phosphoric Acid, Vanillin.

Use: 1 to 6oz per gallon of solution, depending on flavor desired.

CURE

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's		Brown Sugar Bacon Cure – G20040	50# Box
Heller		Brown Sugar Bacon Cure Complete – F – R02029	50# Box
Witt's		Brown Sugar Poultry Cure – G20321	50# Box
Witt's		Brown Sugar Royale Cure – G20316	50# Box
Heller		Complete Cure w/ Sugar – R01593	50# Box
Heller		Country Brown Cure w/ Sugar – G01399	50# Box
Heller		Cure 120 for Bacon – R02990	50# Box
Heller	280-0195	Cure w/ Maple Sugar – R01392	50# Box
Heller		Custom Cure – R01648	50# Box
Heller		Freeze Em Pickle – R02991	50# Box
Heller		Freeze Em Pickle – R01937	25/1# bags = 25# cs
Heller	280-0274	Modern Cure (6.25% Nitrite) – R01389	50# Box
Witt's		Old Fashioned Special Cure Mix – G20334	50# Box
Witt's		Old Fashioned Special Cure N/N – G20331	50# Box
Heller		Poultry Cure – R02989	50# Box
Witt's		Southern Brown Sugar Cure w/N – G20234	50# Box
Witt's	280-0288	Special Bacon Cure – G20337	50# Box
Witt's		Special Cure Mix – G20732	50# Box
Heller		Special Cure w/ Maple Sugar – R02992	50# Box
Witt's	280-0289	Special Maple Cure Mix w/ Nitrite – G20059	50# Box
NWF	280-0209	Speed Cure w/N Color – G21797	50/4oz bags = 20#cs
Witt's	280-0215	Sweeter than Sweet Cure – G20394	50# Box
Witt's		Sweeter than Sweet Dry Rub Bacon Cure – G20387	50# Box
Witt's		Sweeter than Sweet Poultry Cure – G20401	50# Box
Witt's		White Cure Mix N/N – G20307	50# Box
Witt's		White Cure w/ N Series – G20402	50# Box

BROWN SUGAR BACON CURE • WITT'S

G20040 • 50# Box

Ingredients: Salt, Brown Sugar, Sodium Erythorbate (2.78%), Sodium Nitrite (0.61%), and less than 1% Glycerin added to prevent caking. Buffered with 1% Sodium Carbonate.

Use: 2# of cure mix with sufficient water to make 10# of brine.

BROWN SUGAR BACON CURE COMPLETE • H

R02029 • 50# Box

Ingredients: Salt, Brown sugar, Sodium Erythorbate (2.70%), Sodium Bicarbonate (1%) as a buffer, Sodium Nitrite (0.60%), with not more than 1% Propylene Glycol added to prevent caking.

Use: 3.5# of cure to rub 100# of meat.

BROWN SUGAR POULTRY CURE • WITT'S

G20321 • 50# Box

Ingredients: Salt, Brown Sugar, Sodium Nitrite (1.54%), and less than 1% Propylene Glycol added to prevent caking. Buffered with less than 1% Sodium Carbonate.

Use: 1# of cure mix per each gallon of water for pumping pickle.

Use 10% Pump.

BROWN SUGAR ROYALE CURE • WITT'S*G20316 • 50# Box*

Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.86%), and less than 1% Glycerin added to prevent caking.

Use: 1# 12oz per gallon of water for a 10% pump.

COMPLETE CURE w/ SUGAR • H*R01391 • 50# Bag*

Ingredients: Salt, Sugar, and Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking.

Use: 2# cure to 100# of meat for sausage, 2# per gallon of water for pumping.

COUNTRY BROWN CURE w/ SUGAR • H*R01399 • 50# Box*

Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol added to prevent caking, and with not more than 1% Sodium Bicarbonate added as buffer.

Use: 2# cure to 100# meat, 2# per gallon of pickle, for 10% pump.

CURE 120 FOR BACON • H*R02990 • 50# Box*

Ingredients: Salt, Sugar, Sodium Bicarbonate (added as a buffer), Sodium Erythorbate (2.75%), Sodium Nitrite (0.60%), and Propylene Glycol added as a processing aid.

Use: 2# cure per 100# of meat.

CURE w/ MAPLE SUGAR • H*R01392 • 50# Box*

Ingredients: Salt, Cane and Maple Sugars, Dextrose, Sodium Nitrite (0.75%), with not more than 2% Propylene Glycol added to prevent caking.

Use: 2# cure to 100# meat, 2# cure per gallon of pickle, for 10% pump.

CUSTOM CURE • H*R01587 • 50# Box*

Ingredients: Salt Sugar, Sodium Nitrate (1.0%), Sodium Nitrite (0.75%), with no more than 2% Propylene Glycol and Sodium Bicarbonate added as processing aids.

Use: 2# cure per 100# meat.

FREEZE-EM PICKLE • H*R01669 • 50# Box / R01937 • 25/1# bags*

Ingredients: Salt, Sodium Nitrate (12.0%), Sodium Nitrite (1.50%), Dextrose, with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking. Use: Up to 1# per 100# meat, and up to 58# per 100 gallons pickle for 10% pump.

MODERN CURE • H*R01389 • 50# Box / R02431 • 100/0.25# bags*

Ingredients: Salt, Sodium Nitrite (6.25%), with not more than 2% Propylene Glycol and Sodium Bicarbonate added to prevent caking. Contains not more than 0.45 grams FD & C Red #3 per 100#.

Use: 0.25# cure per 100# meat (yields 156ppm Nitrite).

OLD FASHIONED SPECIAL CURE MIX • WITT'S*G20334 • 50# Box*

Ingredients: Salt, Sugar, Maple Sugar, Sodium Nitrite (0.85%), and less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate.

Use: 17# cure mix to 83# of water for a 10% pump.

OLD FASHION SPECIAL CURE N/N • WITT'S*G20331 • 50# Box*

Ingredients: Salt, Sugar, Maple Syrup, Sodium Nitrite (0.856%), Sodium Nitrate (0.856%), and less than 1% Glycerin added to prevent caking. Buffered with 0.49% Sodium Carbonate.

Use: 17# of cure mix per 83# of water for a 10% pump.

POULTRY CURE • H*R01594 • 50# Box*

Ingredients: Salt, Brown Sugar, Sodium Nitrite (1.50%), Sodium Bicarbonate, with not more than 2% Propylene Glycol added as a processing aid.

Use: .88# cure per gallon of water for a 10% pump.

SOUTHERN BROWN SUGAR CURE w/N • WITT'S*G20234 • 50# Box*

Ingredients: Salt, Brown Sugar, Sodium Nitrite (0.86%), and less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 1# 12oz of cure mix to 10# of brine for a 10% pump.

SPECIAL BACON CURE • WITT'S*G20337 • 50# Box*

Ingredients: Salt, Sugar, Sodium Erythorbate (2.776%), Maple Syrup, Sodium Nitrite (0.601%), and less than 1% Glycerin added to prevent caking. Buffered with 1% Sodium Carbonate.

Use: 2# cure mix with sufficient water to make 10# of brine. Pump at 10% level for compliance.

SPECIAL CURE MIX N/N • WITT'S*G20732 • 50# Box*

Ingredients: Salt, Sugar, Sodium Nitrite (0.85%), Sodium Nitrate (0.85%), Maple Syrup, and less than 1% Glycerin added to prevent caking. Buffered with 0.49% Sodium Carbonate.

Use: 1# 12oz cure mix to make 10# of brine for pumping pickle.

SPECIAL CURE 120 w/ MAPLE SUGAR • H*R02992 • 50# Box*

Ingredients: Salt, Cane Maple Sugars, Dextrose, Sodium Nitrite (0.60%), with not more than 2% Propylene Glycol added to prevent caking.

Use: 2# of cure to 100# of meat.

SPECIAL CURE MIX w/ NITRITE • WITT'S*G20059 • 50# Box*

Ingredients: Salt, Sugar, Sodium Nitrite (0.86%), Maple Syrup, and less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate. Use: 1# 12oz cure mix to make 10# of brine for pumping pickle. For dry rub, use at a rate of 4# 5oz of cure mix per 100# of meat.

SPEED CURE WITH NITRATE COLOR

G21797 • 50/4oz bags = 20# cs

Ingredients: Salt, Sodium Nitrate (6.22%), Dextrose, Red 3 (0.0017%) and less than 1% Glycerine added to prevent caking.

SWEETER THAN SWEET CURE • WITT'S

G20394 • 50# Box

Ingredients: Salt, Sugar, Brown Sugar, Sodium Nitrite (0.84%), Maple Sugar.

Use: 1.75# per gallon of water for a 10% ham pump or to brine bacon.

SWEETER THAN SWEET DRY RUB BACON CURE • WITT'S

G20387 • 50# Box

Ingredients: Salt, Sugar, Brown Sugar, Maple Sugar, Sodium Nitrite (0.50%)

Use: 2.2# of cure to 100# of meat.

SWEETER THAN SWEET POULTRY CURE • WITT'S

G20401 • 50# Box

Ingredients: Salt, Sugar, Brown Sugar, Sodium Nitrite (1.5%), Maple Syrup, Caramel Color, and less than 2% Glycerin added to prevent caking.

Use: 1# per gallon of water.

WHITE CURE MIX N/N • WITT'S

G20307 • 50# Box

Ingredients: Salt, Sugar, Sodium Nitrite (0.84%), Sodium Nitrate (0.82%), and less than 1% Glycerin added to prevent caking. Buffered with 0.25% Sodium Bicarbonate.

Use: 1# 12oz of cure mix per 10# of brine for pumping pickle.

WHITE CURE MIX w/ N SERIES • WITT'S

G20402 • 50# Box

Ingredients: Salt, Sugar, Sodium Nitrite (0.85%). And less than 1% Glycerin added to prevent caking. Buffered with 0.50% Sodium Carbonate.

Use: 1# 12oz of cure mix per 10# of brine for pumping pickle.

DEHYDRATED FRUITS

MFR	ITEM #	DESCRIPTION	PACKAGING	USAGE
NF		Apples, Cinnamon - Diced	20# box	10-15%
NF	277-0004	Apples, Granny Smith	25# box	10-15%
NF		Blackberries	20# box	10-15%
NF		Blueberries	25# box	8-12%
NF		Cherries, Red - Sour	20# box	15%
NF		Craisins	25# box	10-15%
NF		Cranberries, Whole	25# box	15%
NF		Juniper Berries	5# box	8%
NF		Lemon Grass	25# box	8%
NF		Lemon Peel, Granulated	10# box	8%
NF		Lemon Juice - Powder	10# box	8%
NF		Orange Peel Granules	5# box	8%
NF		Pineapple, Diced Large	25# box	10-15%
NF		Pineapple, Diced Small	25# box	10-15%
NF		Raspberries	20# box	10-15%
NF		Strawberries	20# box	10-15%

DEHYDRATED VEGETABLES

MFR	ITEM #	DESCRIPTION	PACKAGING	USAGE
NF		Bell Pepper, Diced - Green	10# box	8-10%
NF		Bell Pepper, Diced - Red	25# box	8-10%
NF		Bell Pepper, Granules - Red	25# box	8-10%
NF		Bell Pepper, Diced - Green & Red	25# box	8-10%
NF		Black Olives	30# box	8-10%
NF		Carrots, Dehydrated	5# box	8-10%
NF		Celery Stalk, Chopped	10# box	8-10%
NF		Celery, Cross Cut	20# box	8-10%
NF		Green Olives	20# box	8-10%
NF		Mushrooms, Shiitake - Diced	20# box	8-10%
NF		Mushrooms, Shiitake - Powder	25# box	8-10%
NF		Mushrooms, Shiitake - Sliced	10# box	8-10%
NF		Sun Dried Tomatoes, Diced	10# box	8-10%

ETHNIC

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's		Braunschweiger/Liver Sausage – G20205	10# box
Heller		Cajun Seasoning 4027 – G32798	25# box
Witt's		Cajun Sausage #5 – G20221	25/0.781# bags = 19.5325# cs
Witt's		Cajun Sausage Seasoning – G20219	12/0.78# bags = 9.36# cs
NF		Cajun Sausage Seasoning -	5/5# bags = 25# cs
Witt's		Cajun Style Complete Sausage Seasoning – G21005	5/3.6875# = 18.44# cs
Witt's		Chorizo Sausage Seasoning #191 – C00285	6/2.5# bags = 15# cs
Heller		Chorizo Sausage Seasoning #2802 – G32104	25# box
Witt's	280-0198	Landjager Seasoning #568 – G20569	5/5.6875# bag = 28.437# cs
Witt's		Mettwurst Seasoning Unit – G20595	5/5.88# bags = 29.4# cs
NF		Nassau Chorizo Sausage Seasoning -	25# box
NF		Nassau Chorizo Sausage Seasoning -	10/0.65# bags = 6.5# cs
NF		Nassau Swedish Meatball Seasoning – G20940	12/1.09375# bags = 13.125# cs
Witt's		Swedish Potato Sausage Seasoning – G22470	12/1.5# bags = 18# cs
Heller		Swedish Potato Sausage Seasoning – G32121	25# box
NWF		Taco Seasoning #27 – G22649	50# box

BRAUNSCHWEIGER/LIVER SAUSAGE

G20205 • 10# box

Ingredients: Spices and Spice Extractives.

Use: 0.625# seasoning per 100# of meat.

CAJUN 4027 SEASONING

G32798 • 25# box

Ingredients: Spices, Paprika, Salt, Garlic Powder.

Use: Add to sausage mixture to desired flavor, 0.75 to 1.5%.

CAJUN SAUSAGE SEASONING #5

G20221 • 25/0.781# bags

Ingredients: Salt, Spices (including Red Pepper, Black Pepper, and White Pepper), Garlic Powder, Onion Powder, Sugar and less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.

Use: 0.781# seasoning per 25# of meat.

CAJUN SAUSAGE SEASONING

G20219 • 12/0.78# bags

Ingredients: Salt, Spices, Paprika, Garlic Powder, Onion Powder, Sugar, with less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.

Use: 0.78# seasoning per 25# of meat.

CAJUN SAUSAGE SEASONING

335011 • 5/5# bags

Ingredients: Salt, Spices, Sugar, Garlic, Celery, Monosodium Glutamate.

Use: 5# seasoning with 3# of water to 100# of meat.

CAJUN STYLE COMPLETE SAUSAGE SEASONING

G21005 • 5/3.6875# bags

Ingredients: Hydrolyzed Soy Protein, Salt, Spices, Paprika, Dextrose, Garlic Powder, Onion Powder, Sugar, Hydrolyzed Whey Protein, Ascorbic Acid (0.44%), Sodium Citrate (0.22%), with less than 1% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 3.6875# seasoning and 0.12# Speed Cure per 100# of meat.

CHORIZO SAUSAGE SEASONING #191

C00285 • 6/2.5# bags

Ingredients: Paprika, Salt, Mustard, Chili Pepper, Red Pepper, Cumin, Oregano, Garlic Powder, and Savory.

Use: 2.5# Of seasoning per 50# of meat.

CHORIZO SAUSAGE SEASONING #2802

G32104 • 25# box

Ingredients: Spices (Chili Pepper, Cumin, Oregano, Savory), Garlic Powder, Extractive of Clove.

Use: 2.0# seasoning per 100# of meat. Add Salt (1%).

LANDJAGER SEASONING #568

G20569 • 5/5.88# bags

Ingredients: Salt, Dextrose, Corn Syrup Solids, Spices, Garlic Powder, Sodium Erythorbate (1.0%), and Spice Extractives, with less than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.63# seasoning and 4oz Speed Cure per 100# of meat.

METTWURST SEASONING UNIT

G20595 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.68%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.63# seasoning and 0.25# Speed Cure per 100# of meat.

NASSAU CHORIZO SAUSAGE SEASONING 766305 •

25# box

Ingredients: Spices (including Chili Pepper, Cumin, Red Pepper, Oregano, Savory, Ginger), Garlic Powder, Salt, with not more than 1% Silicon Dioxide added to prevent caking.

Use: 0.65# seasoning per 25# of meat. Add 0.25# of Salt.

NASSAU CHORIZO SAUSAGE SEASONING

766302 • 10/0.65# bags

Ingredients: Spices (including Chili Pepper, Cumin, Red Pepper, Oregano, Savory, Ginger), Garlic Powder, Salt, with not more than 1% Silicon Dioxide added to prevent caking.

Use: 0.65# seasoning per 25# of meat. Add 0.25# of Salt.

SWEDISH MEATBALL SEASONING

G20940 • 12/1.09375# bags

Ingredients: Bread Crumbs (Bleached Wheat Flour, Salt, Non Fat Milk, Paprika, Yeast, Dextrose, Natural Flavoring), Salt, Corn Syrup Solids, Soy Protein Concentrate, Sugar, Onion, Spices, Hydrolyzed Soy Protein, Hydrolyzed Whey Protein.

Use: 1.09375# seasoning with 25oz of water, add 8# Ground Beef and 2# Ground Pork. Mix thoroughly and shape into small meatballs.

SWEDISH POTATO SAUSAGE SEASONING

G22470 • 12/1.5# bags

Ingredients: Salt, spices, sugar, dextrose, spice extractives.

Use: 24oz of seasoning to 50# of meat.

TACO SEASONING #27

G22649 • 50# box

Ingredients: Spices, Salt, Onion, Nonfat dry milk, Torula Yeast, Dextrose, Citric Acid, and Garlic Powder.

Use: 20oz of seasoning per 15# ground chuck and 3-4 cups of water

HAM

MFR	ITEM #	DESCRIPTION	PACKAGING
ALF		Apple Pie Spice Ham Glaze	25# box
Witt's		Black Forest Ham Glaze – N92083	5/5# bags = 25# cs
Witt's		California Ham Seasoning #210 – G20466	10# box
Heller	280-0238	California Ham Spice – G30666	25# box
Witt's		Chicago Ham Spice – G22440	25# box
Heller		Chopped Ham/Pork Seasoning – G33197	7/6.5# bags = 45.5# cs
Witt's		Honey Baked Ham Glaze – N92087	5/5# bags = 25# cs
Heller		Malaboza Ham Seasoning – G32098	25# box
Heller		New England Ham Seasoning – G33689	7/6.63# bags = 46.41# cs

APPLE PIE SPICE HAM GLAZE

778337 • 25# box

Ingredients: Sugar, Cinnamon, with less than 1% Soybean Oil added to prevent caking. Use: Sprinkle liberally on surface of ham. Place in 400 F oven for 20 minutes or until surface is bubbly.

BLACK FOREST HAM GLAZE

N92083 • 5/5# bags

Ingredients: Sugar, Gelatin, Brown Sugar, Caramel Color, Spices, Vegetable Oil, Natural Flavoring, less than 1% Tricalcium Phosphate added to prevent caking. Use: Liberally rub on surface prior to reheating ham, or combine with a small amount of warm water and spread on surface.

CALIFORNIA HAM SEASONING #210 • PUMP

G20466 • 10# box

Ingredients: Sugar, Spice Extractives, Polysorbate 80 (0.19%). Use: 2oz of seasoning to 5 gallons of Brine.

CALIFORNIA HAM SPICE

G30666 • 25# box

Ingredients: Spice Extractives of Allspice, Clove, Capsicum, and Cassia on a sugar dextrose carrier.

Use: 6-8oz seasoning per 100# of meat. For pumping pickles, dissolve 4-8oz of seasoning per 10 gallons of pickle.

CHICAGO HAM SPICE

G22440 • 25# box

Ingredients: Sugar, Spice, Spice Extractives.

Use: 6.5# seasoning per 100# of meat, or use 2oz of spice per 5 gallons of Brine.

CHOPPED HAM/PORK SEASONING

G33197 • 7/6.5# bags

Ingredients: Salt, Corn Syrup Solids, Dextrose, Yeast, Sodium Tripolyphosphate (4.0%), Sugar, Natural Smoke Flavor, Sodium Erythorbate (0.80%), Onion Powder, Extractives of Celery and other Spices. 1.96% Protein. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.25# seasoning and 0.25 Modern Cure to 100# of meat.

HONEY BAKED HAM GLAZE

N92087 • 5/5# bags

Ingredients: Sugar Gelatin, Granulated Honey, Spices, Caramel Color, Soybean Oil, Natural Flavoring, less than 1% Tricalcium Phosphate added to prevent caking.

Use: Liberally rub on surface prior to reheating ham, or combine with a small amount of warm water and spread on surface.

MALABOZA HAM SEASONING

G32098 • 25# box

Ingredients: Extractives of Allspice, Clove, Capsicum, Cassia, and Nutmeg
on a sugar base, with not more than 1% Polysorbate added to prevent caking.

Use: 6-8oz of seasoning per 100# of meat. For pumping pickles: Dissolve 4-8oz of seasoning in each 10 gallons of pickle.

NEW ENGLAND HAM SEASONING

G33689 • 7/6.63# bags

Ingredients: Salt, Corn Syrup Solids (31.17%), Dextrose, Sodium Erythorbate (0.78%), Spice Extractives, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol, and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.38# of seasoning and 0.25# Modern Cure per 100# of meat.

HAM NETS

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Eez-Out Ham Net Release Agent	1 gallon jug
NF		Ham Net 12 x 30 1075 LSA	100 pcs/ctn
NF		Ham Netting 12 1075 LST	15# roll
NF		Ham Net 12 x 36 1153 PRH	100 pcs/ctn
NF		Ham Net 12 x 42 1153 PRH	200 pcs/ctn
NF		Ham Net 12 x 30 1181 PSH	100 pcs/ctn
NF		Ham Net 12 x 36 1223 LSA - Clear	100 pcs/ctn
NF		Ham Netting 12 1223 LST Large DuroKnit	15# roll
NF		Ham Net 12 x 36 1397 TSH	100 pcs/ctn
NF		Ham Net 17.5 x 24 9695 TDH	100 pcs/ctn
NF		Ham Net 17.5 x 36 9695 TSH	100 pcs/ctn
NF		Ham Netting 12 2194 LST Small DuroKnit	15# roll
NF		Ham Stockinet 36	100 pcs/ctn
NF		Jet Net 18 - 3	150 ft/roll

EEZ-OUT NET RELEASE AGENT

849201 • 1 gallon jug

Ingredients: Vegetable Oil based release agent w/ Citric Acid.
Use: Can be diluted with water or Vegetable Oil. Dip entire net in solution prior to netting.

HAM NET 12 X 30 1075 LSA

681141 • 100pcs/ctn

Use: Smoked Cheese, Large Canadian Bacon, Boneless Hams, Cottage Bacon, Boneless Turkey Breast, Whole Chicken.

HAM NET 12' 1075 LST

681150 • 15# roll

Use: Smoked Cheese, Large Canadian Bacon, Boneless Hams, Cottage Bacon, Boneless Turkey Breast, Whole Chicken.

HAM NET 12 x 36 1153 PRH

681251 • 100pcs/ctn

Use: Dried Beef, Turkey, Bone-In Ham.

HAM NET 12 X 42 1153 PRH

671311 • 200pcs/ctn

Use: Dried Beef, Turkey, Bone-In Ham.

HAM NET 12 X 30 1181 PSH

681561 • 100pcs/ctn

Use: Boneless Hams, Large Cottage Bacon, Pit Hams, Tear-drop Hams, Semi- boneless Hams.

HAM NET 12 X 36 1223 LSA • CLEAR

681471 • 100pcs/ctn

Use: Smoked Turkey, Bone-in Ham, General All-Purpose less than 30#.

HAM NETTING 12' 1223 LST LARGE DUROKNIT

681441 • 15# roll

Use: Smoked Turkey, Bone-in Ham, General All-Purpose less than 30#.

HEALTHY SEASONING BLENDS

MFR	ITEM #	DESCRIPTION	PACKAGING
NWF		Fireside Bratwurst Seasoning-Low Salt – G32311	9/5.38# bags/cs
NWF		Bratwurst w/o MSG – G32243	31.56# bag
NWF		#110 Pork Sausage Southern Style w/o MSG -	50/0.50# bags/cs
NWF		Summer Sausage Seasoning & CTP w/o MSG – G20893	5/5.50# bags/cs
NWF		North Country Smoked Sausage SCTP w/o MSG – G19165	10/3.50# bags/cs
NWF		Bratwurst Unit w/o MSG – G32793	8/5.63# bags/cs
NWF		Jalapeno Beef Stick w/o MSG – G45513	12/4.25# bags/cs
NWF		Teriyaki Beef Stick w/o MSG, w/o Sodium Erythorbate – G44906	50.00# box
NWF		Teriyaki Beef Stick w/o MSG – GOABBU	50.00# box
NWF		Beef Stick Unit w/o MSG – G47976	5/5.56# bags/cs
NWF		Spicy Colorado Beef Jerky & CTP w/o MSG – GOAD3H	13/3.77# bags/cs
NWF		Polish/Salami Sausage Seasoning w/o MSG – G44514	6/7.00# bags/cs
NWF		Nassau Summer Sausage Seasoning w/o MSG – G39991	50.00# box
NWF		Pepper Beef Stick Seasoning & CTP w/o MSG – G32377	6/7.55# bags/cs
NWF		Witt's BBQ Shaker Seasoning w/o MSG – GOAHQ2	50.00# box
NWF		Lemon Pepper Shaker Seasoning w/o MSG – G31781	50.00# box
NWF		Nassau Carbwise Snack Stick -	46/1.11# bags/cs
NWF		Nassau Carbwise Steak Bratwurst – G32222	10/1.25# bags/cs
NWF		Special Bratwurst Unit w/o Soy – G46659	8/5.63# bags/cs
NWF		Bratwurst Seasoning w/o MSG & HVP – G52944	8/5.60# bags/cs

FIRESIDE BRATWURST SEASONING-LOW SALT

G32311 • 9/5.38# bags/cs

Use: 1 Unit/ 100# Meat.

#110 PORK SAUSAGE SOUTHERN STYLE w/O MSG

331014 • 50/0.50# bags/cs Use: 30.50/ 25# Meat.

NO. COUNTRY SMOKED SAUSAGE SCTP w/O MSG

G19165 • 10/3.50# bags/cs Use: 1 Unit/ 100# Meat.

BRATWURST UNIT w/O MSG

G32793 • 8/5.63# bags/cs Use: 1 Unit/ 100# Meat.

BRATWURST w/O MSG

G32243 • 31.56# Bag

Use: 5.26# / 100# Meat.

SUMMER SAUSAGE SEASONING & CTP w/O MSG

G20893 • 5/5.50# bags/cs Use: 1 Unit/ 100# Meat.

NASSAU SUMMER SAUSAGE SEASONING w/O MSG

G39991 • 50.00# box

Use: 4.00# / 100# Meat.

PEPPER BEEF STICK SEASONING & CTP w/O MSG

G32377 • 6/7.55# bags/cs Use: 1 Unit/ 100# Meat

JALAPENO BEEF STICK w/O MSG

G45513 • 12/4.25# bags/cs Use: 1 Unit/ 100# Meat.

TERIYAKI BEEF STICK w/O MSG, w/O SODIUM ERYTHORBATE

G44906 • 50.00# Box

Use: 8.06# / 100# Meat.

TERIYAKI BEEF STICK w/O MSG

GOAB8U • 50.00# box Use: 7.935# / 100# Meat.

BEEF STICK UNIT w/O MSG

G47976 • 5/5.56# bags/cs

Use: 1 Unit/ 100# Meat.

SPICY COLORADO BEEF JERKY & CTP w/O MSG

GOAD3H • 13/3.77# bags/cs Use: 1 Unit/ 100# Meat.

POLISH/SALAMI SAUSAGE SEASONING w/O MSG

G44514 • 6/7.00# bags/cs Use: 1 Unit/ 100# Meat.

WITT'S BBQ SHAKER SEASONING w/O MSG

GOAHQ2 • 50.00# box

Use: To Taste.

LEMON PEPPER SHAKER SEASONING w/O MSG

G31781 • 50.00# box

Use: To Taste.

NASSAU CARBWISE SNACK STICK

768250 • 46/1.11# bags/cs

Use: 1 Unit/ 25# Meat.

NASSAU CARBWISE STEAK BRATWURST

G32222 • 10/1.25# bags/cs Use: 1 Unit/ 25# Meat.

SPECIAL BRATWURST UNIT w/O SOY

G46659 • 8/5.63# bags/cs Use: 1 Unit/ 100# Meat.

BRATWURST SEASONING w/O MSG & HVP

G52944 • 8/5.60# bags/cs Use: 1 Unit/ 100# Meat

ITALIAN

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Hot Italian Sausage #135-C – G33392	25# box
Heller		Hot Italian Sausage #135-C – G31636	50/0.50# bags = 25# cs
AC		Italian Pork Sausage – AC0102	24/0.5# bags = 12# cs
Heller		Medium Italian Sausage #136-C – G33394	25# box
Heller		Medium Italian Sausage #136-C – G33393	50/0.50# bags = 25# cs
Heller		Medium Italian Sausage #136-C w/ AO – G33369	25# box
Heller		Sweet Italian Pork Sausage #137-C – G31638	25# box
Heller		Sweet Italian Pork Sausage #137-C – G31637	50/0.5# bags = 25# cs
Witt's		Sweet Italian Sausage Seasoning – G20036	24/0.5# bags = 12# cs
Witt's	280-0261	Sweet Italian Sausage Seasoning w/o MSG – G20610	25/15.5oz bags = 24.21# cs
Witt's		T/S Hot Italian Sausage Complete #101 – G13206	25# box
Witt's		W + 2 Hot Italian Pork Sausage – G20549	12/1.0625# bags = 12.75# cs
Witt's		W + 2 Mild Italian Pork Sausage – G20603	12/1.065# bags = 12.75# cs

HOT ITALIAN SAUSAGE #135-C

G33392 • 25# box

Ingredients: Salt, Crushed Red Pepper, Sugar, Whole Fennel Seed, Paprika, Black Pepper, with not more than 2% Soybean Oil added as a processing aid. Use: 2.0# seasoning per 100# of meat.

HOT ITALIAN SAUSAGE #135-C

G31636 • 50/0.50# bag

Ingredients: Salt, Crushed Red Pepper, Sugar, Whole Fennel Seed, Paprika, Black Pepper, with not more than 2% Soybean Oil added as a processing aid. Use: 0.50# seasoning per 25# of meat.

ITALIAN PORK SAUSAGE

AC0102 • 24/0.5# bags

Ingredients: Salt, Fennel and Black Pepper.
Use: 0.50# seasoning per 25# of meat.

MEDIUM ITALIAN SAUSAGE #136-C

G33394 • 25# box

Ingredients: Salt, Spices (including Fennel and Pepper), Sugar, Paprika, Garlic Powder, 3.49% Protein.
Use: 2.0# seasoning per 100# of meat.

MEDIUM ITALIAN SAUSAGE #136-C

G33393 • 50/0.50# bags

Ingredients: Salt, Spices (including Fennel and Pepper), Sugar, Paprika, Garlic Powder, 3.49% Protein.
Use: 0.50# seasoning per 25# of meat.

MEDIUM ITALIAN SAUSAGE #136-C w/ AO

G33369 • 25# box

Ingredients: Salt, Spices, Sugar, Paprika, Garlic Powder, Butylated Hydroxy Anisole (0.15%), Butylated Hydroxy Toulene (0.15%), Soybean Oil, 3.46% Protein.
Use: 2.0# seasoning per 100# of meat.

SWEET ITALIAN PORK SAUSAGE #137-C

G31638 • 25# box

Ingredients: Salt, Dextrose, Black Pepper, Sugar, Whole Fennel Seed, Paprika, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (2.06% Protein).
Use: 2.0# seasoning per 100# of meat.

SWEET ITALIAN PORK SAUSAGE #137-C

G31637 • 50/0.50# bags

Ingredients: Salt, Dextrose, Black Pepper, Sugar, Whole Fennel Seed, Paprika, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (2.06% Protein).
Use: 0.50# seasoning per 25# of meat.

SWEET ITALIAN SAUSAGE SEASONING

G20036 • 24/0.50# bags

Ingredients: Salt, Fennel, Black Pepper, Paprika, Nutmeg, Anise, Monosodium Glutamate, and Spice Extractives.
Use: 0.50# seasoning per 25# of meat. Add no Salt.

SWEET ITALIAN SAUSAGE SEASONING w/o MSG

G20610 • 25/15.5oz bags

Ingredients: Salt, Fennel, Black Pepper, Paprika, Nutmeg, Anise, and Spice Extractives
Use: 15.5oz seasoning to 50lbs meat.

T/S HOT ITALIAN SAUSAGE COMPLETE #101

G13206 • 25# box

Ingredients: Salt, Spices (including Fennel, Red Pepper, Anise), Monosodium Glutamate, Sugar, Spice Extractives.
Use: 2.0# seasoning per 100# of meat.

W + 2 HOT ITALIAN PORK SAUSAGE

G20549 • 12/1.0625# bags

Ingredients: Salt, Red Pepper, Fennel, Anise, Monosodium Glutamate, Oleoresin Paprika, and Spice Extractives.
Use: 1.0625# seasoning per 50# of meat. Add no Salt.

W + 2 MILD ITALIAN PORK SAUSAGE

G20603 • 12/1.0625# bags

Ingredients: Salt, Spices (including Fennel, Black Pepper, and Anise), Paprika, Monosodium Glutamate, Extractive of Paprika.
Use: 1.0625# seasoning per 50# of meat. Add no Salt.

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		BBQ Jerky Seasoning & CTP – G32119	4/13.25# bags = 53# cs
Heller		Beef Jerky SCTP – G33345	9/5.0# bags = 45# cs
Heller	280-0245	Colorado Beef Jerky Seasoning & CTP – G31798	16/3.06# bags = 48.96# cs
Heller		Colorado Beef Jerky Seasoning w/o CTP – G33690	50# Box
Heller		Frontier Teriyaki Flavor Beef Jerky – G32563	5/6.35# bags = 31.75# cs
Heller		HIS Jerky Seasoning & CTP – G32100	6/7.38# bags = 44.28# cs
Witt's		Jerky Seasoning #358 – G22001	5/5# bags = 25# cs
Heller		Jerky Seasoning & CTP – Hot – G33201	7/6.59# bags = 46.13# cs
Heller		Spicy Colorado Jerky Seasoning – G0AD3H	13/3.77# bags = 49.01# cs
Heller		Teriyaki Jerky Seasoning & CTP – G25112	7/6.63# bags = 46.41# cs

BBQ JERKY SEASONING & CTP*G32119 • 4/13.25# bags*

Ingredients: Sugar, Salt, Onion and Garlic Powder, Smoke Flavoring (Maltodextrin, Natural Smoke*29 Flavor), Molasses Granules (Refiners Syrup, Cane Mill Molasses, Cane Caramel Color), Monosodium Glutamate, Spices (with Jalapeno), Paprika, Citric Acid, Spice Extractives, with not more than 2% Silicon Dioxide and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 13.0# seasoning and 0.25# Modern Cure per 100# of meat.

BEEF JERKY SCTP*G33345 • 9/5.0# bags*

Ingredients: Salt, Sugar, Pepper, Garlic, with not more than 2% Propylene Glycol added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 4.75# seasoning and 0.25# Modern Cure per 100# of meat.

COLORADO BEEF JERKY SEASONING & CTP*G31798 • 16/3.06# bags*

Ingredients: Salt, Sugar, Monosodium Glutamate (8.85%), Pepper, Garlic Powder, with not more than 2% Soybean Oil added as a processing aid. 4.98% Protein.

CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 2.81# seasoning and 0.25# Modern Cure per 100# of meat.

COLORADO BEEF JERKY SEASONING w/O CTP*G33690 • 50# box*

Ingredients: Salt, Sugar, Monosodium Glutamate (8.85%), Pepper, Garlic Powder, with not more than 2% Soybean Oil added as a processing aid.

Use: 2.81# seasoning and 0.25# Modern Cure per 100# meat.

FRONTIER TERIYAKI FLAVOR BEEF JERKY*G32563 • 5/6.35# bags*

Ingredients: Sugar, Soy Sauce Powder (Soy Sauce [Wheat, Soybeans, Salt], Maltodextrin, Salt), Hydrolyzed Soy Protein, Monosodium Glutamate, Torula Yeast, Spices, Garlic Powder, Onion Powder, Oleoresin Paprika, with not more than 2% Silicon Dioxide and Soybean Oil added to prevent caking.

CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.10# seasoning and 0.25# Modern Cure per 100# of meat.

HIS JERKY SEASONING & CTP*G32100 • 6/7.38# bags*

Ingredients: Hydrolyzed Corn Protein (38.19%), Corn Syrup Solids (27.01%), Dextrose, Maltodextrin, Smoke Flavor, Spices, Mustard (2.50%), Garlic Powder, Sodium Erythorbate (0.76%), Onion Powder, with not more than 2% Calcium Stearate

and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 7.13# seasoning and 0.25# Modern Cure per 100# of meat.

JERKY SEASONING #358*G22001 • 5/5.0# bags*

Ingredients: Salt, Spice, Garlic Powder, and Spice Extractive.

Use: 5.0# seasoning per 100# of meat.

JERKY SEASONING & CTP • HOT*G33201 • 7/6.59# bags*

Ingredients: Salt, Hydrolyzed Corn Protein (19.2%), Pepper, Garlic, Mustard (7.8%), Monosodium Glutamate (6.6%), (6.6%), Onion and Sodium Erythorbate (0.55%).

CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.34# seasoning and 0.25# Modern Cure per 100#.

SPICY COLORADO JERKY SEASONING*G0AD3H • 13/3.77# bags*

Ingredients: Salt, Sugar, Spice, Garlic Powder, Propylene Glycol added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 3.52# seasoning and 0.25# Modern Cure per 100# of meat.

TERIYAKI JERKY SEASONING & CTP*G25112 • 7/6.63# bags*

Ingredients: Salt, Corn Syrup Solids (25.07%), Soy Sauce Powder [Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt], Sugar, Hydrolyzed Corn Protein (6.30%), Dextrose, Monosodium Glutamate (4.70%), Onion Powder, Dehydrated Garlic, Soybean Oil, Spices, Sodium Erythorbate (0.56%), with not more than 2% Silicon Dioxide added to prevent caking. (4.91% Protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 1.60# of seasoning and 0.06# of modern cure to 25# of meat

LINDBERG AND SNIDER

Lindberg and Snider seasonings have prided themselves on being the makers of the very finest specialty sauces and seasonings for over 40 years. With set ups for meat markets as well as individual sale, you too will find why they are such a sought after seasoning product. Lindberg and Snider never uses MSG or Nitrates in their products.

SAUCES

MFR	ITEM #	DESCRIPTION	PACKAGING
L&S	275-0002	BBQ Marinade Sauce – 10100	12 – 12oz Bottles per Case
L&S	275-0003	BBQ Sauce – 10102	12 – 12oz Bottles per Case
L&S	275-0004	Sweet and Sour – 10103	12 – 12oz Bottles per Case
L&S	275-0011	Ruby's Hot BBQ Sauce – 10104	12 – 12oz Bottles per Case
L&S	275-0005	Mexican Marinade – 10106	12 – 12oz Bottles per Case
L&S	275-0006	Teriyaki Marinade – 10107	12 – 12oz Bottles per Case
L&S		Marinade – Bulk – 10105	1 – 5gal Bucket
L&S	275-0007	Marinade – Bulk – 10110	4 – 1 Gal Bottles per Case
L&S		BBQ Sauce – Bulk – 10111	4 – 1 Gal Bottles per Case
L&S		Sweet and Sour – Bulk – 10112	4 – 1 Gal Bottles per Case
L&S	275-0010	Teriyaki Marinade – Bulk – 10113	4 – 1 Gal Bottles per Case
L&S		Mexican Marinade – Bulk – 10114	4 – 1 Gal Bottles per Case
L&S		Ruby's Hot BBQ Sauce – Bulk – 10115	4 – 1 Gal Bottles per Case

BBQ MARINADE SAUCE

10100 • 12 – 12oz Bottles per Case

Ingredients: Water, Chili Sauce (Tomatoes, Corn Syrup, Vinegar, Salt, Chopped Onion, Spices, Natural Flavoring), Sugar, Modified Corn Starch, Distilled Vinegar, Natural Flavors, Spices, Dry Worcestershire (Dextrose, Garlic Powder, Salt, Cellulose Gum, Chili Pepper, Spices, Mustard, Malic Acid, Natural Flavors, Onion Powder, Silicon Dioxide), Red 40, Sodium Benzoate-Preservative.

Use: Pour marinade over entire meat surface. This fully seasons the meat. When frying, boiling or roasting add marinade after browning meat..

BBQ SAUCE

10102 • 12 – 12oz Bottles per Case

10111 – 4 – 1gal Bottles per Case

Ingredients: Water, Catsup (Tomato Concentrate (Tomato Paste, Water), Tomatoes, Corn Syrup, Vinegar, Salt, Onion Powder, Garlic Powder, Natural Flavors and Spices), Sugar, Modified Corn Starch, Distilled Vinegar, Salt, Onion Powder, Mustard Flour, Spices, White Wine Vinegar, Dry Smoke Flavor, Dry Worcestershire, (Dextrose, Garlic Powder, Salt, Cellulose Gum, Chili Pepper, Spices, Mustard, Malic Acid, Natural Flavors, Onion Powder, Silicon Dioxide), Red 40, Natural Lemon Flavor, Sodium Benzoate-Preservative.

Use: Pour over meat as desired for flavor.

SWEET AND SOUR SAUCE

10103 • 12 – 12oz Bottles per Case

10112 – 4 – 1 gal Bottles per Case

Ingredients: Water, Sugar, Catsup (Tomato Concentrate (Tomato Paste and Water), Tomatoes, Corn Syrup, Vinegar, Salt, Onion Powder, Garlic Powder, Natural Flavors and Spices), Papaya Concentrate, Modified Corn Starch, Distilled Vinegar, Onion Powder, Hydrolyzed Cottonseed and Soy Oil, Natural Flavors, Mustard Flour, Spices, Garlic Powder, Red 40, Sodium Benzoate-Preservative.

Use: Pour over meat as desired for flavor.

RUBY'S HOT BBQ SAUCE

10104 12 – 12oz Bottles per Case

10115 – 4 – 1gal Bottles per Case

Ingredients: Water, Catsup (Tomato Concentrate (Tomato Paste and Water), Tomatoes, Corn Syrup, Vinegar, Salt, Onion Powder, Garlic Powder, Natural Flavors and Spices), Sugar Modified Corn Starch, Distilled Vinegar, Salt, Onion Powder, Mustard Flour, Spices, White Wine Vinegar, Dry Smoke Flavor, Dry Worcestershire (Dextrose, Garlic Powder, Salt, Cellulose Gum, Chili Pepper Spices, Mustard, Malic Acid, Natural Flavors, Onion Powder, Silicon Dioxide), Red 40, Natural Lemon Flavor, Cayenne Pepper, Sodium Benzoate-Preservative.

Use: Pour over meat as desired for flavor.

MEXICAN MARINADE

10106 • 12 – 12oz Bottles per Case

10114 – 4 – 1gal Bottles per Case

Ingredients: Water, White Wine Vinegar, Salt, Lime Juice, Soybean Oil, Natural Lemon Flavor, Spices, Garlic Powder, Onion, Xanthan Gum, Guar Gum, Sodium Alginate, Sodium Benzoate-Preservative.

Use: For best results marinate meat for several hours or overnight in refrigerator. Delicious on beef, pork, fish or poultry. Makes the best Mexican style char broil chicken you've ever tasted.

TERIYAKI MARINADE

10107 • 12 – 12oz Bottles per Case

10113 – 4 – 1gal Bottles per Case

Ingredients: Water, Sugar, Sherry (Contains Sulfites), Soy Sauce (Water, Soybeans, Wheat, Salt, Sodium Benzoate-Preservative), Hydrolyzed Soy Protein and Partially Hydrogenated Cottonseed and Soy Oil, Salt, Ginger, Garlic Powder, Caramel Color, Xanthan Gum, Guar Gum, Sodium Alginate, Citric Acid, Sodium Benzoate-Preservative.

Use: Marinate meat and let stand 15 minutes to 2 hours or put in refrigerator overnight. Cook to desired doneness.

MARINADE*10105 • 1 – 5gal Bucket**10110 – 4 – 1gal Bottles per Case*

Ingredients: .

*Use: 5.0#seasoning per 100# of meat***SEASONINGS – RETAIL**

MFR	ITEM #	DESCRIPTION	PACKAGING
L&S	277-0011	Porterhouse and Roast Seasoning – 12120	24 – 3.25oz Retail Shakers per Case
L&S	277-0012	Porterhouse and Roast Seasoning – 12125	12 – 14oz Retail Shakers per Case
L&S	277-0013	Red Baron BBQ Spice Seasoning – 12130	24 – 3.25oz Retail Shakers per Case
L&S		Red Baron BBQ Spice Seasoning – 12135	12 – 14oz Retail Shakers per Case
L&S	277-0028	Lemon Roast Seafood Seasoning – 12145	24 – 3oz Retail Shakers per Case
L&S	277-0030	Fajitas Seasoning – 12165	24 – 2.75oz Retail Shakers per Case
L&S		Cajun Seasoning – 12170	24 – 2.75oz Retail Shakers per Case

PORTERHOUSE & ROAST SEASONING*12120 • 24 – 3.25oz Retail Shakers per Case**12125 – 12 – 14oz Retail Shakers per Case*

Ingredients: Salt, Granulated Garlic, Granulated Onion, Black Pepper, Oregano, Corn Meal, Paprika, Celery Seed, Parsley, Rosemary, Silicon Dioxide.

*Use: Season to taste.***RED BARON BBQ SPICE SEASONING***12130 • 24 – 3.25oz Retail Shakers per Case**12135 12 – 14oz Retail Shakers per Case*

Ingredients: Salt, Paprika, Black Pepper, Corn Meal, Chili Pepper, Onion, Curry (Spices, Turmeric, Red Pepper), Celery Seed, Garlic, Oregano, Silicon Dioxide, Ethoxyquin.

*Use: Season to taste.***LEMON ROAST SEAFOOD SEASONING***12145 – 24 – 3.0oz Retail Shakers per Case*

Ingredients: Salt, Sugar, Garlic Onion, Black Pepper, Natural Lemon Flavor, Oregano, Mustard, Parsley, Silicon Dioxide.

*Use: Season to taste.***FAJITAS SEASONING***12165 – 24 – 2.75oz Retail Shakers per Case*

Ingredients:

*Use: Pour over meat as desired for flavor.***CAJUN SEASONING***12170 24 – 2.75oz Retail Shakers per Case*

Ingredients: Water, White Wine Vinegar, Salt, Lime Juice, Soybean Oil, Natural Lemon Flavor, Spices, Garlic Powder, Onion, Xanthan Gum, Guar Gum, Sodium Alginate, Sodium Benzoate-Preservative.

*Use: For best results marinate meat for several hours or overnight in refrigerator. Delicious on beef, pork, fish or poultry. Makes the best Mexican style char broil chicken you've ever tasted.***SEASONINGS – BULK**

MFR	ITEM #	DESCRIPTION	PACKAGING
L&S	277-0014	Meat Loaf Seasoning – 13001	10 – 2.25lb Bags per Case
L&S	277-0015	Pork Sausage Seasoning – 13003	10 – 1lb Bags per Case
L&S	277-0016	Sweet Italian Seasoning – 13000	10 – 1lb Bags per Case
L&S	277-0017	Hot Italian Seasoning – 13009	10 – 1lb Bags per Case
L&S	277-0022	Chorizo Seasoning – 13004	8 – 2.5lb Bags per Case
L&S	277-0029	Dressing Seasoning Mix – 13005	10 – 2.5lb Bags per Case
L&S	277-0018	Porterhouse and Roast Seasoning – 13006	25lb Bags per Case
L&S	277-0026	Porterhouse and Roast Seasoning – 13065	10lb Bulk Case
L&S	277-0019	Red Baron BBQ Spice Seasoning – 13007	25lb Bulk Seasoning
L&S	277-0024	Seasoning Red Baron BBQ Spice Seasoning – 13075	10lb Bulk Seasoning
L&S	275-0009	Marinade with Tenderizer – 13008	25lb Bulk Seasoning
L&S		Marinade with Tenderizer – 13085	10lb Bulk Seasoning
L&S		Lemon Roast Seasoning – 13021	25lb Bulk Seasoning
L&S	277-0027	Lemon Roast Seasoning – 130020	10lb Bulk Seasoning
L&S	277-0023	Fajitas Seasoning – 13010	25lb Bulk Seasoning

MFR	ITEM #	DESCRIPTION	PACKAGING
L&S	277-0025	Fajitas Seasoning – 13015	10lb Bulk Seasoning
L&S		Cajun Seasoning – 13180	25lb Bulk Seasoning
L&S		Cajun Seasoning – 13175	10lb Bulk Seasoning

MEAT LOAF SEASONING

13100 – 10 – 2.5lb Bags per Case

Ingredients: Soy GritsCracker Meal, (bleached white flour),

Use: Season to taste.

RED BARON BBQ SPICE SEASONING

12130 • 24 – 3.25oz Retail Shakers per Case

12135 12 – 14oz Retail Shakers per Case

Ingredients: Salt, Paprika, Black Pepper, Corn Meal, Chili Pepper, Onion, Curry (Spices, Turmeric, Red Pepper), Celery Seed, Garlic, Oregano, Silicon Dioxide, Ethoxyquin.

Use: Season to taste.

LEMON ROAST SEAFOOD SEASONING

12145 – 24 – 3.0oz Retail Shakers per Case

Ingredients: Salt, Sugar, Garlic Onion, Black Pepper, Natural Lemon Flavor, Oregano, Mustard, Parsley, Silicon Dioxide.

Use: Season to taste.

FAJITAS SEASONING

12165 – 24 – 2.75oz Retail Shakers per Case

Ingredients:

Use: Pour over meat as desired for flavor.

CAJUN SEASONING

12170 24 – 2.75oz Retail Shakers per Case

Ingredients: Water, White Wine Vinegar, Salt, Lime Juice, Soybean Oil, Natural Lemon Flavor, Spices, Garlic Powder, Onion, Xanthan Gum, Guar Gum, Sodium Alginate, Sodium Benzoate-Preservative.

Use: For best results marinate meat for several hours or overnight in refrigerator. Delicious on beef, pork, fish or poultry. Makes the best Mexican style char broil chicken you've ever tasted.

LOAF

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Ham Loaf Seasoning & CTP – 100 – G33205	6/7.5 bags = 45# cs
Heller		Ham Loaf Seasoning & CTP – 50 – G24221	12/3.75 bags = 45# cs
Heller		Jellied Roast Beef Seasoning – G32081	10/5.56# bag/cs = 55.6#
Heller		Luau Loaf Seasoning & CTP – G31915	6/7.5# bags = 45# cs
Witt's		Meatloaf Seasoning – G20587	10/2.25# bags = 22.5# cs
Heller		Pepper Meat Loaf - G31908	5/5# bags = 25# cs

HAM LOAF SEASONING & CTP • 100

G33205 • 6/7.5# bags

Ingredients: Cereal (Corn, Wheat, Rye, Oat, and Rice Flour), Salt, Wheat Flour, Nonfat Milk, Sugar, Monosodium Glutamate, Hydrolyzed Corn Protein, Maple Syrup, Spice Extractives. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 7.25# seasoning and 0.25# Modern Cure to 100# of meat, plus 12# of water.

HAM LOAF SEASONING & CTP • 50

G24221 • 12/3.75# bags

Ingredients: Cereal (Corn, Wheat, Rye, Oat, and Rice Flour), Salt, Wheat Flour, Nonfat Milk, Sugar, Monosodium Glutamate, Hydrolyzed Corn Protein, Maple Syrup, Spice Extractives. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 3.625# seasoning and 0.125# Modern Cure per 50# of meat, plus 6# of water.

JELLIED ROAST BEEF SEASONING

G32081 • 10/2.56# bags

Ingredients: Gelatin (54.0%), Salt, Spices, Sugar, Onion Powder, Monosodium Glutamate (4.50%).

Use: 2.56# seasoning to 12.5# of beef broth. Boil with 50# meat for 4 minutes and fill loaf pans.

MEATLOAF SEASONING

G20587 • 10/2.25# bags

Ingredients: Cracker Meal (Bleached Wheat Flour, Salt, Yeast), Soy Flour, Salt, Spices, Green and Red Bell Peppers, Dehydrated Onion, MSG, Celery, Powdered Eggs, Garlic Powder, Sodium Bicarbonate, Sodium Acid Pyrophosphate, Extractive of Paprika, less than 2% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.

Use: Stir 2# 4oz seasoning into 5# of cold water. Let stand 20 minutes. Grind 23# of beef and mix with seasoning mixture.

PEPPER MEAT LOAF

G31908 • 5/5# bags

Ingredients: Cereal (Corn, Wheat, Rye, Oat, and Rice Flour), Nonfat Milk, Salt, Cracker crumbs, Dehydrated red and green Bell Peppers, Dehydrated Onion, Monosodium Glutamate, Hydrolyzed Soy Protein, Corn Gluten, Spices (including Pepper), Caramel Color.

Use: 5# seasoning to 50# of meat and 12.5# of water. Mix and place in 2# pans and freeze. If baked fresh, bake at 325 degrees F for 1 hour & 45 minutes. Loaves should be baked to an internal temperature of 160 degrees F.

LUAU LOAF SEASONING & CTP

G31915 • 6/7.5# bags

Ingredients: Cereal (51.70%), Salt, Cane and Maple Sugars, Monosodium Glutamate (3.10%), Hydrolyzed Corn Protein (1.03%), Spice Extractives of Capsicum and other spices, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 7.25# seasoning and 0.25# Modern Cure to 100# of meat

MARINADES

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Barbeque Marinade	10/2# bags = 20# cs, 50#, 25#, 10#, 5#
NF		Bourbon Grill Marinade	20/1# bags
NF		Buffalo Wing Marinade	24/1# bags = 24# cs, 50#, 25#, 10#, 5#
NF		Burgundy Pepper Marinade	20/1# bags = 20# cs, 25#, 10# boxes
NF		Butter Garlic Marinade	20/1# bags = 20# cs, 50#, 25#, 10#, 5#
NF		Cajun Marinade	20/12 oz bags = 18# cs
NF		California Garlic Pepper Marinade	12/1.0# bags = 12# cs, 50#, 10#, 5#
NF		Carne Asada Beef Marinade	24/1# bags = 24# cs
NF		Caribbean Jerk Marinade	24/12.4 oz bags
Heller		Chicken Marinade #45 – G32090	25# box
NF		Chipotle Citrus Marinade	20/1# bags = 20# cs, 50#, 10# boxes
NF		Cranberry Orange Marinade	20/1# bags
NF		Deep South Bourbon Marinade	20/1# bags

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Enhancement-Nassau	20/0.5# bag = 10# cs, 50#, 25#, 10#, 5#
NF		Fajita Marinade	20/1.25# bags = 25# cs, 50#, 10#, 5#
NF		Fajita Marinade w/o Paprika	20/1.25# bags = 25# cs, 50# box
NF		Fiesta Pepper Marinade	10/1.75# bag = 17.5# cs, 50#, 10#
NF		Greek Marinade	20/1.25# bags = 25# cs, 50#, 25#, 10#, 5#
NF		Honey Barbeque Marinade	20/1.25# bags = 25# cs, 25#, 10#, 5#
NF	275-0008	Honey Mustard Marinade	20/0.90# bags = 18# cs
NF		Hot Wing Marinade	24/1# bags = 24# cs
NF		Italian Parmesan Marinade	20/1# bags = 20# cs, 10# box
NF		Kabob Marinade	20/0.5# bags = 10# cs, 50#, 25#, 10#, 5#
NF		Lemon Pepper Marinade	20/1# bags = 20# cs, 50#, 10#, 5# boxes
Witt's		Lemon Pepper Marinade – G21775	12/0.453125# bags = 5.4375# cs
NF		Mesquite Barbeque Marinade	20/1# bags = 20# cs, 50#, 25#, 5# boxes
NF		Mexican Marinade	20/1.25# bags = 25# cs
NF		Montreal Grill/Steak Marinade	20/1.25# bags = 25# cs, 10# box
NF		Mushroom & Cracked Black Pepper Marinade	24/1# bags = 24# cs
NF		New Mexico Green Chili Marinade	24/1# bags = 24# cs
NF		Raspberry Chipotle Marinade	20/1# bags = 20# cs, 25#, 10# boxes
NF		Roasted Garlic Herb Marinade	20/0.85# bags = 17# cs, 50#, 5# boxes
NF		Southwest Lime Marinade	20/0.56# bags = 11.2# cs, 5# box
NF		Sun Dried Tomato Basil Marinade	20/1# bags = 20# cs, 10#, 5# boxes
Hellers	275-0001	Teriyaki Marinade w/ Color – G65963	20/1# bags = 20# cs,

BARBEQUE MARINADE

756022 • 10/2# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Sugar, Salt, Dextrose, Tomato Powder, Paprika and other Spices, Sodium Tripolyphosphate (5.9%), Natural Smoke Flavoring, Modified Food Starch, Onion and Garlic Powder, Vinegar Powder, Soy Flour, Molasses, Polysorbate 80, Malic Acid, Citric Acid, Spice Extractives, with not more than 2% Tetrasodium Pyrophosphate and Silica Gel added to prevent caking.

Use: 2.0# seasoning to 2.0# of cold water. Add to 25# of meat.

BOURBON GRILL MARINADE

100526 • 20/1# bags

Ingredients: Malto Dextrin, Salt, Sugar, Hydrolyzed Vegetable Protein with Soybean Oil, Sodium Phosphate, 10% Carmel Powder, Modified Food Starch, Onion & Garlic, Spice.

Use: 1# per 2# Water and 25# Meat.

BUFFALO WING MARINADE

756132 • 10/2# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Sugar, Salt, Vinegar Powder (Maltodextrin, Modified Corn Starch, Dried Vinegar), Paprika, Maltodextrin Spices, Sodium Phosphates (6.25%), Onion and Garlic Powder, Malic Acid, Modified Food Starch, Spice Extractives, Natural Butter Flavor, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: 2.0# seasoning to 2.0# of cold water. Add to 25# of meat.

BURGUNDY PEPPER MARINADE

756192 • 20/1# bags, 25#, 10# boxes

Ingredients: Maltodextrin, Salt, Burgundy Wine Solids, Dextrose, Sodium Phosphate, Spices, Autolyzed Yeast Extract, Sugar, Soy Sauce Powder (Soybeans, Wheat, Salt), Malic Acid, Modified Corn Starch, Natural Flavors, Mushrooms, Garlic and Onion.

Use: 1.0# seasoning to 2.0# of cold water. Add to 25# of meat.

BUTTER GARLIC MARINADE

756212 • 20/1# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Dextrose, Salt, Nonfat Dry Milk, Isolated Soy Protein (13.8%), Sodium Phosphate (10.36%), Parsley, Garlic Powder, Natural Butter Flavor, Polysorbate 80, Extractives of Turmeric and Garlic, with not more than 2% Silica Gel added to prevent caking.

Use: 1.0# seasoning to 2.0# of cold water. Add to 25# of meat.

CAJUN MARINADE

104115 • 20/12 oz bags

Ingredients: Salt, Spices, Onion and Garlic, Sugar, Paprika, Sodium Phosphate (5.0%), Caramel Color and Corn Starch.

Use: 1.0# seasoning to 2.0# of cold water. Add to 25# of meat.

CALIFORNIA GARLIC PEPPER MARINADE

756322 • 12/1.0# bags, 50#, 10#, 5# boxes

Ingredients: Dehydrated Garlic, Salt, Black Pepper, Sodium Phosphate (19.61%), Sugar, Onion Powder, Red Bell Pepper, Parsley, Natural Flavor, not more than 1% Soybean Oil added to prevent caking.

Use: 12oz seasoning to 2.0# of cold water. Add 25# of meat.

CARIBBEAN JERK MARINADE

101115 • 24/12.4 oz bags

Ingredients: Salt, spices, roast beef flavor, 10% sodium phosphate, onion and garlic powder, soy sauce powder, worcestershire solids, dextrose, scallions, vinegar powder, natural butter flavor, lemon juice solids and flavorings.

Use: 12.4oz per 2# water and 25# meat.

CARNE ASADA BEEF MARINADE

100684 • 24/1# bags

Ingredients: Soy Sauce, Salt, Spices, Paprika, 10% Sodium Phosphate, Tomato Powder, Chili Pepper, Onion and Garlic Powder, Dextrose, Dehydrated Vegetables, Modified Food Starch, Lime Juice Solids.

Use: 1.0# per 2# water and 25# of meat.

CHICKEN MARINADE #45

G32090 • #45 25# Box

Ingredients: Sugar, Salt, Monosodium Glutamate, Spice Extractives.

Use: 1 to 1.5# of seasoning in 1 gallon of water at a 10% pump. Add 0.40# of Sodium Phosphate if desired.

CHIPOTLE CITRUS MARINADE

756452 • 20/1# bags, 50#, 10# boxes

Ingredients: Chipotle Pepper, Spices, Salt, Sugar, Lime Juice Powder (Maltodextrin, Lime Juice Solids), Garlic and Onion Powder, Orange Juice Solids, Sodium Phosphate (18.5%), Autolyzed Yeast Extract, Mesquite Smoke Flavor, Corn Syrup Solids, Orange Oil, Natural Flavor, Citric Acid, Spice Extractives, Parsley, Paprika, with less than 2% Sodium Aluminosilicate and Tricalcium Phosphate added to prevent caking.

Use: Use 1.0# seasoning mixed well in 2.0# of cold water, add to 25# meat.

CRANBERRY ORANGE MARINADE

100206 • 20/1# bags

Ingredients: Sugar, Malto Dextrin, Salt, 10% Sodium Phosphate, Onion Powder, Cranberry & Orange Powder & Pieces, Hydrolyzed Soy Protein, Modified Food Starch, Mustard Seed, Spices, Beet Powder, Dehydrated Green Onion.

Use: 1# per 2# Water & 25# meat.

DEEP SOUTH BOURBON MARINADE

100405 • 20/1# bags

Ingredients: Sugar, brown sugar, salt, 10% sodium phosphate, hydrolyzed soy protein with partially hydrogenated vegetable oil, spices, onion powder, food starch, 1% mustard, caramel powder and natural flavor.

Use: 1# per 2# water and 25# meat.

ENHANCEMENT MARINADE – NASSAU

756472 • 20/0.5# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Salt, Dextrose, Sodium Tripolyphosphate (12.30%).

Use: 0.50# of seasoning with 2# of cold water. Mix well. Add to 25# of meat.

FAJITA MARINADE

756512 • 20/1.25# bags, 50#, 10#, 5# boxes

Ingredients: Salt, Onion and Garlic Powder, Spices, Sodium Phosphates (8.0%), Paprika, Sugar, Citric Acid, Spice Extractives (including Lemon), with not more than 2% Silica Gel and Soybean Oil added to prevent caking.

Use: 1.25# seasoning to 2.0# of cold water. Add to 25# of precut strips of beef, pork, chicken, fish, or shrimp.

FAJITA MARINADE w/O PAPRIKA

756592 • 20/1.25# bags, 50# box

Ingredients: Salt, Onion and Garlic Powder, Spices, Sodium Phosphates (8.54%), Sugar, Citric Acid, Spice Extractives including Lemon Oil, not more than 2% Silicon Dioxide and Soybean Oil added to prevent caking.

Use: 1.25# seasoning and 2.0# of cold water. Add to 25# of precut strips of beef, pork, chicken, fish, or shrimp.

FIESTA PEPPER MARINADE

756632 • 10/1.75# bags, 10#, 50# boxes

Ingredients: Sugar, Spice, Pepper, Red and Green Bell Peppers, Dehydrated Onion, Dehydrated Garlic, Sodium Phosphate, (5.0%), Dehydrated Potatoes, Mustard, Beef Stock, Maltodextrin, Natural Flavor, Soybean Oil, Beef Fat, with not more than 2% Silica Dioxide added to prevent caking.

Use: 1.75# of seasoning mix well in 2# of cold water. Add to 25# of meat.

GREEK MARINADE

756712 • 20/1.25# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Hydrolyzed Protein from Soy and Milk, Salt, Sodium Phosphate, Garlic and Onion, Spices, Citric Acid, Lemon Powder.

Use: 1.25# seasoning to 2.0# of cold water. Add to 25# of meat.

GREEK MARINADE #546

G20644 • 12/0.578# bags

Ingredients: Salt, Dextrose, Sodium Polyphosphates (16.19%), Spices, Garlic Powder, Spice Extractives.

Use: 0.578# seasoning and 1.984# of water for 25# of meat.

HONEY BARBEQUE MARINADE

756782 • 20/1.25# bags, 25#, 10#, 5# boxes

Ingredients: Sugar, Salt, Honey Granules, Isolated Soy Protein (10.0%), Sodium Phosphate (7.5%), Tomato Powder, Molasses Granules (Sugar, Cane Mill Molasses, Cane Caramel), Vinegar Powder (Maltodextrin, Modified Corn Starch, Dried Vinegar), Onion and Garlic Powder, Paprika, Citric Acid, Natural Smoke Flavor, Extractives of Paprika, Spices, Onion, Garlic, Malic Acid, with not more than 2% Silica Gel added to prevent caking.

Use: 1.25# seasoning to 2.0# of cold water. Add to 25# of meat.

HONEY MUSTARD MARINADE

757132 • 20/0.90# bags

Ingredients: Salt, Sugar, Honey Granules (Corn Syrup and Honey), Spices, Brown Sugar, Sodium Tripolyphosphate (7.5%), Modified Food Starch, Dehydrated Onion and Garlic.

Use: 1.25# seasoning to 2.0# of cold water. Add to 25# of meat.

HOT WING MARINADE

100339 • 20/1# bags

Ingredients: Sugar, Salt, Spices, Vinegar Powder, Garlic & Onion, 4.5% Sodium Phosphate, Tomato Powder, & Modified Food Starch.

Use: 1# per 1# Water & 10# Meat.

ITALIAN PARMESAN MARINADE

756832 • 20/1# bags, 10# box

Ingredients: Salt, Parmesan Cheese (Milk Enzymes), Sodium phosphate (10.12%), Hydrolyzed Soy Protein, Soy Protein Concentrate, Spices, Paprika, Sugar, Parsley, Spice Extractives.

Use: 1.0# seasoning to 2.0# of cold water. Add to 25# of meat.

KABOB MARINADE

756872 • 20/0.5# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Sugar, Soy Sauce (Wheat, Soybeans, Salt),

Maltodextrin, Salt, Hydrolyzed Corn Protein, Monosodium Glutamate, Spices, Spice Extractives, Torula Yeast, Onion Powder, Citric Acid, not more than 2% Silica Gel added to prevent caking.

Use: 0.50# seasoning to 2.0# of cold water. Add to 25# of meat.

LEMON PEPPER MARINADE

756900 • 20/1# bags

Ingredients: Spices, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Dextrose, Isolated Soy Protein (12.5%), Salt, Sodium Phosphate (10.0%), Onion and Garlic, Citric Acid, Extractives of Lemon, Extractives of Spices, Polysorbate 80, with not more than 2% Silica Gel added to prevent caking.

Use: 1.0# seasoning to 2.0# of cold water. Add to 25# of meat.

LEMON PEPPER MARINADE

G21775 • 12/0.453125# bags, 50#, 10#, 5# boxes

Ingredients: Salt, Dextrose, Sodium Polyphosphate (20.69%), Black Pepper, Spice Extractives, Lemon Oil.

Use: 7.25oz seasoning and 32.75oz of water for 25# of meat.

MEXICAN MARINADE

757042 • 20/1.25# bags

Ingredients: Vegetables (Onion, Bell Peppers, Garlic, Tomatoes, Parsley), Spices, Salt, HVP 10% (Hydrolyzed Soy and Corn Protein Salt), Soy Concentrate (8.0%), Sodium Phosphate (8.0%), Citric Acid, Lime Juice Powder, Spice Extractives, Vegetable Oil as an anticaking agent.

Use: 1.25# seasoning to 2.0# of cold water. Add to 25# of meat.

MESQUITE BBQ MARINADE

756952 • 20/1# bags, 50#, 25#, 5# boxes

Ingredients: Salt, Isolated Soy Protein, Sodium Phosphate (9.38%), Tomato Powder, Molasses Granules, Vinegar Powder, Onion, Spice, Spice Extractives, Onion, Garlic, Malic Acid, not more than 2% Silicon Dioxide added to prevent caking.

Use: 1# seasoning to 2# of cold water. Add to 25# of meat.

MONTREAL GRILL/STEAK MARINADE

757062 • 20/1.25# bags, 10# box

Ingredients: Salt, Spices, Garlic and Onion, Red Bell Pepper Granules, Soy oil, Paprika, Sodium Tripolyphosphate (9.10%), Natural Flavor with less than 1% Tricalcium Phosphate added to prevent caking.

Use: 1.25# seasoning and 2.0# of cold water. Add 25# of meat.

MUSHROOM & CRACKED PEPPER MARINADE

100205 • 20/1# bags

Ingredients: Sugar, Malto Dextrin, Salt, Sodium Phosphate, Hydrolyzed Vegetable Protein, Onion & Garlic Powder, Spices, Paprika, Mustard Seed, Mushroom Powder & Pieces.

Use: 1# per 2# Water and 25# meat.

NEW MEXICO GREEN CHILI

100107 • 24/1# bags

Ingredients: Salt, 10% Sodium Phosphate, Spices, Gelatin, Garlic Powder, Dehydrated Bell Peppers, Tomato Powder, Parsley, Spice Extractives, Jalapeno Powder, Yeast, Cilantro and Artificial Flavor.

Use: 1# per 2# water and 25# of meat.

RASPBERRY CHIPOTLE MARINADE

757152 • 20/1# bags, 25#, 10# boxes

Ingredients: Sugar, Salt, Spices, Sodium Phosphate (6.45%), Modified Food Starch, Maltodextrin, Dried Onion, Natural and Artificial Flavor (including Smoke), Dried Garlic, Torula Yeast, and Caramel Color.

Use: 1.0# seasoning and 2.0# cold water. Add to 25# of meat.

ROASTED GARLIC HERB MARINADE

757192 • 20/0.85# bags, 50#, 5# boxes

Ingredients: Garlic Powder, Salt, Spices, Dehydrated Garlic, Sodium Phosphate (10.2%), Dextrose, Hydrolyzed Soy Protein, Corn Protein, Parsley, Modified Corn Starch, Onion Powder, Olive Oil, Natural Flavor, Caramel Color, Xanthan Gum, with not more than 2% Silicon Dioxide added to prevent caking.

Use: 0.85# seasoning to 2.0# of cold water. Add to 25# of meat.

SOUTHWEST LIME MARINADE

757342 • 20/0.56# bags, 5# box

Ingredients: Salt, Spices, Onion, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Sodium Phosphate (5.40%), Sugar, Lime Juice Powder, Isolated Soy Protein (4.50%), Flavor (contains Torula Yeast), Paprika, Garlic, Citric Acid, Natural Smoke Flavor, with not more than 2% Silica Gel added to prevent caking.

Use: 0.50# seasoning to 2.0# of cold water. Add to 25# of meat.

SUN DRIED TOMATO BASIL MARINADE

757382 • 20/1# bags, 10#, 5# boxes

Ingredients: Salt, Sun Dried Tomatoes, Spices, Dextrose, Sodium Tripolyphosphate (15.0%), Isolated Soy Protein (10.0%), Garlic Powder.

Use: 1.0# seasoning to 2.0# of cold water. Add to 25# of meat.

TERIYAKI MARINADE w/ COLOR

757492 • 20/1# bags, 50#, 25#, 10#, 5# boxes

Ingredients: Sugar (Cane and Brown), Soy Sauce Powder (Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt, Sodium Tripolyphosphate (12.5%), Hydrolyzed Corn Protein (8.23%), Modified Food Starch, Lemon Powder (Corn Syrup Solids, Lemon Juice Solids with added Lemon Oil), Onion and Garlic, Caramel Color, Spices, Spice Extractives, Beet Powder, Extractives of Onion and Garlic, with not more than 2% Soybean Oil and Silica Gel added to prevent caking.

Use: 1.0# seasoning to 2.0# of cold water. Add 25# of meat.

Tumble 6-10 minutes.

TIPS FOR SAFE MEAT MARINATION

A marinade is a savory, acidic sauce in which a food is soaked to enrich its flavor and tenderize it. To marinate means to steep food in a marinade. When meat is properly marinated, a tender meat bursting with flavor will emerge. Consider these tips.

- A marinade consists of acid, oil and spices or flavorings. The Acid works to soften and flavor the meat by denaturing it. When the proteins are denatured they create pockets in the meat where flavor enters. Acids also can help soften tough cuts of meat. Acids commonly used include vinegar, tomato juice or citrus juice. Oils moisten the meat and add flavor. Red meat marinades often don't include oil since the meat generally contains enough fat, however chicken and fish benefit from oil since they are leaner meats. Flavorings include fresh or dried herbs and spices, fresh garlic and ginger, salt, sweeteners such as molasses and honey and Asian sauces.
- When marinating, allow the sauces to sink as deeply as possible into the meat. A general rule of marinade-to-meat ratio is one-half cup of marinade per pound of meat. Times vary depending on the type, cut and size of the meat. Denser meats such as pork and steak can marinate for 24 hours or even longer. A lighter meat like chicken can marinate between 2 hours and 24 hours. Seafood marinating times range from 15 to 60 minutes. Be careful not to exceed marinating time since allowing food to soak too long can result in toughness.
- A marinade should be thin enough in consistency to penetrate the meat; otherwise, the flavor desired will not be reached. Keep in mind that there is a difference between sauces and marinades.
- Marinating budget cuts of meat helps improve tenderness and flavor. A high quality cut of meat does not need to be marinated for tenderness, but can benefit from increased flavor. Much of the beef, pork, lamb, and poultry are bread leaner today. Marinades aid in tenderizing these meats.
- Do not marinate in a metal container since the acidic mixture can react with the metal. Use a plastic or glass container and cover with plastic

food wrap. Turn meat occasionally so all sides are coated evenly with the marinade. Another option is to place the meat in a plastic food bag, pour in the marinade, seal, and refrigerate. Turn the bag from time to time.

- For safety, marinate meat in the refrigerator, not on the kitchen counter. Some older recipes call for marinating at room temperature. Do not follow this practice. Marinating at room temperature causes meat to enter the danger zone, between 40°F and 140°F, where bacteria multiply rapidly. When a recipe calls for marinating at room temperature, increase the marinating time, and leave in the refrigerator to achieve similar tenderness and taste results. Place marinating meat on the bottom shelf of the refrigerator to prevent any possible leaks onto foods below.
- Never serve cooked meat on the same plate that held raw meat. Bacteria in the raw juices can transfer to the cooked food. If using marinade for basting, prevent contamination by setting some aside before it touches the raw meat. If it has touched raw meat, bring it to a rolling boil in a sauce pan for one minute, stirring constantly, before using it for basting.
- Use a meat thermometer to determine if meat is done. The USDA recommends the following minimum internal temperatures: Steak, Roasts and Fish, 145°F; Ground Beef and Egg dishes, 160°F; Chicken Breasts and whole Poultry, 165°F.

WHAT IS TUMBLING?

Tumbling involves the result of "impact energy" influences on muscle, such as would occur in allowing meat to fall from the upper part of a rotating drum, or striking it with the paddles or baffles; such action leads to the transfer of kinetic energy to the muscle mass and result in temperature rise of the processing material.

The mechanical agitation by tumbling equipment accelerates the diffusion of curing salts into and salt soluble protein out of the muscle component covers and connective tissue.

In layman's terms the following happens: A sticky substance known as soluble protein is pulled out of

the meat because of the abusive action that happens inside the drum when the paddles or baffles strike the meat. The process is aided by the addition of salt and other meat additives. It can also be enhanced by adding vacuum, helping to suck the soluble protein, or stick substance, out of the meat.

ADVANTAGES OF TUMBLING?

1. **Improved brine penetration and uniformity.**
Each batch is the same because of mechanical agitation.
2. **Uniform cure color development.** Mechanical agitation provides even distribution of cure.
3. **Improved release of salt-soluble protein enhancing product bind and coherency.** The extracted protein provides the bonding cement for holding the muscle sections together in the finished product during processing and consumption.
4. **Development of a more uniform fine texture.** Tumbling will break down the muscle structure of the product for a finer texture.
5. **Improved Tenderness.** Tumbling enhances
6. tenderness by breaking down the muscle sections, connective tissue and fat, making them more pliable.

6. **Improved yield during processing.**

With the combination of added phosphates and mechanical agitation, yields are increased greatly.

7. **Reduced product weight loss during consumer preparation.**

The extracted exudate coagulates and seals in moisture during the cooking process.

8. **Production of a finished product with very desirable slicing characteristics.** During tumbling, the fibers are broken down and tacky exudate covers the muscle, bundles and fibers. When the muscles are compressed and the ham subsequently is cooked, the exudate coagulated and increases the bind between muscles and their components. This bind holds the product together for complete, whole slices of product.

Savings. There is usually a 50% reduction in processing materials cost. You will use one half less sawdust, which will produce a 50% savings. There will be a 20 to 30% savings in energy, with one to three less hours of smoke house time. There will be less ecological contamination. No salt, nitrates, phosphates or additives to run down the sewer system. About two thirds less water wasted.

PATTY

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Bacon Chili Patty Seasoning	10 units/cs
NF		Bermuda Onion Steak Patty Seasoning – G45212	25/1# bags = 25# cs
NF		Best Burger Seasoning	10 units/cs
NF		Black -N- Blue Gourmet Patty Seasoning	10 units/cs
NF		Buffalo Wing Patty Seasoning	10 units/cs
NF		Dill Pickle Gourmet Patty Seasoning	10 units/cs
NF		Five Pepper Patty Seasoning	10 units/cs
NF		Jalapeno Patty Seasoning	10 units/cs
NF		Montreal Steak Gourmet Patty Seasoning	10 units/cs
NF		Mushroom Steak Patty Seasoning	10 units/cs
NF		Nassau Pizza Patty Seasoning	12/1# bags = 12# cs
NF		Raspberry Chipotle Gourmet Patty Seasoning	10 units/cs
NF		Roasted Garlic Pepper Gourmet Patty Seasoning	10 units/cs
NF		Salisbury Steak Patty Seasoning	10 units/cs
NF		Salsa Gourmet Patty Seasoning	10 units/cs
NF		Sweet Vidalia Onions Gourmet Patty Seasoning	10 units/cs

BACON CHILI & PATTY SEASONING

100523 • 10 units/cs for 100#

Ingredients: Spices including Chili Pepper, Salt, Garlic Powder, Natural Flavor, with less than 2% Silicon Dioxide added to prevent caking.

Use: 1 unit pack (7.2 oz) for 12.5# Meat.

BERMUDA ONION STEAK/PATTY SEASONING

G45212 • 25/1.00# bags

Ingredients: Dehydrated Onion, Spices, MSG, Hydrolyzed Soy and Corn Protein, Tetrasodium Pyrophosphate (1%), Caramel Color, not more than 2% Calcium Stearate added to prevent caking.

Use: 1 unit pack (1#) per 25# meat.

BEST BURGER SEASONING

100545 • 10 units/cs for 100#

Ingredients: Encapsulated Salt, Partially Hydrogenated Soybean Oil and/or Cottonseed Oil, Dextrose, Hydrolyzed Soy Protein, Spices, Dehydrated Onion and Garlic, Grill Flavor (Malto Dextrin, Grill Solios & less than 2% Silicon Dioxide to prevent caking), Butter Flavor.

Use: 1 unit pack (2 oz) for 10# meat.

BLACK-N-BLUE GOURMET PATTY SEASONING

799700 • 10 units/cs for 125#

Ingredients: Salt, Cheddar and Blue Cheese Powder, Spices, Caramel Color, Dehydrated Garlic and Onion, Hydrolyzed Corn Protein, Worcestershire Powder, Sugar, Soy Sauce Powder.

Use: 0.3125# per 12.5# of meat. May add Hi Temp Blue Cheese.

BUFFALO WING PATTY SEASONING

810136 • 10/0.7# units per case

Ingredients: Sugar, encapsulated salt, honey powder, spices, encapsulated citric acid, dehydrated onion and garlic, sodium diacetate, spice extractives, partially hydrogenated soybean oil. Contains soy.

Use: 1 unit per 25# of meat.

DILL PICKLE GOURMET PATTY SEASONING

799100 • 10 units/cs for 125#

Ingredients: Encapsulated Salt, Citric Acid, Onion, Dextrose, Spice, Natural Flavor, Hydrolyzed Vegetable Protein with Soybean Oil, Natural Extractive of Spice.

Use: 0.475# per 12.5# of meat.

FIVE PEPPER PATTY SEASONING

810100 • 10 units/cs for 125#

Ingredients: Encapsulated Salt, Black and Red Pepper, Green and Red Bell Pepper, Chipotle Pepper, Jalapeno Pepper.

Use: 1# of Seasoning to 25 3 of ground meat.

JALAPENO PATTY SEASONING

801458 • 10 units/cs for 12.5#

Ingredients: Encapsulated Salt, Dextrose, Dehydrated Jalapenos, Spices and Whole Egg Powder.

Use: 0.50# seasoning for 12.5# of meat.

MONTREAL STEAK GOURMET PATTY SEASONING

799600 • 10 units/cs for 125#

Ingredients: Salt, Spices, Sugar, Garlic, Onion, Red Bell Pepper, Soybean Oil, Paprika, with not more than 2% Modified Corn Starch added to prevent caking. Use: 0.50# seasoning per 12.5# of meat.

MUSHROOM STEAK PATTY SEASONING

799800 • 10 units/cs for 125#

Ingredients: Hydrolyzed Soy Protein with Soybean Oil, Mushroom, Textured Soy Protein, MSG, Onion Powder, Spice, Soybean Oil, and less than 2% Silicon Dioxide added to prevent caking.

Use: 1 unit pack for 12.5# meat.

NASSAU PIZZA PATTY SEASONING

779101 • 12/1# bags

Ingredients: Spices (including Fennel and Black Pepper), Salt, Sugar, Monosodium Glutamate, Paprika, Garlic Powder, with not more than 2% Tetrasodium Pyrophosphate and Propylene Glycol added to prevent caking.

Use: Combine 1# seasoning with 25# of meat and 5# of High Temp Mozzarella Cheese.

RASPBERRY CHIPOTLE GOURMET PATTY SEASONING

799200 • 10 units/cs for 125#

Ingredients: Encapsulated Salt, Sugar, Dextrose, Salt, Spices, Modified Corn Starch, Maltodextrin, Natural Flavor, Onion and Garlic, Natural Smoke Flavor, Hydrolyzed Corn Protein, Caramel Color.

Use: 0.256# seasoning per 12.5# of meat.

ROASTED GARLIC PEPPER GOURMET PATTY SEASONING

799300 • 10 units/cs for 125#

Ingredients: Encapsulated Salt, Pepper (Black, Red Bell, Jalapeno), Dextrose, Roasted Garlic, Onion, Hydrolyzed Corn Protein.

Use: 0.24# seasoning per 12.5# of meat.

SALISBURY STEAK PATTY SEASONING

100342 • 10 units/cs for 100#

Ingredients: Bread Crumbs, Sugar, Partially Hydrogenated Soybean and/or Cottonseed Oil, Yeast, Salt, Calcium Propionate, BHT, Carmel, Natural Flavor, Dehydrated Glutamate, Spice, Natural Smoke Flavor, Partially Hydrogenated Soybean Oil, and 2% Silicon Dioxide added to prevent caking.

Use: 1 unit pack (9.6 oz) for 12.5# meat.

SALSA GOURMET PATTY SEASONING

799400 • 10 units/cs for 125#

Ingredients: Salt, Spices, Onion & Garlic Powder, Tomato Powder, Dextrose, Dehydrated Vegetables including Tomatoes and Jalapeno, Citric Acid, and Natural Extractives of Spice.

Use: 1 unit pack for 12.5# meat.

SWEET VIDALIA ONION GOURMET PATTY SEASONING

799500 • 10 units/cs for 125#

Ingredients: Sugar, Dehydrated Vegetables including Onion, Spices, Spice Extractives.

Use: 1 unit pack for 12.5# meat.

PIZZA

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Pizza Brat Unit	10/1.9# = 19# cs
Heller		Pizza Pepperoni Seasoning & CTP – G33196	7/6.75# bags = 47.25# cs
NF		Pizza Patty Seasoning	12/1# bags = 12# cs
NF		Pizza Snack Stick	10/2.5# bags = 22.5# cs
NF		Pizza Sausage Seasoning	10/2.5# bags = 25# cs

PIZZA PEPPERONI SEASONING & CTP

G33196 • 7/6.75# bags

Ingredients: Salt, Dextrose, Paprika, Spices, Mustard (8.70%), Garlic Powder. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.5# seasoning and 0.25# Modern Cure to 100# of meat.

PIZZA BRAT

779600 • 10/1.90# bags

Ingredients: Salt, Dextrose, Spices, Dehydrated Onion and Garlic.

Use: Combine 1.90# of seasoning with 50# of meat. Add up to 1.5# cold water, mix well and stuff into hog casings or patty out for merchandising.

PIZZA PATTY SEASONING

779101 • 12/1# bags

Ingredients: Spices (including Fennel and Black Pepper), Salt, Sugar, Monosodium Glutamate, Paprika, Garlic Powder, with not more than 2% Tetrasodium Pyrophosphate and Propylene Glycol added to prevent caking.

Use: Combine 1# seasoning with 25# of meat and 5# of High Temp Mozzarella Cheese.

PIZZA SAUSAGE SEASONING

994356 • 10/2.5# bags

Ingredients: Salt, Spices (including Black Pepper and Fennel Seed), Dextrose, Sugar, Garlic Powder, Paprika, BHT (0.14%), and Citric Acid (0.14%) added to help protect flavor.

Use: 2.5# seasoning per 100# of meat.

PIZZA SNACK STICK

768220 • 10/4.37# bags

Ingredients: Wheat Flour, Salt, Spices, Garlic Powder, Sugar, Romano Cheese (part Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Dehydrated Tomatoes, Red and Green Bell peppers, Maltodextrin, Whey, Natural Parmesan Cheese Flavor. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 4.25# of seasoning and 0.12# Modern Cure per 50# of meat.

POLISH SAUSAGE

MFR	ITEM #	DESCRIPTION	PACKAGING
ACL		AC Legg Polish Sausage – AC106	24/11oz
Heller		Polish & Salami Seasoning – G31533	6/7.25# bags = 43.5# cs
Heller		Polish Kielbasa 1803 – G30661	25# box
Heller		Polish Sausage 1815-C – G33417	25# box
Witt's		Polish Sausage Seasoning – G20797	10# box
Witt's		Polish Sausage Unit & CTP – G20062	5/5.88# bags = 29.4# cs
Witt's		Polish Sausage Seasoning Bulk – G31538	6/7# bags + 6/.25lb cure = 43.5#
Witt's		Polish Sausage Seasoning w/o MSG – G44514	5/5.88# bags = 29.4# cs

AC LEGG POLISH SAUSAGE

AC0106 • 24/11oz

Ingredients: Salt, Dextrose, Spices, Monosodium Glutamate (4.55%), Garlic Powder and Sodium Erythorbate (7/32oz).

Use: 11oz of seasoning for 25# of meat.

POLISH & SALAMI SEASONING

G31533 • 6/7.25# bags

Ingredients: Corn Syrup Solids (32.40%), Salt, Mustard (16.20%), Dextrose, Spices, Monosodium Glutamate (3.62%), Garlic Powder, Sodium Erythorbate (0.45%), with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (6.26% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 7# seasoning and 0.25# Modern Cure per 100# meat.

POLISH KIELBASA 1803

G30661 • 25# Box

Ingredients: Coriander, Ginger, Mustard, Red Pepper, Caraway, Allspice, Black Pepper.

Use: 0.60# of seasoning per 100# of finished product.

POLISH SAUSAGE 1815 • C

G33417 • 25# Box

Ingredients: Salt, Spices, Garlic Powder, not more than 2% Soybean Oil added as a processing aid.

Use: 2.0# of seasoning per 100# of meat.

POLISH SAUSAGE SEASONING w/O MSG

G44514 • 6/7# bags (same as G20062 w/o MSG)

Ingredients: Corn Syrup Solids, Salt, Mustard, Dextrose, Spices, Garlic Powder, Sodium Erythorbate (0.47%), Less than 1% Soybean Oil, and no more than 2% Tricalcium Phosphate added to prevent caking.

Use: 7.0# of seasoning to 100# of meat.

Note: Special order 500# minimum.**WITT'S POLISH SEASONING BULK**

G31538 – 43.5# Box

Ingredients: Corn Syrup Solids, Salt, Mustard, Dextrose, Spices, Monosodium Glutamate, Garlic Powder, Sodium Erythorbate (.45%), Not more than 2% Calcium Silicate to prevent caking.

Use: 7# of seasoning and .25# of cure per 100# of meat.

WITT'S POLISH SAUSAGE SEASONING

G20797 • 10# Box

Ingredients: Spices and Garlic Powder.

Use: 10 to 12 oz of seasoning per 100# of meat.

WITT'S POLISH SAUSAGE UNIT & CTP

G20062 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.63# of seasoning and 0.25# speed cure per 100# of meat

PORK SAUSAGE

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		English Breakfast Sausage	15# box
Heller		Frontier Smoked Pork Sausage Unit – G33578	5/5.88# bags = 29.4# cs
Witt's		German Pork Sausage – G20448	25# box
Heller		Leggs O'Plant Pork Sausage Seasoning – G33371	50/0.50# bags = 25# cs
Heller		Locker Special Pork Sausage w/AO – G33377	25# box
Heller		Locker Special Pork Sausage w/o Sage – G33378	25# box
Heller	280-0251	Locker Special Pork Sausage – G31660	25# box
Heller		Malaboza Complete Pork Sausage w/o Sage w/ AO – G33375	25/1# bags = 12# cs
AC Legg	280-0150	Pork Sausage – Mild – AC0007	24/0.5# bags = 12# cs
AC Legg	280-0151	Pork Sausage - Mild w/o Sage – AC0NS4	24/0.5# bags = 12# cs
AC Legg	280-0199	Pork Sausage - Southern Style – AC0010	24/0.50# bags = 12# cs
Witt's		Pork Sausage #102 – G20681	24/0.50# bags = 12# cs
Witt's		Pork Sausage #102 – G21233	25/2# bags = 50# cs
Witt's		Pork Sausage #102 – G22026	50/0.50# bags = 25# cs
NF		Southern Pork Sausage #110 w/o MSG and AO -	50/0.50# bags = 25# cs
Witt's	280-0262	Southern Pork Sausage #110 w/o MSG – G77651	50lb Bulk Box
Witt's		Pork Sausage #1502 – G20721	50/0.50# bags = 25# cs
Witt's		Pork Sausage #1504 – G20684	24/0.5# bags = 12# cs
Witt's		Pork Sausage #1504 – G22299	25/2# bags = 50# cs
Heller		Pork Sausage #100-C – G33379	25# box
Heller		Pork Sausage #106-C – G33383	25# box
Heller		Pork Sausage #119-C w/AO – G31628	25# box
Heller		Pork Sausage #120-C – G33387	25# box
Heller		Pork Sausage #120-C – G33387U	50/0.50# bags = 25# cs
Heller		Pork Sausage #122-C – G33390	25# box
Heller		Pork Sausage #122-C w/ AO – G33368	25# box
Heller		Pork Sausage #122-C w/ AO – G33367	50/0.50# bags = 25# cs
Heller		Pork Sausage #152-C – G33395	50/0.50# bags = 25# cs
Heller		Pork Sausage #167-C – G33398	25# box
Heller		Pork Sausage #167-C w/ AO – G33373	25# box
AC Legg		Pork Sausage Seasoning – AC0029	24/0.5# bags = 12# cs
NF		Pork Sausage w/o Sage -	25# box
Witt's		Smoked Pork Sausage - #100 – G20856	5/5.88# bags = 29.4# cs

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's		SmokedPorkSausage - #50 – G00018	10/2.9375# bags = 29.4# cs
Witt's		Southern Pork Sausage #110 – G10718	50# box
Witt's		Southern Pork Sausage #110 – G20691	24/0.50# bags = 12# cs
Witt's		Southern Pork Sausage #110 – G21235	25/2# bags = 50# cs
NF		Sta Sweet Pork Sausage	25# box
Heller		Z German Style Pork Sausage w/o Sage – G32064	25# box
Heller		Z Pork Sausage Dixie Style w/ MSG – G33365	25# box
Heller		Z Pork Sausage Dixie Style w/ MSG – G33364	50/0.56# bags = 28.13# cs

AC LEGG MILD #7 PORK SAUSAGE SEASONING

AC0007 • 24/0.50# bags

Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.

Use: 0.50# seasoning per 25# of meat.

AC LEGG MILD w/O SAGE PORK SAUSAGE SEASONING

ACONS4 • 24/0.50# bags

Ingredients: Salt, Sugar, Red Pepper, Nutmeg, Black Pepper, Ginger.

Use: 0.50# seasoning per 25# of meat.

AC LEGG PORK SAUSAGE SEASONING #29

AC0029 • 24/0.50# bags

Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.

Use: 0.50# seasoning per 25# of meat.

AC LEGG SOUTHERN STYLE #10 PORK SAUSAGE SEASONING

AC0010 • 24/0.50# bags

Ingredients: Salt, Red Pepper, Sage, Sugar, Black Pepper.

Use: 0.50# seasoning per 25# of meat.

ENGLISH BREAKFAST SAUSAGE

998794 • 15# box

Ingredients: Spice, (Including Black Pepper, Coriander, Sage and Marjoram).

Use: 0.5# per 100# of meat. Add salt and a little sugar or dextrose to taste.

FRONTIER SMOKED PORK SAUSAGE UNIT

G33578 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, not more than 2% Soybean Oil and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 5.63# seasoning and 0.25# Modern Cure per 100# of meat.

GERMAN PORK SAUSAGE SEASONING

G20448 • 25# box

Ingredients: Spices and Spice Extractives.

Use: 8 to 10oz of seasoning per 100# of meat. Add 1.5# Salt.

LEGG'S O' PLANT PORK SAUSAGE SEASONING

G33371 • 50/0.50# bags

Ingredients: Salt, Red Pepper, Sage, Black Pepper.

Use: 2# seasoning per 100# of meat.

LOCKER SPECIAL PORK SAUSAGE w/ AO

G33377 • 25# box

Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, Sage, Capsicum, BHA (0.07%), BHT (0.07%), Tetrasodium Pyrophosphate and Soybean Oil added to prevent caking.

Use: 2.0# seasoning per 100# finished product.

LOCKER SPECIAL PORK SAUSAGE w/ AO

G33377U • 50/0.50# bags

Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, Sage, Capsicum, BHA (0.07%), BHT (0.07%), Tetrasodium Pyrophosphate and Soybean Oil added to prevent caking.

Use: 0.50# seasoning per 25# finished product.

LOCKER SPECIAL PORK SAUSAGE w/O SAGE

G33378 • 25# box

Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, Capsicum, and Antioxidant consisting of BHA(0.07%), Soybean Oil, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.

Use: 2.0# seasoning per 100# finished product.

LOCKER SPECIAL PORK SAUSAGE w/O SAGE

G33378U • 50/0.50# bags

Ingredients: Salt, Dextrose, Red Pepper, Extractives of Clove, Capsicum, and Antioxidant consisting of BHA (0.07%), Soybean Oil, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.

Use: 0.50# seasoning per 25# finished product.

LOCKER SPECIAL PORK SAUSAGE

G31660 25/1.0# bags

Ingredients: Salt, Dextrose, Spice, Spice Extractives, Propylene Glycol, Tehq (0.07%), BHT (0.07%), Citric Acid (0.04%), not more than 2% Tetrasodium Pyrophosphate and Calcium Silicate Added to Prevent Caking.

Use: 2# seasoning per 100# finished product

MALABOZA COMPLETE PORK SAUSAGE w/O SAGE w/ AO

G33375 • 25/1# bags

Ingredients: Salt, Dextrose, Red Pepper, Oil of Clove, Allspice, Nutmeg, Oleoresin Capsicum, BHA (0.14%), Tetrasodium Pyrophosphate, Soybean Oil and Propylene Glycol added to prevent caking.

Use: 2.0# seasoning per 100# finished product. No salt needed.

PORK SAUSAGE SEASONING #102

G20681 • 24/0.50# bags / G21233 • 25/2# bags / G22026 • 50/0.50# bags
 Ingredients: Salt, Dextrose, Sugar, Monosodium Glutamate, Spices, Spice Extractives, BHA (0.083%), Propyl Gallate (0.030%), and Citric Acid (0.015%) added to protect flavor, with less than 2% Propylene Glycol and Partially Hydrogenated Cottonseed and/or Soybean Oil added to prevent caking.
 Use: 0.50# seasoning per 25# of meat. Add no Salt.

PORK SAUSAGE SEASONING #110 w/O MSG AND AO

331014 • 50/0.50# bags
 Ingredients: Salt, Dextrose, Sugar, Spices, Spice Extractives, Citric Acid (0.016%).
 Use: 0.50# seasoning per 25# of meat.

PORK SAUSAGE SEASONING #110 w/O MSG

G77651 • 50# bulk box
 Ingredients: Salt, Dextrose, Sugar, Black Pepper, Red Pepper, Spice Extractives.
 Use: 0.50# seasoning per 25# of meat.

PORK SAUSAGE SEASONING #1502

G20721 • 50/0.50# bags
 Ingredients: Salt, Spices, Dextrose, Spice Extractives, BHA (0.074%), Propyl Gallate (0.037%). And Citric Acid (0.012%) added to protect flavor.
 Use: 0.50# seasoning per 25# of meat. Add no Salt.

PORK SAUSAGE SEASONING #1504

G20684 • 24/0.50# bags / G22299 • 25/2# bags
 Ingredients: Salt, Spices, Sugar, Spice Extractives, BHA (0.051%), Propyl Gallate (0.020%), and Citric Acid (0.011%) added to protect flavor.
 Use: 0.50# seasoning per 25# of meat. Add no Salt

PORK SAUSAGE SEASONING #100-C

G33379 • 25# box
 Ingredients: Salt, Ground and Crushed Red Pepper, Rubbed Sage, Sugar, Ground Black Pepper, with no more than 2% Propylene Glycol added as a processing aid. Use: 2# seasoning per 100# of meat.

PORK SAUSAGE SEASONING #106-C

G33383 • 25# box
 Ingredients: Salt, Dextrose, Cane and Maple Sugar, Monosodium Glutamate (4.30%), Spice Extractives of Black Pepper and other Spices, with not more than 2% Tricalcium Phosphate and Soybean Oil added as a processing aid. (1.95% Protein). Use: 2# seasoning per 100# finished product.

PORK SAUSAGE SEASONING 110-C • HOT

G33384 • 50/0.50# bags
 Ingredients: Salt, Crushed Red Pepper, Chopped Sage, Sugar, with not more than 2% Propylene Glycol added to prevent caking.
 Use: 2# seasoning per 100# of meat.

PORK SAUSAGE SEASONING #119-C w/ AO

G31628 • 25# box
 Ingredients: Salt, Spices (Red Pepper, Sage, Black Pepper), Sugar, Soybean Oil, BHA (0.15%), BHT (0.15%).
 Use: 2# seasoning per 100# of meat.

PORK SAUSAGE SEASONING #120 • C

G33387 • 25# box / G33387U • 50/0.50# bags
 Ingredients: Salt, Pepper, Coriander, Sugar, Ginger, Mace, Marjoram, with not more than 2% Propylene Glycol added to prevent caking. Use: 0.50# per 25# finished product.

PORK SAUSAGE SEASONING #122 • C

G33390 • 25# box / G33390U • 50/0.50# bags
 Ingredients: Salt, Sugar, Rubbed Sage, Dextrose, Black Pepper, Red Pepper, with not more than 2% Propylene Glycol added to prevent caking. 1.22% Protein.
 Use: 0.50# per 25# finished product.

PORK SAUSAGE SEASONING 122-C w/ AO

G33368 • 25# box / G33367 • 50/0.50# bags
 Ingredients: Salt, Sugar, Rubbed Sage, Dextrose, Black and Red Pepper, BHA (0.15%), BHT (0.15%), Soybean Oil (based on 35% fat content).
 Use: 0.50# seasoning per 25# finished product.

PORK SAUSAGE SEASONING #152 • C

G33395 • 50/0.50# bags
 Ingredients: Salt, Black Pepper, Rubbed Sage, Dextrose, Red Pepper.
 Use: 0.50# seasoning per 25# of meat.

PORK SAUSAGE SEASONING #167 • C

G33398 • 25# box
 Ingredients: Salt, Dextrose, Sugar, Sage, Red Pepper, with not more than 2% Tetrasodium Pyrophosphate and Soybean Oil added to prevent caking. 0.86% Protein. Use: 1.0# seasoning per 50# finished product.

PORK SAUSAGE SEASONING 167-C w/ AO

G33373 • 25# box
 Ingredients: Salt, Sugar, Dextrose, Red Pepper, Sage, Black Pepper, BHA (0.15%), BHT (0.15%), and Soybean Oil.
 Use: 0.50# seasoning per 25# finished product. No salt needed.

PORK SAUSAGE SEASONING w/O SAGE

330030 • 25# box
 Ingredients: Salt, Dextrose, Monosodium Glutamate (4.0%), Cane Sugar, Spice Extractives, With less than 2% Silicon Dioxide, Vegetable Oil, and Tricalcium Phosphate added to prevent caking.
 Use: 2# seasoning per 100# of meat.

SMOKED PORK SAUSAGE SEASONING • #100

G20856 • 5/5.88# bags
 Ingredients: Salt, Corn Syrup Solids (36.23%), Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, less than 2% Partially Hydrogenated Cottonseed and/or Soybean Oil and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
 Use: 5.63# seasoning and 0.25# Speed Cure per 100# of meat.

SMOKED PORK SAUSAGE SEASONING • 50*G00018 • 10/2.9375# bags*

Ingredients: Salt, Corn Syrup Solids (36.23%), Dextrose, Monosodium Glutamate, Spices, Sodium Erythorbate (0.18%), Spice Extractives, less than 2% Partially Hydrogenated Cottonseed and/or Soybean Oil and Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

*Use: 2.6875# seasoning and 0.25# Speed Cure per 50# of meat.***SOUTHERN PORK SAUSAGE SEASONING #110***G10718 • 50# box / G20691 • 24/0.50# bags / G21235 • 25/2# bags*

Ingredients: Salt, Dextrose, Spices, Sugar, Monosodium Glutamate, Spice Extractives, BHA (0.079%), Propyl Gallate (0.031%), and Citric Acid (0.018%) added to protect flavor.

*Use: 0.50# seasoning per 25# of meat. Add no Salt.***STA SWEET PORK SAUSAGE SEASONING***700314 • 25# box*

Ingredients: Flour, Sugar, Nonfat Dry Milk, Buttermilk Powder, Salt, Modified Corn Starch, Spice.

*Use: 1.04# per 50# of meat.***Z GERMAN STYLE PORK SAUSAGE w/O SAGE***G32064 • 25# box*

Ingredients: Pepper & other Spices, Spice Extractives.

*Use: 2# seasoning per 100# finished product.***Z DIXIE STYLE PORK SAUSAGE w/ MSG***G33365 • 25# box / G33364 • 50/0.56# bags*

Ingredients: Salt, Spices, Monosodium Glutamate (2.70%), Sugar, Spice Extractives, with not more than 2% Propylene Glycol added to prevent caking. *Use: 2.25# seasoning to 100# of meat.*

POULTRY

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Smoked Turkey Seasoning – G11396	25# box
Heller		Turkey Basting Broth Mix – G0AMC4	25# box
Heller		Turkey Seasoning – G33403	25# box

SMOKED TURKEY SEASONING*G11396 • 25# box*

Ingredients: Monosodium Glutamate, Hydrolyzed Soy and Corn Protein, Autolyzed Yeast Extract, Salt, less than 2% of: Caramel Color, Natural Smoke Flavor, Polysorbate 80, Natural Flavorings.

TURKEY BASTING BROTH MIX*G0AMC4 • 25# box*

Ingredients: Salt, Sodium Phosphates (16.0%), Sugar, Hydrolyzed Corn Protein, Turkey Broth, Soybean Oil, Natural Flavors, and Polysorbate 80.

*Use: 1.40# seasoning per 1 gallon of water.***TURKEY SEASONING***G33403 • 25# box*

Ingredients: Salt, Dextrose, Monosodium Glutamate (5.20%), Extractives of Fenugreek and other spices, Maple Syrup, with not more than 2% Propylene Glycol added as a processing aid.

*Use: 1.0# seasoning in 8# of water, 8-12% pump.***PRESERVATIVES**

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Antioxidant – G33455	25# box
NF		Citrascorb 103 – G32172	50/0.50# bags= 25# cs
NF		Ional - Sodium Citrate	50# bag
NF		Mostatin LVIX – R02635	50# pail
NF		Mostatin V – R02638	50# pail
NF	280-0276	Potassium Sorbate	10# box
NF		Sodium Benzoate	50# bag
NF		Sodium Metabisulfite	50# bag
NF		Sta Sweet Antioxidant for Lard	1 gallon

ANTIOXIDANT*G33455 • 25# box*

Ingredients: Salt, BHA (1.40%), BHT (1.40%), Citric Acid (1.40%).

*Use: 0.15# to 100# of meat.***CITRASCORB 103***G32172 • 50/0.50# bags*

Ingredients: Sodium Phosphate, Sodium Bicarbonate, Salt, Sodium Citrate, Sodium Erythorbate (6.98%), Potassium Sorbate, Propylparaben, Extractives of Paprika.

Use: 0.50# to 100# of meat.

IONAL • SODIUM CITRATE

725429 • 50# bag

Ingredients: Water Soluble Buffered Sodium Citrate.

Use: An Antimicrobial for fresh meats or products. Use at a rate of 1.0 to 1.3# per 100# of meat.

MOSTATIN LVIX

R02635 • 50# pail

Ingredients: Vinegar, Lemon Juice Concentrate.

Use: Recommended usage rate of 0.25 – 2.50% of finished product weight. Recommended usage rate for Listeria Inhibition is 2.3 – 2.5% of finished product weight.

MOSTATIN V

R02638 • 50# pail

Ingredients: Vinegar

POTASSIUM SORBATE

725489 • 50# box

Ingredients: Potassium Sorbate.

Use: Prohibits mold growth on jerky and semi-dry sausages. Use at a rate of 3.25oz in 1 gallon of water. Spray on sausages after they are smoked.

SODIUM BENZOATE

875999 • 50# bag Ingredients: Sodium Benzoate. Use: Use at a rate of 0.1%.

STA SWEET ANTIOXIDANT FOR LARD

725561 • 1 gallon

Ingredients: Butylated Hydroxytoluene 4.0%, Butylated Hydroxyanisole 2.0%, in refined Soybean Salad Oil Solvent.

Use: 1oz Sta-Sweet to 25# of lard or fat

RUB/PUMP/MIX

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Backcountry Fire Meat Rub	20/1# bags
Heller		Beef Au Jus Mix – G32115	50/0.50# bags = 25# cs
NF		Cajun Bacon Rub	4/6# bags = 24# cs
NF		Daniel's Hungarian Rub	25# box
Heller		Eastern Roast Beef Rub – G33421	25# box
Heller		Italian Roast Beef Rub – G41722	25# box
Witt's		Meyers Roast Beef Rub – G22042	5/5# bags = 25# cs
Witt's		Pork Roast Rub – G22041	5/5# bags = 25# cs
NF		Prime Rib Rub	5/5# bags = 25# cs
Heller		Roast Beef Broth Mix – Pumping – G53257	50# bag
Heller		Roast Beef Spice Emulsion – G32577	25/1# bags = 25# cs
Heller		Roast Pork Pump – G33424	50# box
Heller		Roast Pork Rub – G32066	25# box
Witt's		Soluble Roast Beef Seasoning – Pumping – G20887	5/5# bags = 25# cs

BACK COUNTRY FIRE MEAT RUB

991946 • 20/1# bags

Ingredients: Spices, salt, dehydrated garlic, paprika, with not more than 2% soybean oil added to prevent caking.

Use: Topical rub.

BEEF AU JUS MIX

G32115 • 50/0.50# bags

Ingredients: Salt, Sugar, Hydrolyzed Corn Protein (15.0%), Beef Fat, Monosodium Glutamate, Caramel Color, Garlic Powder, Onion Powder, Disodium Inosinate, Disodium Guanylate, Extractives of Paprika, with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.

Use: 0.50# seasoning per gallon of water.

CAJUN BACON RUB

101119 • 4/6# bags = 24# Cs

Ingredients: Salt, Spices including Red Pepper, Garlic and Onion Powder.

Use: Apply liberally to desired taste/flavor level.

DANIEL'S HUNGARIAN RUB

758077 • 25# box

Ingredients: Black Pepper, Garlic Powder, Salt, Paprika.

Use: To desired taste/flavor level • Approximately 4%

EASTERN ROAST BEEF RUB

G33421 • 25# box

Ingredients: Salt, Sugar, Flavorings, Monosodium Glutamate (5.20%), Sodium Erythorbate (1.50%), with not more than 2% Tetrasodium Pyrophosphate added to prevent caking.

Use: To desired taste/flavor level • Approximately 4%

ITALIAN ROAST BEEF RUB

G41722 • 25# box

Ingredients: Spices (including Black Pepper and Fennel), Dextrose, Salt, Paprika, Hydrolyzed Corn Protein, Monosodium Glutamate, Garlic Powder, Caramel Color, Onion Powder, with not more than 2% Silicon Dioxide, Soybean Oil & Calcium Stearate added to prevent caking.

Use: To desired taste/flavor level • Approximately 4%.

MEYERS ROAST BEEF RUB

G22042 • 5/5# bags

Ingredients: Salt, Monosodium Glutamate, Dextrose, Dry Molasses (Molasses, Wheat Starch, Calcium Stearate, Soy Flour, Hydroxylated Lecithin), Hydrolyzed Soy Protein (7.69%), Spices, Caramel Color, Onion Powder, Garlic Powder, and less than 2% Silicon Dioxide added to prevent caking.

Use: To desired taste/flavor level • Approximately 4%

PORK ROAST RUB*G22041 • 5/5# bags*

Ingredients: Sugar, Salt, Monosodium Glutamate, Spices, Onion Powder, Dextrose, Garlic Powder, Dry Molasses (Molasses, Wheat Starch, Soy Flour), Hydrolyzed Soy Protein, Partially Hydrogenated Cottonseed and Soybean Oil, Caramel Color, Turmeric, Modified Food Starch, Spice Extractives, and less than 2% Silicon Dioxide added to prevent caking.

Use: Rub on outside of roast before cooking.

PRIME RIB RUB*332022 • 5/5# bags*

Ingredients: Salt, Monosodium Glutamate (16.0%), Dextrose, Hydrolyzed Soy Protein (8.0%), Sugar, Caramel Color, Spices, Onion, Garlic, and less than 2% Vegetable Oil and Tricalcium Phosphate added to prevent caking.

Use: Apply liberally to exterior of roast; approximate 6% usage rate.

ROAST BEEF BROTH MIX • PUMPING*G53257 • 50# bag*

Ingredients: Salt, Sodium Tripolyphosphate (20.0%), Hydrolyzed Corn Protein (1.31%), Dried Beef Stock (5.25%), Monosodium Glutamate (3.545%), Sodium Hexameta Phosphate (2.0%), Extractives of Spices and Onion, with not more than 2.0% Soybean Oil added as a processing aid.

Use: 1.30# seasoning mixed well in 8.0# cold water; pump at 10% level.

ROAST BEEF SPICE EMULSION*G32577 • 25/1# bags*

Ingredients: Salt, Hydrolyzed Corn Protein (38.12%), Garlic Powder, Spices, with not more than 2% Soybean Oil added as a processing aid.

Use: 1.0# seasoning in 8.0# cold water; marinate 16-24 hours.

ROAST PORK PUMP*G33424 • 50# box*

Ingredients: Salt, Sodium Tripolyphosphate, Sodium Hexameta Phosphate (22.0%), Hydrolyzed Corn Protein (15.0%), Dried Beef Stock (0.30%), Monosodium Glutamate (3.50%), Spice Extractives, Onion Concentrate, with not more than 2% Soybean Oil added as a processing aid.

Use: 1.30# seasoning mixed well in 8.0# cold water; pump at 10% level.

ROAST PORK RUB*G32066 • 25# box*

Ingredients: Salt, Sugar, Dextrose, Paprika, Hydrolyzed Corn Protein, Monosodium Glutamate, Onion Powder, Garlic Powder, Caramel Color, Spices, with not more than 2% Calcium Silicate & Silica Gel added to prevent caking.

Use: To desired flavor, approximately 4% application.

SOLUBLE ROAST BEEF SEASONING • PUMPING*G20887 • 5/5# bags*

Ingredients: Salt, Sugar, Monosodium Glutamate, Hydrolyzed Soy Protein, Spice Extractives, Garlic Concentrate, Polysorbate 80.

Use: Add 4 oz of Sodium Polyphosphates to 1 gallon of cold water and dissolve completely: add 1# of seasoning, dissolve and pump.

SALAMI

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's		Cotto Salami Unit – G21590	5/5.88# bags = 29.4# cs
Heller		Cooked Salami Seasoning #1509 – G32085	25# box
Heller		Salami Seasoning – G32086	25# box
Heller	280-0252	Salami Seasoning and Cure Twin Pack – G31541	6/7# bag + 6/.25# = 43.5# cs
Witt's		Salami Unit – G21592	5/5.88# bags = 29.4# cs

COTTO SALAMI UNIT*G21590 • 5/5.88# bags*

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.75%), Garlic Powder, less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5# 10oz of seasoning with 4oz of speed cure to each 100# of meat.

COOKED SALAMI SEASONING #1509*G32085 • 25# box*

Ingredients: Spices (Coriander, Black Pepper, Mace), Spice Extractives (Mace, Black Pepper, Nutmeg, Capsicum).

Use: 0.50# seasoning to 100# of meat.

SALAMI SEASONING*G32086 • 25# box*

Ingredients: Spices and Spice Extractives (13.48% Protein).
Use: 0.50# seasoning to 100# of meat. Add 1.5–2.0# of salt.

SALAMI SEASONING and CURE TWIN PACK*G31541 • 43.5# box*

Ingredients: Corn Syrup Solids, Salt, Mustard, Dextrose, Spices, Monosodium Glutamate, Garlic Powder, Sodium Erythorbate (0.45%), not more than 2% Tricalcium Phosphate added to prevent caking.

Use: 7# of seasoning + 0.25# of cure per 100# meat.

SALAMI UNIT

G21592 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, less than 1% Partially Hydrogenated Cottonseed and Soybean Oil bags added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 5.63# seasoning and 0.25# Speed Cure to 100# of meat.

SALTS

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Celery Salt – G22511	50# box
Witt's		Flavortex Salt – G46814	50#
Witt's		Garlic Salt – G22054	5/5# bags = 25# cs
Witt's		Gourmet Seasoned Salt – G22492	5/5# bags = 25# cs
NF		Nassau Gourmet Seasoned Salt -	25# box
Heller		Onion Salt – G22139	5/5# bags = 25# cs
NF		Salt, Coarse - Kosher	12/3# bags/cs, 3# bag
NF		Salt, Encapsulated 150-85 – R01817	55# box
NF	280-0263	Salt, Fine flake	50# bag
NF		Salt, Pickling & Canning	50# box
NF		Salt, Sea	50# bag
Heller		Seasoned Salt – G33429	50# box
NF		Smoked Salt	25# box

GOURMET SEASONED SALT

G22492 • 5/5# bags

Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Dextrose, Partially Hydrogenated Cottonseed and Soybean Oil, Turmeric, Onion Powder, Garlic Powder, Spice Extractives, less than 2% Silicon Dioxide added to prevent caking.

Use: Sprinkle on to taste.

NASSAU GOURMET SEASONED SALT

778297 • 25# box

Ingredients: Salt, Spices, Onion Powder, Garlic Powder, Paprika, with less than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking.

Use: Sprinkle on to taste.

SEASONED SALT

G33429 • 50# box

Ingredients: Salt, Natural Smoke Flavor.

Use: 2oz per 100# of meat.

SAUCES

MFR	ITEM #	DESCRIPTION	PACKAGING
SC		BBQ Sauce - Cajun - No Label – G22285	12/19oz btls/cs
SC		BBQ Sauce - Extra Thick - No Label – G22190	12/19oz btls/cs
SC		BBQ Sauce - Hot & Spicy - No Label – G21245	12/19oz btls/cs
SC		BB Sauce - Mild - No Label – G10157	12/19oz btls/cs
SC		BBQ Sauce - Old Fashioned - No Label – G21995	12/19oz btls/cs
SC		BBQ Sauce - Smokey - No Label – G20125	12/19oz btls/cs
SC		BBQ Sauce - Tangy - No Label – G22422	12/19oz btls/cs
NF	280-0048	Soy Sauce – Kikkoman -	4/1 gallon/cs
NF	280-0040	Soy Sauce – Kikkoman -	1/5 gallon pail
NF		Soy Sauce - Lite – Kikkoman -	6/.5 gallon/cs
SC		Steak Sauce - Original - No Label – G21246	12/11oz btls/cs
NF		Tabasco Sauce	4/1 gallon/cs
NF		Teriyaki Sauce - Kikkoman	4/1 gallon/cs
NF	280-0054	Worcestershire Sauce - French's	4/1 gallon/cs

BBQ SAUCE • CAJUN*G22285 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Brown Sugar, Vinegar, Sugar, Salt, Dehydrated Onion, Spices, Propylene Glycol, Propylene Glycol Alginate, Dehydrated Garlic, Modified Food Starch, Potassium Sorbate and Sodium Benzoate to protect freshness, Mustard, Maltodextrin, Lemon Juice Concentrate, Natural Flavors.

BBQ SAUCE • EXTRA THICK*L00017 and G22190 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Sugar, Brown Sugar, Vinegar, Salt, Propylene Glycol Alginate, Propylene Glycol, Dehydrated Onion, Paprika, Spices, Mustard, Potassium Sorbate and Sodium Benzoate, Modified Food Starch, Dehydrated Garlic, Corn Syrup Solids, Caramel Color, Soy Sauce Solids (Wheat, Soybeans, Salt, Maltodextrin, Caramel Color), Natural Flavor, Tamarind

BBQ SAUCE • HOT & SPICY*G21245 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Brown Sugar, Vinegar, Sugar, Salt, Dextrose, Molasses, Dehydrated Onion, Tomato Concentrate, Spices, Soy Sauce (Water, Wheat, Soybeans, Salt), Natural Smoke Flavor, Dehydrated Garlic, Paprika, Mustard, High Fructose Corn Syrup, Propylene Glycol Alginate, Hydrolyzed Corn, Soy, and Wheat Protein, Caramel Color, Propylene Glycol, Sodium Benzoate and Potassium Sorbate to protect freshness, Corn Syrup, Natural Flavors, Parsley. Contains Soy and Wheat.

BBQ SAUCE • MILD*G10157 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Sugar, Vinegar, Brown Sugar, Salt, Dextrose, Mustard, Paprika, Propylene Glycol, Spices, Onion Powder, Potassium Sorbate, Sodium Benzoate, Modified Food Starch, Garlic Powder.

BBQ SAUCE • OLD FASHIONED*L00020 and G21995 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Brown Sugar, Vinegar, Dextrose, Salt, Propylene Glycol Alginate, Onion Powder, Potassium Sorbate and Sodium Benzoate to protect freshness, Modified Food Starch, Garlic Powder, Spices, Mustard, Natural Flavor.

BBQ SAUCE • SMOKEY*L00021 and G20125 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Corn Syrup, Brown Sugar, Vinegar, Salt, Natural Smoke Flavor, Mustard Bran, Maltodextrin, Soy Sauce (Wheat, Soybeans, Salt), Corn Syrup Solids, Onion Powder, Caramel Color, Sodium Benzoate and Potassium Sorbate to protect freshness, Spices, Garlic Powder, Mustard, Lemon Juice Concentrate, Sugar, Natural Flavors, Tamarind. Contains Soy and Wheat.

BBQ SAUCE • TANGY*G22422 • 12/19oz btls/cs*

Ingredients: Water, Tomato Paste, Vinegar, Sugar, Brown Sugar, Salt, Dextrose, Mustard, Paprika, Spices, Propylene Glycol Alginate, Propylene Glycol, Natural Smoke Flavor, Onion Powder, Potassium Sorbate and Sodium Benzoate, Modified Food Starch, Garlic Powder, Natural Flavor.

SOY SAUCE • KIKKOMAN*730201 • 4/1 gal/cs*

Ingredients: Water, Wheat, Soybeans, Salt, Lactic Acid, Sodium Benzoate: less than 1/10th of 1% as a preservative.

SOY SAUCE • LITE • KIKKOMAN*730301 • 6.5 gal/cs*

Ingredients: Water, Wheat, Soybeans, Salt, Lactic Acid, Sodium Benzoate: less than 1/10th of 1% as a preservative.

STEAK SAUCE • ORIGINAL*G21246 • 12/11oz btls/cs*

Ingredients: Water, Malt Vinegar, Tomato Paste, Dates, Raisins, Molasses, Dextrose, Salt, Modified Food Starch, Corn Syrup, Spices, Hydrolyzed Soy Protein, Dehydrated Orange Peel, Dehydrated Garlic, Natural Flavor, Sodium Benzoate, Potassium Sorbate, Citric Acid, Dehydrated Onion, Malic Acid, Caramel Color.

TABASCO SAUCE*730261 • 4/1 gal/cs*

Ingredients: Vinegar, Red Pepper, Salt.

TERIYAKI SAUCE • KIKKOMAN*730321 • 4/1 gal/cs*

Ingredients: Naturally Brewed Soy Sauce (Water, Wheat, Soybeans, Salt), Wine, High Fructose Corn Syrup, Water, Vinegar, Salt, Spices, Onion Powder, Succinic Acid, Garlic Powder, Sodium Benzoate: less than 1/10th of 1% as a preservative.

WORCESTERSHIRE SAUCE • FRENCH'S*730351 • 4/1 gal/cs*

Ingredients: Salt, Jalapeno Peppers, Spices, Sodium Phosphates (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil added as a flow conditioner.

**Ask about our private label
sauce program.**

SAUSAGE BLENDS

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Andouille Sausage Seasoning	5/6.44# bags = 32.2# cs
NF		Andouille Sausage Seasoning w/o Erythorbate - no cure	5/6.14# bags = 30.7# cs
NF		Andouille Sausage Seasoning w/o Erythorbate & Corn Syrup Solids	5/5.74# bags = 32.2# cs
Heller		Beer Hound Sausage Seasoning – G31549	6/7.69# bags+6/.25#cure = 47.64#
Heller		Braunschweiger Seasoning – G32077	25# box
Heller		Braunschweiger/Liver Sausage & CTP – G31534	7/6.25# bags = 43.75# cs
Heller		Daniel's Smoked Sausage – G33209	50# box
Heller		Frontier Pepperoni Unit – G32536	5/5.88# bags = 29.4# cs
Witt's		Garlic Sausage Seasoning – G20444	12/1# bags = 12# cs
Witt's		German Sausage Unit #2774 – G20045	8/3.6875# bags = 29.5# cs
Heller		German Smoked Sausage & CTP – G30654	6/7.5# bags = 45# cs
Witt's		Green Onion Sausage Seasoning – G15011	16/0.75# bags = 12# cs
Witt's		High Plains Smoked Sausage – G20479	6/3.5# bags = 21# cs
Witt's		Hunter's Sausage Seasoning – 100 – G20471	5/3.469# bags = 17.34# cs
Witt's		Hunter's Sausage Seasoning – 25 – G20470	25/.875# bags = 21.875# cs
AC		Jalapeno Smoked Sausage – AC0139	24/0.875# bags = 21# cs
Witt's	277-0010	King O'York Pepperoni – G20520	5/5# bags = 25# cs
Witt's		Maple Sausage Seasoning – G40766	25/1# bags = 25# cs
Witt's		Modified Hot Link – G20630	5/6.625# bags = 33.125# cs
NF		Nassau Breakfast Sausage w/AO	50/0.50# bags = 25# cs
Heller		North Country Smoked Sausage – G31642	10/3.5# bags = 35# cs
Heller	280-0231	North Country Seasoning – G31643	10/3.25# bags + 10/.25# cure
Heller		North Country Smoked Sausage w/o MSG & CTP – G19165	10/3.28# bags = 32.8# cs
Witt's	277-0008	Pepperoni Unit – G20277	5/5.88# bags = 29.4# cs
Heller		Thuringer Seasoning & CTP – G0AE0Q	9/5.88# bags = 52.92# cs

ANDOUILLE SAUSAGE SEASONING

331001 • 5/6.44# bags

Ingredients: Salt, Onion, Spices, Corn Syrup Solids, Sugar, Garlic, Sodium Erythorbate (0.55%), 8.75% Protein. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.19# seasoning and 0.25# Modern Cure per 100# of meat.

ANDOUILLE SAUSAGE SEASONING w/O ERYTHORBATE • NO CURE

331002 • 5/6.14# bags

Ingredients: Salt, Spices, Onion, Corn Syrup Solids, Sugar, Garlic, Parsley.

Use: 6.14# seasoning per 100# of meat. Add up to 3.0# of water if needed.

ANDOUILLE SAUSAGE SEASONING w/O ERYTHORBATE & CSS

331003 • 5/5.74# bags

Ingredients: Salt, Spices, Onion, Sugar, Garlic, Parsley.

Use: One package seasoning per 100# of meat.

BEER HOUND SAUSAGE SEASONING

G31549 – 6/7.68# + 6/.25# = 47.64# per case

Salt, Corn Syrup Solids (27.41%), Dextrose, Mustard (12.90%) & Other Spices, Garlic Powder, Monosodium Glutamate (2.73%), Extractives of Paprika, Spice Extractives, Sodium Erythorbate (0.40%), with not more than 2% calcium silicate added to prevent caking.

Use: 7.69# seasoning + 0.25# modern cure per 100# of meat.

BRAUNSCHWEIGER SEASONING

G32077 • 25# box

Ingredients: Spices (including Mustard), Spice Extractives. Use: 0.50# seasoning to 100# of meat.

BRAUNSCHWEIGER/LIVER SAUSAGE & CTP G31534 • 7/6.25# bags

Ingredients: Salt, Dextrose, Mustard (18.41%), Sugar, Onion Powder, Extractives of Pepper and other Spices with not more than 2% Tetrasodium Pyrophosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.0# seasoning and 0.25# Modern Cure per 100# of meat.

DANIEL'S SMOKED SAUSAGE

G33209 • 50# box

Ingredients: Dextrose, Spices, Monosodium Glutamate (17.08%), Garlic Powder, with not more than 2% Tricalcium Phosphate added to prevent caking.

Use: 1.95# seasoning per 100# of meat. Add Salt and Modern Cure.

FRONTIER PEPPERONI UNIT

G32536 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, with not more than 2% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 5.63# seasoning and 0.25# Modern Cure per 100# of meat.

GARLIC SAUSAGE SEASONING

G20444 • 12/1# bags

Ingredients: Salt, Dextrose, Sugar, Monosodium Glutamate, Paprika, Red Pepper, Natural Flavors, Garlic Concentrate, BHA (0.038%), BHT (0.038%), Propyl Gallate (.023%), and Citric Acid (0.023%) added to protect flavor.

Use: 1# seasoning to 50# of meat.

GERMAN SAUSAGE UNIT #2774

G20045 • 8/3.6875# bags

Ingredients: Salt, Dextrose, Sugar, Spices, Monosodium Glutamate, Garlic Powder, and Spice Extractives with less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.

Use: 3.4375# seasoning and 0.25# Speed Cure per 100# of meat.

GERMAN SMOKED SAUSAGE & CTP

G30654 • 6/7.5# bags

Ingredients: Salt, Corn Syrup Solids, Mustard, Dextrose, Spices, Sodium Erythorbate (0.48%), Spice Extractives, with not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 7.25# seasoning and 0.25# Modern Cure to 100# of meat.

GREEN ONION SAUSAGE SEASONING

G15011 • 16/0.75# bags

Ingredients: Salt, Dextrose, Minced Green Onion, Onion Powder, Spice, Garlic Powder, BHA (0.081%), Propyl Gallate (0.031%), Citric Acid (0.017%), added to protect freshness.

Use: 0.75# seasoning to 25# of meat.

HIGH PLAINS SMOKED SAUSAGE

G20479 • 6/3.5# bags

Ingredients: Salt, Dextrose, Monosodium Glutamate, Black Pepper, Mustard Flour, Garlic Powder, and less than 1% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 3.25# seasoning and 0.25# Speed Cure per 100# of meat.

HUNTER'S SAUSAGE SEASONING • 100

G20471 • 5/3.469# bags

Ingredients: Salt, Spices, Dehydrated Garlic, Monosodium Glutamate, Sodium Erythorbate (0.32%), and less than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 3.219# seasoning and 0.25# Speed Cure per 100# of meat.

HUNTER'S SAUSAGE SEASONING • 25

G20470 • 25/.875# bags

Ingredients: Salt, Spices, Dehydrated Garlic, Monosodium Glutamate, Sodium Erythorbate (0.32%), and less than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite 6.22%, Dextrose, Red 3, and less than 1% Glycerin to prevent caking.

Use: 0.815# seasoning and .06# Speed Cure per 25# of meat.

JALAPENO SMOKED SAUSAGE

AC0139 • 24/0.875# bags

Ingredients: Salt, Jalapeno Peppers, Spices, Sodium Phosphates (10.0%), Garlic Powder, Dextrose, Sodium Erythorbate (1.5%), and less than 2% Soybean Oil added as a flow conditioner.

Use: 0.875# seasoning to 25# of meat.

MAPLE SAUSAGE SEASONING

G40766 • 25/1# bags

Ingredients: Salt, Sugar, Monosodium Glutamate, Spices, Maple Granules (Refinery Syrup, Maple Syrup, Natural Flavors), Natural and Artificial Flavors, Silicon Dioxide added to prevent caking.

Use: 4# seasoning to 100# of meat.

MODIFIED HOT LINK

G20630 • 5/6.625# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.

Use: 6.375# seasoning and 0.25# Speed Cure with 10# of water per 100# of meat.

NASSAU BREAKFAST SAUSAGE w/ AO

766031 • 50/0.50# bags

Ingredients: Salt, Sugar, Rubbed Sage, Dextrose, Black and Red Pepper, BHA (0.15%), BHT (0.15%), Soybean Oil (based on 35% fat content).

Use: 0.50# Seasoning per 25# of meat. Add 0.75# cold water if needed.

NORTH COUNTRY SMOKED SAUSAGE G31642 •

10/3.5# bags

Ingredients: Salt, Dextrose, Mustard (3.81%), Spices, Monosodium Glutamate (6.70%), Garlic Powder, with no more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 3.25# Seasoning and 0.25# Modern Cure per 100# of meat. Add up to 20# of water.

NORTH COUNTRY SMOKED SAUSAGE*G31643 • 10/3.25# bags + 10/.25# bags*

Ingredients: Salt, Dextrose, Spices, Monosodium Glutamate, Garlic Powder, Soybean Oil, with no more than 2% Calcium Silicate added to prevent caking..
 CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 3.25# Seasoning and 0.25# Modern Cure per 100# of meat. Add up to 20# of water.

NORTH COUNTRY SMOKED SAUSAGE w/O MSG & CTP*G19165 • 10/3.28# bags*

Ingredients: Salt, Dextrose, Spice, Mustard, Garlic Powder, Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 3.03# Seasoning and 0.25# Modern Cure per 100# of meat. Add up to 20# of water.

PEPPERONI UNIT*G20277 • 5/5.88# bags*

Ingredients: Salt, Corn Syrup Solids, Spices, Mustard (12.5%), Monosodium Glutamate, Dextrose, Garlic Powder, Sodium Erythorbate (0.60%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.
Use: 5.63# Seasoning and 0.25# Speed Cure per 100# of meat.

THURINGER SEASONING & CTP*G0AE0Q • 9/5.88# bags*

Ingredients: Salt, Corn Syrup Solids (35.70%), Spices, Monosodium Glutamate (6.67%), with no more than 2% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# Seasoning and 0.25# Modern Cure per 100# of meat

SAWDUST

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Apple Sawdust	23# bag
NF		Cherry Sawdust	40# bag
NF	280-0246	Hardwood Sawdust (Maple, Birch, Beech)	40# bag
NF	280-0057	Hickory Sawdust	40# bag
NF		Mesquite Sawdust	25# bag

SHAKERS

MFR	ITEM #	DESCRIPTION	PACKAGING
SC		Burgundy Pepper Marinade – G13945	12/5oz btls/cs
SC		Smokehouse Chicken Seasoning – G000QW	12/5.5oz btls/cs
SC		Meat & Venison Seasoning – C000R1	12/6.75oz btls/cs
PS		Papa Spice Prime Rib Rub	12/0.40# btls/cs
PS		Papa Spice Seasoned Salt	12/0.50# btls/cs
NF		Pork Producers BBQ Spice	12/12oz btls/cs
NF		Pork Producers BBQ Spice	12/4oz btls/cs
SC		Prime Steak & Beefburger – G000QV	12/6.75oz btls/cs
SC		Roast Pork and Chop Seasoning – G000QY	12/6.25oz btls/cs

BURGUNDY PEPPER MARINADE*G13945 • 12/5oz btls/cs*

Ingredients: Maltodextrin, Salt, Burgundy Wine Solids, Sodium Phosphates, Spices, Autolyzed Yeast Extract, Sugar, Soy Sauce (Fermented Soybeans, Wheat, Salt), Malic Acid, Natural Flavors, Mushrooms, Modified Corn Starch, Garlic Powder, Dehydrated Onion, Sulfites.
Use: Mix 8 Tbsp. of seasoning to 8 cup water. Place 1# of meat in mixture. Cover and refrigerate for 12-24 hours, turning meat over at least once.

MEAT AND VENISON SEASONING*G000R1 • 12/6.75oz btls/cs*

Ingredients: Salt, Sugar, Monosodium Glutamate, Dextrose, Spices, Paprika, Hydrolyzed Soy Protein, Molasses, Wheat Starch, Citric Acid, Onion Powder, Garlic Powder, Maltodextrin, Caramel Color, Lemon Juice Concentrate, Soy Flour, Soy Lecithin, Natural Flavors, Bromelin, Papain, Sulfites. Contains: Soy and Wheat.
Use: Mix 4 Tbsp. of marinade with 2 cups of water. Place 1-1.5 # of meat in mixture. Cover and refrigerate 12-24 hours, turning meat over at least once.

PAPA SPICE PRIME RIB RUB

795541 • 12/0.40# btl/cs

Ingredients: Salt, Monosodium Glutamate, Dextrose, HVP (Hydrolyzed Soy and Corn Protein, Salt), Sugar, Onion, Garlic, Spices, Caramel Color, Tricalcium Phosphate added to prevent caking. Soybean Oil. Contains Soy.

Use: *Liberally rub on outside of roasts and steaks.*

PAPA SPICE SEASONED SALT

795571 • 12/0.50# btl/cs

Ingredients: Salt, Spices, Onion Powder, Paprika, Calcium Stearate (as an anti-caking agent), Dehydrated Parsley, and Oleoresin Paprika.

Use: *Sprinkle on meats, seafoods, wild game, poultry, vegetables, and salads.*

PORK PRODUCERS BBQ SPICE

997004 • 12/12oz btl/cs / 997002 • 12/4oz btl/cs

Ingredients: Salt, Dextrose, Monosodium Glutamate, Wheat.

Paprika, Enriched Wheat Flour (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soy Flour, Hydrolyzed Corn Soy Protein, Tricalcium Phosphate (a free flow agent), Mustard Flour, Onion Powder, Spice, Garlic Powder, Natural Flavoring, Natural Smoke Flavor. Contains: Soy,

PRIME STEAK & BEEFBURGER

G000QV • 12/6.75oz btl/cs

Ingredients: Salt, Monosodium Glutamate, Dextrose, Hydrolyzed Soy Protein, Molasses, Wheat Starch, Spices, Caramel Color, Onion Powder, Garlic Powder, Soy Flour, Soy Lecithin, Sulfites. Contains: Soy, Wheat.

Use: *Sprinkle to flavor level desired.*

ROAST PORK AND CHOP SEASONING

G000QY • 12/6.25oz btl/cs

Ingredients: Sugar, Salt, Monosodium Glutamate, Spices, Onion Powder, Dextrose, Garlic Powder, Hydrolyzed Soy Protein, Molasses, Wheat Starch, Paprika, Caramel Color, Turmeric, Mustard, Modified Food Starch, Natural Flavors, Soy Flour, Soy Lecithin. Contains: Soy and Wheat.

Use: *Sprinkle to flavor level desired.*

SMOKE

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Charoil Hickory	1 gallon jug
NF		Charoil Hickory	5 gallon jug
NF		Charsol C-10 Hardwood	1 gallon jug
NF		Charsol C-10 Hardwood	5 gallon jug
NF		Charsol H-10 Hickory	1 gallon jug
NF		Charsol H-10 Hickory	5 gallon jugs
NF		Charsol Supreme Hardwood	1 gallon jug
NF		Charsol Supreme Hardwoods	5 gallon jugs
NF		Charsol Supreme Hickory	1 gallon jugs
NF		Charsol Supreme Hickory – R00571	5 gallon jugs
NF		Liquid Smoke CE-10	5 gallon jug
NF		Liquid Smoke CD-10	5 gallon jug
NF		Smoke Powder – CharDEX	10# box

CHAROIL • HICKORY

615540 • 1 quart/615541 • 1 gallon/615543 • 5 gallon

A solution of Partially Hydrogenated Soybean Oil and Natural Hickory Smoke Flavors.

CHARSOL C-10 HARDWOOD

615602 • 1 gallon/615605 • 5 gallon

Ingredients: An Aqueous Solution of Natural Wood Smoke Flavors.

CHARSOL H-10 HICKORY

615552 • 1 gallon/615555 • 5 gallon

Ingredients: An Aqueous Solution of Natural Hickory Wood Smoked Flavors.

CHARSOL SUPREME • HARDWOOD

615621 • 1 gallon/615625 • 5 gallon

Ingredients: An Aqueous Solution of Natural Wood Smoke Flavors.

CHARSOL SUPREME • HICKORY

615572 • 1 gallon

Ingredients: An Aqueous Solution of Natural Hickory Wood Smoked Flavors.

LIQUID SMOKE CD-10

R01579 • 5 gal jug

Ingredients: An aqueous solution of natural hardwood smoke flavors.

SMOKE POWDER • CHARDEX

R01572 • 10# box

Ingredients: Maltodextrin, Natural Hickory Smoke Flavor, and Silicon Dioxide as an anticaking agent.

SNACK STICKS

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Beef Stick Seasoning (Slim Jim) – G32099	7/6.5# bags = 45.5# cs
Witt's		Beef Stick Unit – G20163	5/5.88# bags = 29.4# cs
Witt's		Beef Stick Unit #2 – G20153	5/6.25# bags = 31.25# cs
Heller		Beef Stick Unit w/o MSG – G15359	5/5.56# bags = 27.8# cs
NF		Fireside Hot Snack Stick -	25/1.81# bags = 45.25# cs
NF		Fireside Snack Stick -	25/1.81# bags = 45.25# cs
Heller		Frontier Beef Stick Unit – G32522	5/5.88# bags = 29.4# cs
Heller		Jalapeno Beef Stick – G21779	12/4.25# bags = 51# cs
Heller		Jalapeno Beef Stick w/0 MSG – G45513	12/4.25# bags = 51# cs
Heller	280-0250	Jalapeno Beef Stick (same as G62843) – G77334	50# Bulk Box
NF		Nassau Maple Snack Stick -	5/4.65# bags
NF		Nassau Salsa Snack Stick -	5/4.25# bags = 21.25# cs
NF		Nassau Pizza Snack Stick -	10/4.37# bags = 43.7# cs
Heller	277-0001	Pepper Beef Stick – G30657	6/8.25# bags = 49.5# cs
Heller		Pepper Beef Stick – G30658	50# box
Witt's		Pepper Beef Stick – 50 – G22334	5/4.125# bags = 20.625# cs
Heller		Pepper Beef Stick w/o MSG – G32377	6/7.55# bags = 45.3# cs
Heller	277-0009	Pepperoni Beef Stick – G31799	12/3.88# bags = 46.56# cs
Heller		Pepperoni Seasoning Unit w/o MSG – G20294	5/5# 4oz + 5/4 oz cure = 27.5#
NF		Pizza Snack Stick -	10/4.37# bags = 43.7# cs
Heller		Salami Beef Stick – G33207	7/6.63# bags = 46.41# cs
Witt's		Snack Stick Unit – G20849	5/6.125# bags = 30.625# cs
Heller	277-0039	Teriyaki Beef Stick – G31551	6/8.31# bags = 49.86# cs
NF		Willie's Snack Stick -	5/6.13# bags = 30.65# cs
NWF		Teriyaki Beef Stick w/o MSG and w/o Sodium	50# box

BEEF STICK SEASONING (SLIM JIM)

G32099 • 7/6.5# bags

Ingredients: Corn Syrup Solids (35.3%), Salt, Dextrose, Spices, with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking (0.47% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.25# of seasoning and 0.25# Modern Cure per 100# of meat.

BEEF STICK UNIT

G20163 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.63# of seasoning and 0.25# of Speed Cure per 100# of meat.

BEEF STICK UNIT #2

G20153 • 5/6.25# bags

Ingredients: Corn Syrup Solids, Spices, Monosodium Glutamate, Paprika, Garlic Powder, Spice Extractive, and less than 1% Partially Hydrogenated Cottonseed and

Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 6# of seasoning and 0.25# of Speed Cure per 100# of meat.

BEEF STICK UNIT w/O MSG

G15359 • 5/5.56# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Garlic Powder, Soybean Oil, not more than 2% Silicon Dioxide added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.31# seasoning and 0.25# Speed Cure to 100# of meat.

FIRESIDE HOT SNACK STICK

768130 • 25/1.81# bags

Ingredients: Salt, Spices (including 13.54% Mustard), Corn Syrup Solids (13.57%), Sugar, Dextrose, Hydrolyzed Vegetable Protein (2.0%), Garlic Powder, Sodium Erythorbate (0.77%), Spice Extractives, Extractives of Paprika, and not more

than 2% Silica Gel added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 1.75# of seasoning and 0.06# cure per 25# of meat.

FIRESIDE SNACK STICK

768040 • 25/1.81# bags

Ingredients: Salt, Spices (including 14.07% Mustard), Corn Syrup Solids (14.06%), Sugar, Dextrose, Hydrolyzed Corn Protein (2.40%), Garlic, Sodium Erythorbate (0.77%), Spice Extractives, Extractives of Paprika, and not more than 2% Silica Gel added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 1.75# of seasoning and 0.06# cure per 25# of meat.

FRONTIER BEEF STICK UNIT

G32522 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids (35.37%), Spices, Monosodium Glutamate, Garlic Powder, with not more than 2% Soybean Oil and Silica Gel added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 5.63# of seasoning and 0.25# cure per 100# of meat.

JALAPENO BEEF STICK

G31779 • 12/4.25# bags

Ingredients: Salt, Dextrose, Onion & Garlic Powder, Jalapeno Pepper, Spices, Monosodium Glutamate (3.50%), Spice Extractives, with not more than 2% Tricalcium Phosphate & Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3. Use: 4# of seasoning and 0.25# Modern Cure per 100# of meat.

JALAPENO BEEF STICK w/O MSG

G45513 • 12/4.25# bags

Ingredients: Salt, Dextrose, Onion, and Garlic Powder, Jalapeno Pepper, Spices (including Mustard), Spice Extractive, not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking. Cure: Salt, Sodium Nitrite, Propylene Glycol and Sodium Bicarbonate as processing aids. Red 3.
Use: 4.25# seasoning to 100# of meat.

JALAPENO BEEF STICK

G77334 • 50# bulk

Ingredients: Salt, Corn Syrup Solids, Jalapeno Pepper, Monosodium Glutamate, Onion Powder, Dextrose, Spices, Garlic Powder, Green Bell Pepper, Sodium Erythorbate (0.62%), Citric Acid, Artificial Flavor, Not more than 2% Soybean Oil and Calcium Silicate added to prevent caking..
Use: 8# of seasoning and 0.25# Cure per 100# of meat.

NASSAU MAPLE SNACK STICK SEASONING

768320 • 5/4.65# Bags= 23.25# cs

Ingredients: Salt, Sugar, Brown Sugar, Monosodium Glutamate, Spices, Maple Flavor, Spice Extractives, Natural and Artificial Flavors, with not more than 2% Silicon Dioxide added to prevent caking. Cure: Salt, Sodium Nitrite (6.25%), Red #3.
Use: 4.40# of seasoning and 0.285# of pink cure to 100# of meat.
Add 1# of water if necessary.

NASSAU SALSA SNACK STICK

768420 • 5/4.25# Bags

Ingredients: Salt, Spices, Onion and Garlic Powder, Tomato Powder, Dextrose, Dehydrated Vegetables (including Tomatoes and Jalapeno Pepper), Sodium Tripolyphosphate, Citric Acid, and Natural Spice Extractives. CURE: Salt, Sodium Nitrite (6.25%), and Red #3.
Use: 4# of seasoning and 0.25# Modern Cure to 100# of meat. Add up to 2# of cold water to facilitate mixing.

NASSAU PIZZA SNACK STICK

768220 • 10/4.37# bags

Ingredients: Wheat Flour, Salt, Spices, Garlic Powder, Sugar, Romano Cheese (part Skim Cow's Milk, Cheese Cultures, Salt, Enzymes), Dehydrated Tomatoes, Red and Green Bell peppers, Maltodextrin, Whey, Natural Parmesan Cheese Flavor. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 4.25# of seasoning and 0.12# Modern Cure per 50# of meat

PEPPER BEEF STICK

G30657 • 6/8.25# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Mustard, Monosodium Glutamate, Dextrose, Garlic, Sodium Erythorbate (0.60%), not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.
Use: 8# seasoning and 0.25# Modern Cure to 100# of meat.

PEPPER BEEF STICK

G30658 • 50# box

Ingredients: Salt, Corn Syrup Solids, Spices, Mustard, Monosodium Glutamate, Dextrose, Garlic, Sodium Erythorbate (0.60%), not more than 2% Tricalcium Phosphate added to prevent caking.
Use: 8# seasoning to 100# of meat. Add 0.25# Modern Cure.

PEPPER BEEF STICK• 50

G22334 • 5/4.125# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Mustard (12.5%), Monosodium Glutamate, Dextrose, Garlic Powder, Sodium Erythorbate (0.60%), and less than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.
Use: 4# of seasoning and 0.12# of Speed Cure per 50# of meat.

PEPPER BEEF STICK w/O MSG

G32377 • 6/7.55# bags

Ingredients: Salt, Corn Syrup Solids (27.40%), Spices, Mustard (13.70%), Dextrose, Garlic Powder, Sodium Erythorbate (0.66%), not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3. Use: 7.30# seasoning and 0.25# Modern Cure to 100# of meat.

PEPPERONI BEEF STICK

G31799 • 12/3.88# bags

Ingredients: Salt, Flavorings (Spices and Spice Extractives), Monosodium Glutamate (5.20%), Garlic Powder, Sodium Erythorbate (1.50%), with not more than 2% Tetrasodium Pyrophosphate added to prevent caking (3.45% protein) CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 3.63# of seasoning and 0.25# Modern Cure to 100# of meat.

PEPPERONI SEASONING UNIT W/O MSG

G20294 • 5/5# 4OZ bag + 5/4 OZ cures

Ingredients: Salt, Corn Syrup Solids, Spices, Garlic Powder, and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added as a Processing Aid.

Use: 5# 4oz seasoning with 4 oz of speed cure with 100# of meat.

SALAMI BEEF STICK

G33207 • 7/6.63# bags

Ingredients: Salt, Corn Syrup Solids (31.68%), Flavorings (Mustard & other Spice & Spice Extractives), Sugar, Dehydrated Garlic, Monosodium Glutamate (2.97%), Sodium Erythorbate (0.73%), with not more than 2% Tetrasodium Pyrophosphate added to prevent caking. 5.61% Protein. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 6.38# of seasoning and 0.25# Modern Cure per 100# of meat.

SNACK STICK UNIT

G20849 • 5/6.125# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Garlic, Spice Extractive, less than 1% partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 5.875# of seasoning and 0.25# of Speed Cure per 100# of meat.

TERIYAKI BEEF STICK

G31551 • 6/8.31# bags

Ingredients: Salt, Corn Syrup Solids (25.07%), Soy Sauce Powder [Soy Sauce (Wheat, Soybeans, Salt), Maltodextrin, Salt], Sugar, Hydrolyzed Corn Protein (6.30%), Dextrose, Monosodium Glutamate (4.70%), Onion Powder, Dehydrated Garlic, Soybean Oil, Spices, Sodium Erythorbate (0.56%), with not more than 2% Silicon Dioxide added to prevent caking (4.91% protein). CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 8.06# of seasoning and 0.25# Modern Cure per 100# of meat.

TERIYAKI BEEF STICK w/O MSG & w/O SODIUM ERYTHORBATE

G44906 • 50# box

Ingredients: Corn Syrup Solids, Salt, Sugar, Soy Sauce (Wheat, Soybeans, Salt), Dextrose, Hydrolyzed Corn Protein, Maltodextrin, Onion Powder, Dehydrated Garlic, Soybean Oil, Spice, not more than 2% Silicon Dioxide added to prevent caking.

Use: 8.06# seasoning to 100# of meat. Add 0.25# of Modern Cure.

WILLIE'S SNACK STICK

331061 • 5/6.13# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Dehydrated Garlic, less than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Dextrose, less than 2% Propylene Glycol added to prevent caking, and less than .001% FD & C Red #40.

Use: 5.88# seasoning and 0.25# Cure to 100# of meat

SOUP BASE

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		New Elm Chicken Soup Base – G33699	50# box
Heller		New Elm Beef Soup Base – G33218	50# box

NEW ELM CHICKEN SOUP BASE

G33699 • 50# box

Ingredients: Salt, Sugar, Monosodium Glutamate (9.0%), Chicken Fat, Soybean Oil, Onion Powder, Turmeric, Parsley, and Flavoring.

Use: 1# seasoning to 5 gallons of water.

NEW ELM BEEF SOUP BASE

G33218 • 50# box

Ingredients: Hydrolyzed Corn Protein (26.45%), Salt, Monosodium Glutamate (17.0%), Sugar, Soybean Oil, Flavoring, Onion Powder, and Chicken Fat.

Use: 1# of seasoning to 5 gallons of water

SPECIAL BLENDS

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		BBQ Seasoning #810 – G33406	25# box
Heller		BBQ Seasoning #812 – Smokey – G33408	25# box
Witt's		BBQ Shaker Seasoning w/o MSG – G0AHQ2	50# box
NF		California Garlic Pepper -	10# box
Witt's		Chicken & BBQ Seasoning – G22096	5/5# bags = 25# cs
Heller		Chicken & Pork BBQ Seasoning – G33502	25# box
NWF		Chili Seasoning: King of York – G20278	10# box
Heller	280-0201	Corned Beef Seasoning & CTP – G31793	8/5.63# bags = 25# cs
NF		Ellie's Dressing Seasoning -	10# box
Heller		Lemon Pepper Shaker Seasoning w/o MSG – G31781	50# box
Witt's		Mock Chicken Leg Dressing – G20627	2/5# bags = 10# cs
NF		Montreal Steak Seasoning -	5/5# bags
NF		Nassau Seasoned Pepper Blend -	10/2# bags = 20# cs
Heller	277-0038	Pickling Spice w/ Bay Leaves – G34145	50# box
Heller		Pickling Spice w/o Bay Leaves – G0AKGH	25# box
Heller		Porketta Seasoning – Green – G33402	25# box
Witt's		Porketta Seasoning #213 – G20791	25/1# bags = 25# cs
NF		Premium Venison Bacon Unit -	5/3.7# bags = 18.5# cs
Witt's		Seasoned Corned Beef Cure – G21825	5/5.625# bags = 28.125 cs
Witt's		Sloppy Joe Seasoning Mix – G20843	25/1.5625# bags = 39.0625# cs
Witt's		Smokehouse Chicken Seasoning – G20847	5/5# bags = 25# cs
NF		Venison Bacon Unit -	5/3.63# bags = 18.15# cs

BBQ SEASONING #810

G33406 • 25# box

Ingredients: Salt, Spices, Brown Sugar, Paprika, Monosodium Glutamate, Onion Powder, Garlic Powder, Hickory Smoke Flavors, and less than 2% Silicon Dioxide and Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking.

Use: Season to taste.

BBQ SEASONING #812 • SMOKEY

G33408 • 25# box

Ingredients: Salt, Paprika & other Spices, Monosodium Glutamate (6.0%), Sugar, Soy Flour, Onion, Garlic, Natural Smoke Flavor, Oleoresin Paprika, with not more than 2% Calcium Stearate and Tetrasodium Pyrophosphate added to prevent caking.

Use: Season to taste.

BBQ SHAKER SEASONING w/O MSG

G0AHQ2 • 50# box

Ingredients: Salt, Sugar, Paprika, Soy Flour, Dehydrated Onion, Spices, Partially Hydrogenated Soybean Oil, Garlic Powder, Extractives of Paprika, Lipolyzed Butter Oil, Natural Smoke Flavor, Soy Lecithin, and not more than 2% Silicon Dioxide and Calcium Stearate added to prevent caking.

Use: Season to taste.

CALIFORNIA GARLIC PEPPER

799104 • 10# box

Ingredients: Dehydrated Garlic, Salt, Black Pepper, Sodium Phosphate (19.61%), Sugar, Onion Powder, Red Bell Pepper, Parsley, Natural Flavor, not more than 1% Soy Bean Oil to prevent caking.

Use: 1# of seasoning mixed well in 2# of cold water. Add to 25# of meat.

CHICKEN & BBQ SEASONING

G22096 • 5/5# bags

Ingredients: Salt, Monosodium Glutamate, Wheat Flour, Dried Yeast, Paprika, Hydrolyzed Soy Protein, Natural Smoke Flavor, Onion Powder, Red Pepper, Garlic Powder, Oleoresin Paprika, Spice extractive, and less than 2% Silicon Dioxide added to prevent caking.

Use: Rub or sprinkle on meat before cooking.

CHICKEN & PORK BBQ SEASONING

G33502 • 25# box

Ingredients: Salt, Paprika, Monosodium Glutamate (10.0%), Hydrolyzed Soy and Wheat Gluten Protein (2.50%), Wheat Flour, Soy Flour, Mustard Flour, Onion Powder, Spices, Garlic Powder, Caramel Color, Extractives of Paprika, Spice Extractives, Natural Smoke, with not more than 2% Tricalcium Phosphate & Soybean Oil added to prevent caking.

Use: Rub or sprinkle to taste on meat prior to cooking.

CHILI SEASONING: KING OF YORK

G20278 • 10# box

Ingredients: Chili Pepper, Salt, Yellow Corn Flour,

Dehydrated Onion, Spices, Sugar, Garlic Powder, Paprika, less than 2% Silicon Dioxide added to prevent caking.

Use: Add 16oz of seasoning to 5-1# 13oz cans of Tomato Sauce and 5-10 oz cans of Tomato Soup. Let sit 15 minutes. Brown 10# of hamburger meat until pink. Add tomato mixture and 10 cups of water and stir well. Add 5 or more large cans of Red Kidney Beans about 15 minutes before done.

CORNERED BEEF SEASONING & CTP

G31793 • 8/5.63# bags

Ingredients: Corn Syrup Solids (32.4%), Salt, Mustard (16.2%), Dextrose, Spices, Monosodium Glutamate (3.62%), Garlic Powder, Sodium Erythorbate (0.45%), with not more than 2% Tricalcium Phosphate and Soybean Oil added to prevent caking. 6.62% Protein. *Use: For a 10% pump dissolve 5# seasoning and 0.63# Modern Cure per 5 gallons of water. Pump and cure 10-14 days at 40-45 degrees F.*

ELLIE'S DRESSING SEASONING

778421 • 10# Box

Ingredients: Spices, Dehydrated Onion, Salt Sugar, Monosodium Glutamate, Chicken Fat Powder, Turmeric, Parsley, Natural Flavor, with not more than 2% Soybean Oil added as a processing agent.

LEMON PEPPER SHAKER SEASONING

G31781 • 50# box

Ingredients: Salt, Spices, Citric Acid, Dehydrated Onion and Garlic, Sugar, Corn Starch, Oil of Lemon, FD & C Yellow #5, and Soybean Oil added to prevent caking. *Use: Season to taste.*

MOCK CHICKEN LEG DRESSING

GG20627 • 2/5# Bags= 10# Cs

Ingredients: Salt, Dextrose, Monosodium Glutamate, and Spices. *Use: 8 ounces of seasoning with 25# of meat.*

MONTREAL STEAK SEASONING

996681 • 5/5# bags

Ingredients: Salt, Black Pepper, Sugar, Garlic, Onion, Spices, Red Bell Granules, Soy Oil, Paprika, Natural Flavor, with less than 1% Tricalcium Phosphate added to prevent caking.

Use: Use as a rub.

NASSAU PORKETTA SEASONING

778702 • 25# box

Ingredients: Salt, Dextrose, Sugar, Spices (including Red and Black Pepper, Fennel), Paprika, Garlic Powder, Dehydrated Parsley, with not more than 2% Soybean Oil and Tricalcium Phosphate added to prevent caking.

Use: Apply liberally to surface of meat and rub in.

PASTRAMI SEASONING: BLACK

G32108 • 25# box

Ingredients: Coriander, Pepper, Spices, Caramel Color, Dextrose, Garlic Powder.

Use: Use as a rub.

PORK PRODUCER'S BBQ SPICE

CF0763 • 25# pail

Ingredients: Salt, Dextrose, Monosodium Glutamate, Paprika, Enriched Wheat Flour (Niacin, Iron, Thiamine Mononitrate, Riboflavin, Folic Acid), Soy Flour, Hydrolyzed Corn Soy Protein, Tricalcium Phosphate, Mustard Flour, Onion Powder, Spice, Garlic Powder, Natural Flavoring, Natural Smoke Flavor.

Contains: Soy, Wheat.

Use: Season to taste.

SPECIAL BLENDS

PORKETTA SEASONING • GREEN

G33402 • 25# box

Ingredients: Salt, Spices, Garlic Powder.

Use: Rub or sprinkle on roasts prior to tying.

PORKETTA SEASONING #213

G20791 • 25/1# bags

Ingredients: Spices, Salt, Paprika, and Garlic Powder.

Use: Sprinkle generously on and inside of bone rolled pork roasts.

PREMIUM VENISON BACON UNIT

998901 • 5/3.7# bags

Ingredients: Salt, Non Fat Dry Milk, Brown Sugar, Monosodium Glutamate, Gelatin, Natural Smoke Flavor, Maltodextrin, Autolyzed Yeast Extract, Hydrolyzed Soy Protein, Natural Flavors, Bacon Fat, Disodium Inosinate and Disodium Guanylate, with less than 2% Soybean Oil and Silicon Dioxide added to prevent caking.

Cure Ingredients: Salt, Sodium Nitrite (6.25%), Less than 2% Propylene Glycol added to prevent caking.

Use: 3.45# of Seasoning and 0.25# of Modern Cure for 50# of Venison and 50# of Pork (75% lean) with 8# of Cold Water.

SEASONED CORN BEEF CURE

G21825 • 5/5.625# Bags = 28.125# cs

Ingredients: Salt, Sugar, Sodium Erythorbate (2.10%), Spice Extractives, Extractives of Garlic, and Polysorbate 80. Cure

Ingredients: Salt, Sodium Nitrite (6.06%), Sodium Nitrate (6.4%), Dextrose, Red #3, and less than 1% Glycerin added to prevent caking.

Use: Dissolve 5# of seasoning with ten ounces of fast cure mixture in five gallons of water.

SLOPPY JOE SEASONING MIX

• G2084325 / 1.5625# bags

Ingredients: Dehydrated Onion, Modified Corn Starch, Salt, Sugar, Brown Sugar, Spices, Garlic Powder, Wheat Flour, Green Bell Pepper, Monosodium Glutamate, less

than 1% Silicon Dioxide added to prevent caking.

Use: 1.5625# seasoning per 10# of ground beef. Add 6.25# cold water, 3.75# of tomato paste and 1.25# of tomato ketchup.

SMOKEHOUSE CHICKEN SEASONING

G20847 • 5/5# bags

Ingredients: Sugar, Salt, Paprika, Spices, Monosodium Glutamate, Garlic Powder, Hickory Smoke Flavor, and less than 2% Partially Hydrogenated Cottonseed, Soybean Oil, and Silicon Dioxide added to prevent caking.

Use: Sprinkle on meat or poultry before cooking.

VENISON BACON UNIT

331091 • 5/3.63# bags

Ingredients: Salt, Hydrolyzed Protein from Milk, Gelatin, Brown Sugar, Monosodium Glutamate, Natural Smoke Flavor, Spice Extractives.

Use: 3.38# seasoning and 0.25# cure for 40# of Venison and 60# of Pork with 2# of water

SPICES

DESCRIPTION	PACKAGING
Allspice, ground	1# jar, 5, 10, 25, 50# box
Anise, ground	1, 5, 10, 50# box
Anise, whole	1# jar, 5, 10, 50# box
Basil, ground	13 oz jar, 5, 25# box
Basil, whole	2# jar, 5, 10, 20# box
Bay Leaves, ground	5# box
Bay Leaves, whole	1, 5, 10# box
Black Pepper, butcher ground - #2.5 14 Mesh	1, 5, 10, 25, 50# box
Black Pepper, coarse ground - #3 10 Mesh	1, 5, 10, 25, 50# box
Black Pepper, cracked - #5 8 Mesh	1, 5, 10, 25, 50# box
Black Pepper, dustless - H01284	2/5# bags = 10# cs
Black Pepper, fine ground - 62 Mesh	1, 5, 10, 25, 50# box
Black Pepper, regular ground	1, 2, 5, 10, 15, 25, 50# box
Black Pepper, soluble - Dextrose Base	10# box
Black Pepper, Soluble - Salt Base	20# box
Black Pepper, whole	2, 5, 10, 25, 50# box
Caraway Seed, ground	14 oz jar, 5, 10, 20# box
Caraway Seed, whole	1, 5, 10, 21# box
Cardamon, ground	1, 5, 50# box
Cardamon, whole	1, 5# box
Celery Seed, ground	1, 5, 10, 25, 50# box
Celery Seed, whole	1# jar, 5, 10, 25, 50# box
Chili Pepper, ground dark	1, 5, 10, 50# box
Chili Pepper, ground ancho	1, 5, 10, 25, 50# box
Chili Powder	5, 10, 20, 50# box
Chipotle Chilies, Granulated	1, 5, 10, 15, 25# box
Chives, chopped	1, 5, 10# box
Cilantro Leaf	1, 5, 10, 20# box
Cinnamon Sticks 23/4	1, 5, 10, 20# box
Cinnamon, ground	1, 5, 10, 20, 25, 50# box
Cloves, ground	1, 5, 10# box
Cloves, whole	1, 5# box
Coriander, cracked	1, 5, 40# box
Coriander, ground	14 oz jar, 5, 10, 25, 50# box
Coriander, whole	1, 5, 10, 30# box
Cumin, ground	1, 5, 10, 25, 50# box
Dill Seed, whole	1, 5, 10, 25, 50# box
Dill Weed, whole	1, 5, 10, 25# box
Fennel Seed, cracked	5, 10, 50# box
Fennel Seed, ground	13 oz jar, 5, 10, 25, 50# box
Fennel Seed, whole	15 oz jar, 5, 10, 25, 50# box
Fenugreek, ground	1, 5, 10, 25# box
Garlic, granulated	1, 5, 10, 15, 25, 50# box
Garlic, chopped/minced	5, 10, 25, 50# box

Garlic Powder	17oz jar, 5, 10, 15, 25, 50# box
Ginger, ground	1# jar, 5, 10, 15, 25, 50# box
Habanero Pepper, ground	1, 5, 40# box
Habanero Pepper, crushed	1, 5# box
Jalapeno Pepper, powder, green	1, 5, 10, 20# box
Jalapeno Pepper, granules, green	2, 25# box
Jalapeno Pepper, diced, green	1, 5, 10, 15, 20, 30# box
Jalapeno Pepper, diced, red	1, 5, 10, 15, 20, 30# box
Mace, ground	1, 5, 10, 25, 50# box
Marjoram, ground	1, 5, 10# box
Marjoram, whole	1, 5, 10, 20# box
Mustard Seed, ground	15oz jar, 5, 10, 25# box, 50# bag
Mustard Seed, whole	1, 5, 10, 15, 25, 50# box,
Nutmeg, ground	1# jar, 5, 10, 25, 50# box
Nutmeg, whole	1, 5# box
Onion, chopped	5, 10, 25# box, 40# bag
Onion, green/white roll flakes	1, 5, 10# box
Onion, granulated	1, 5, 10, 15, 25# box
Onion, minced	2, 5, 10, 25# box
Onion, powder	18oz jar, 5, 10, 25, 50# box
Oregano, ground	1, 5, 10, 15, 25, 50# box
Oregano, whole	1, 5, 10, 20# box
Paprika, ground 120 ASTA	18oz jar, 5, 10, 25, 50# box
Paprika, Hungarian	1, 5, 10, 25# box
Parsley, whole	1, 5, 10, 16# box
Poppy Seed, whole	1, 5, 10, 25, 50# box
Red Pepper, crushed hot	1, 5, 10, 25, 40# box
Red Pepper, crushed x-hot	1, 5, 10, 25, 50# box
Red Pepper, ground mild Cayenne	1, 5, 10, 25, 50# box
Red Pepper, ground hot	1# jar, 5, 10, 25, 50# box
Red Pepper, ground x-hot	1, 5, 10, 25, 50# box
Red Pepper, ground superhot	1, 5, 10# box
Rosemary, ground	1, 5, 10, 50# box
Rosemary, whole	1, 5, 10, 30# box
Sage, ground	1, 5, 10# box
Sage, rubbed	2.5# jar, 10, 25# box
Savory, ground	1, 5# box
Savory, whole	1, 5, 10, 20# box
Sesame Seed, whole	5, 10, 25, 50# box
Tarragon Leaf, cut	1, 5, 10, 13# box
Thyme, ground	13oz jar, 5, 10, 25, 50# box
Thyme, whole	1, 5, 10, 25# box
Turmeric, ground	1, 5, 10, 25, 50# box
White Pepper, ground	1, 5, 10, 25, 50# box
White Pepper, whole	1, 5, 10, 15, 25, 50# box

STARTER CULTURE

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Bactoform Starter Culture	unit
NF		No Nitrite Essential Kit - Comminuted	1 Kit for 300#
NF		No Nitrite Essential Kit - Whole Muscle	1 Kit for 500#
NF		Trumark 100 Starter Culture	25/20gram bg/cs

NO NITRITE ESSENTIAL KIT • COMMINUTED

751840 • 1 kit for 300#

Ingredients: Celery Juice Powder/Sea Salt, Starter Culture, Bactoform CS-299 (Lactic Acid Starter Culture).

Use: Combine Celery Powder with other dry ingredients and add to mixer. Bactoform Pouch should be added directly to the bowl chopper early in the process together with the dry ingredients. Follow dosage information on the pouch.

NO NITRITE ESSENTIAL KIT • WHOLE MUSCLE

751850 • 1 kit for 500#

Ingredients: Celery Juice Powder/Sea Salt, Starter Culture, Bactoform CS-299 (Lactic Acid Starter Culture).

Use: Combine Celery Powder with other dry ingredients and add to mixer. Bactoform Pouch should be added directly to the bowl chopper early in the process together with the dry ingredients. Follow dosage information on the pouch.

SUMMER SAUSAGE

MFR	ITEM #	DESCRIPTION	PACKAGING
Witt's		Complete Summer Sausage – G21020	5/5.94# bags = 29.7# cs
Heller		Daniel's Summer Sausage – G32136	50# box
Witt's		Frontier Summer Sausage – G32565	5/5.88# bags = 29.4# cs
NF		Nassau Summer Sausage & CTP -	25/1.06# bags = 26.5# cs
NF		Nassau Summer Sausage & CTP -	10/4.25# bags = 42.5# cs
NF		Nassau Summer Sausage w/o Cure -	25/1# bags = 25# cs
NF		Nassau Summer Sausage w/o Cure – G57335	25# box
NF		Nassau Summer Sausage w/o Cure -	10/4# bags = 40# cs
NF		Nassau Summer Sausage w/o MSG & CTP – G39991	50# box
Heller		Summer & Cervelat Seasoning – G30652	25# box
Heller		Summer Sausage w/o MSG & CTP – G20893	5/5.5# bags = 27.5# cs
Heller		Summer Sausage #1505 – G32084	25# box
Heller		Summer Sausage Seasoning – G33203	7/6.3# bags = 42.91# cs
Witt's		Summer Sausage Seasoning – G22201	25# box
Witt's	277-0034	Summer Sausage Unit – G21034	5/5.88# bags = 29.4# cs
Witt's		Summer Sausage Unit #8059 – G20935	5/6.0625 bag = 30.31# cs

COMPLETE SUMMER SAUSAGE SEASONING UNIT

G21020 • 5/4.968# bags

Ingredients: Hydrolyzed Soy Protein, Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Dextrose, Hydrolyzed Whey Protein, Ascorbic Acid (0.23%), Sodium Citrate (0.16%), with less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

Use: 4.848# seasoning and 0.12# Speed Cure to 50# of meat.

DANIEL'S SUMMER SAUSAGE

G32136 • 50# box

Ingredients: Spices, Paprika, Spice Extractives.

Use: 0.50# seasoning to 100# of meat.

FRONTIER SUMMER SAUSAGE

G32565 • 5/5.88# bags

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard, not more than 1% Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 5.63# seasoning and 0.25# Modern Cure to 100# of meat.

NASSAU SUMMER SAUSAGE & CTP

769025 • 25/1.06# bags / 769101 • 10/4.25# bags

Ingredients: Salt, Dextrose, Monosodium Glutamate (6.66%), Spices, Garlic Powder, Sodium Erythorbate (1.36%), Flavorings, with not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3.

Use: 1# seasoning and .06# Modern Cure to 25# of meat, or 4# seasoning and 0.25# Modern Cure to 100# of meat.

NASSAU SUMMER SAUSAGE w/O CURE*G57335 • 25# box / 769212 • 25/1# bags*

Ingredients: Salt, Dextrose, Monosodium Glutamate (6.66%), Spices, Garlic Powder, Sodium Erythorbate (1.36%), Flavorings, with not more than 2% Tricalcium Phosphate added to prevent caking.

*Use: 1# seasoning to 25# of meat.***SUMMER & CERVELAT SEASONING***G30652 • 25# box*

Ingredients: Spices, Whole Mustard (1.0%), and Spice Extractives.

*Use: 0.50# seasoning to 100# of meat.***SUMMER SAUSAGE w/O MSG & CTP***G20893 • 5/5.5# bags*

Ingredients: Salt, Corn Syrup Solids, Spices, Mustard Seed, and less than 1% Partially Hydrogenated Cottonseed and/or Soybean Oil added as a processing aid. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

*Use: 5.25# seasoning and 0.25# Speed Cure and 10# of water to 100# of meat.***NASSAU SUMMER SAUSAGE w/O MSG & w/O CURE***G39991 • 50# box*

Ingredients: Salt, Dextrose, Maltodextrin, Spice, Garlic Powder, Sodium Erythorbate (1.36%) Natural Flavors, Tricalcium Phosphate and Soybean Oil added as processing aids.

*Use: 1# seasoning to 25# of meat.***SUMMER SAUSAGE SEASONING***G33203 • 7/6.13# bags*

Ingredients: Salt, Corn Syrup Solids (33.3%), Garlic Powder, with not more than 2% Tricalcium Phosphate added to prevent caking. CURE: Salt, Sodium Nitrite (6.25%), Propylene Glycol and Sodium Bicarbonate as processing aids, Red #3. Use:

*5.88# seasoning and 0.25# of Modern Cure to 100# of meat.***SUMMER SAUSAGE SEASONING***G22201 • 25# box*

Ingredients: Spices, Mustard Seed (4.58%).

*Use: 8-10oz seasoning to 100# of meat.***SUMMER SAUSAGE UNIT***G21034 • 5/5.88# bags*

Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, Mustard Seed (0.62%), and less than 1% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red 3, and less than 1% Glycerin to prevent caking.

*Use: 5.63# seasoning and 0.25# Speed Cure to 100# of meat.***SUMMER SAUSAGE #1505***G32084 • 25# box*

Ingredients: Spices (black pepper, coriander, red pepper, nutmeg), spice extractive (nutmeg).

*Use: 0.50# seasoning to 100# of meat.***SUMMER SAUSAGE UNIT #8059***G20935 • 5/6.0625# bags*

Ingredients: Salt, Corn Syrup Solids, Dextrose, Spices, Mustard Flour, Sodium Erythorbate (0.82%), Garlic Powder, Spice Extractives, and less than 2% Partially Hydrogenated Cottonseed and Soybean Oil added to prevent caking. CURE: Salt, Sodium Nitrite (6.22%), Dextrose, Red #3, and less than 1% Glycerin to prevent caking.

*Use: 5.8125# seasoning and 0.25# Speed Cure to 100# of meat***SWEETENERS**

MFR	ITEM #	DESCRIPTION	PACKAGING
NF		Brown Sugar, Brownulated (Granular)	50# bag
NF		Brown Sugar, Light - Cane	50# bag
NF		Brown Sugar, Medium C & H - Cane	50# bag
NF		Corn Syrup Solids	50# bag
NF		Dextrose, Fine Granulated	50# bag
NF		Gelatin 225 Bloom – R01414	50# bag
NF		Home Jell Fruit, Pectin Based	50# bag
NF		White Sugar, Beet	50# bag

TENDERIZERS

MFR	ITEM #	DESCRIPTION	PACKAGING
Heller		Big Dipper Tenderizer – Dry – G33501	25# box
Witt's		Detroit Tenderizer – G20953	25/1# bags = 25# cs
Heller		HIS Trizyme Tenderizer w/o MSG - Low Salt – G33553	10/5# bags = 50# cs
Heller		Trizyme Liquid Tenderizer – G31804	4/1 gallons /cs = 4 gallons
Heller		Papain Meat Tenderizer – G31744	50/.5# bags = 25# cs

BIG DIPPER TENDERIZER

G33501 • 25# box

Ingredients: Salt, Dextrose, Papain, with not more than 2% Calcium Silicate and Propylene Glycol added to prevent caking.

Use: 2.35# of tenderizer per gallon of water.

DETROIT TENDERIZER

G20953 • 25/1# bags

Ingredients: Salt, Sugar, Dextrose, Hydrolyzed Soy Protein, Bromelin, Papain, Spice Extractives, less than 2% Silicon Dioxide added to prevent caking.

Use: 1# of tenderizer per 2 gallons of water.

HIS TRIZYME TENDERIZER w/O MSG • LOW SALT

G33553 • 10/5# bags

Ingredients: Salt, Sugar, Dextrose, Bromelin, Hydrolyzed Corn Protein, Extractives of Black Pepper, Papain, Ficin, not more than 2% Tetrasodium Pyrophosphate, Soybean Oil, and Propylene Glycol added to prevent caking.

Use: 0.40# of tenderizer per gallon of water.

TRIZYME LIQUID TENDERIZER

G31804 • 4/1 gallon/cs

Ingredients: Water, Salt, Sugar, Hydrolyzed Soy and Wheat Gluten Protein, Tetrasodium Pyrophosphate and Monosodium Phosphate, Extractives of Black Pepper, Monosodium Glutamate, Ficin, Bromelin, and Papain.

Use: Mix one part tenderizer to two parts water. Hold meat in solution for 30-60 seconds, depending on thickness.

PAPAIN MEAT TENDERIZER

G31744 • 50/.5# bags/Cs

Ingredients: Salt, sugar, Dextrose, Monosodium Glutamate, Hydrolyzed Corn Protein, Papain, Extractive of Black Pepper, not more than 2% Tetrasodium Pyrophosphate, Soybean Oil, and Propylene Glycol added to prevent caking.

Use: Dissolve 0.50-2.00# of Tenderizer in 1 gallon cold water. Dip meat in solution and hold from 30-60 seconds depending on thickness of meat. Allow to drain.

SHELF STABLE MEAT PRODUCTS

Shelf Stable meat products are those which do not require refrigeration for preservation. Those ingredients added to or processors used to extend the shelflife of products.

1. **Drying** Physical removing of moisture from the product.
2. **Salt** Addition of salt to inhibit microbiological growth.
3. **pH** Starter Culture or Acidulates.
4. **Preservatives** Mold Inhibitors, Sodium or Potassium Lactates, Acid Salts or Citrates.

Drying isn't all that is necessary, we need to achieve a certain reduction in water activity, or a_w . Water activity is the measurement of available water to support microbiological growth. An item may be "dry" but still have sufficient available water to support spoilage organism growth. Flour may have a moisture content of 14%, but have a water activity, a_w of 0.73.

Food	a_w
Water	1.00
Fresh Meat	0.95 - 1.00
Bread	0.94 - 0.97
Cured Meat	0.87 - 0.95
Flour	0.67 - 0.80
Cereals	0.10 - 0.20
Sugar	0.10

A meat product with a_w of less than 0.85 is considered shelf stable. USDA says a_w of Jerky at or less than 0.70 is the critical limit and would not, at this level, support mold growth. Most bacteria do not grow at a a_w 0.91 or lower and most molds do not grow at a a_w of 0.80 or lower.

pH or acidity of a product can influence microbiological growth. The lower the pH or more acid in the product, the less likely spoilage or pathogenic bacteria will grow.

Food	pH
Limes	1.8 - 2.0
Apples	2.9 - 3.3
Summer Sausage	4.3 - 5.0
Watermelon	5.2 - 5.6
Ground Beef	5.1 - 6.2
Chicken	6.2 - 6.4
Milk	6.3 - 6.5
Sweet Corn	7.3

A reduction in pH can be achieved by use of a starter culture, fermenting dextrose to acid or using encapsulated acids which require cooking to 140°F to activate.

Results necessary to achieve control.

	a_w	pH
Campylobacter	–	4.00
Clostridium perfringens	0.93	5.00
E. Coli O157:H7	0.95	4.40
Listeria monocytogenes	0.92	4.39
Salmonella	0.94	3.80
Stah. Aureus	0.85	4.00

The FDA defines "Potentially Hazardous Food" as that which has a pH of greater than 4.60 and a water activity of 0.85 or higher. "Intermediate-Moisture Food" is a food with 15-50 percent moisture and a water activity of 0.60-0.85. These foods require additional pH control, refrigeration, preservatives, and/or pasteurization to produce a stable product.

WHAT DOES IT TAKE TO BE "SHELF STABLE" ?

Meat inspection regulations prescribe product conditions necessary for a dried and/ or acidified products to be marketed as shelf stable (can be marketed at room temperature – needs no handling statement such as "Keep refrigerated" on the label). The two principle conditions are:

- a) MPR of ≤ 3.1 and pH of ≤ 5
- b) MPR of ≤ 1.9 (no pH requirement)

MPR is the moisture-to-protein ration of the product. This is obtained by dividing the % water by the % protein in the product. Fresh raw meat has an MPR of about 3.5, so drying to 3.1 is not a lot of drying. Attaining an MPR of 1.9 would involve considerable drying.

MPR has also long been used in the standard of identity of a number of products. For example, to be called Jerky, the product must attain an MPR ≤ 0.75 , or to be called pepperoni, the product must reach an MPR ≤ 1.6 .

In the past we have always assumed that if a product satisfied these labeling standards, they could be safely marketed without refrigeration (and we still believe that is the case). However, recently the USDA has "uncoupled"

the labeling standard from the safety aspect. We have had many calls from processors whose inspectors have said of such products “Your product has met the labeling standard, but can you prove it is safe if marketed out of refrigeration?”

Fortunately, Dr. Steve Ingham (U of Wisconsin) has tested the growth of *Listeria monocytogenes* and *Staphylococcus aureus* on a wide range of dried and/ or acidified products (these two organisms are of most concern in shelf-stable RTE products). To date, none of such products tested has allowed either organism to grow

at room temperature (should they contaminate the product after cooking), and in every case the pathogens died off slowly during room temperature storage.

Today food safety specialists regard water activity (a_w) as a better indicator of shelf stability/control of pathogen growth than MPR. It is possible that some of these standards in the future may abandon MPR in favor of water activity.

Dr. Dennis Buege – University of Wisconsin, Madison

ACID FERMENTATION

Food Safety • Shelf Life • Flavor • pH Reduction

Fermented Meat Products Provide Flavor, Aroma, Reduced Water Activity, and Shelf Life (Food Safety)

HOW DO I GET THAT TANGY FLAVOR IN MY SAUSAGE? THERE ARE SEVERAL WAYS:

1. **Natural Fermentation** is the old style method of leaving your sausage mixtures sit in the back of the cooler for several days and let the naturally occurring bacteria do their thing. This method is NOT GOOD, as the fermentation is uncontrollable and one does not always get the same results. Some spoilage organisms may get to work before the acid producers have worked enough to inhibit the spoilage bacteria's growth.
2. The addition of **encapsulated acids**, such as citric or lactic is another fermentation method. These crystals of dry powder acids are encapsulated in partially hydrogenated vegetable oil. The addition of 8 to 16 ounces per 100 pounds of sausage usually will provide an acid flavor. The amount depends on just how much tangy flavor you want. Add the encapsulated acids to the mixer just prior to the end of the mix cycle, stuff as normal sausage, and then cook in the smokehouse; the vegetable oil melts at 142°F. The moisture in the meat rehydrates the acid crystal and you now have pH drop, an acid aroma, and an acid flavor. Direct addition of acid would denature many of the meat proteins and they would be unable to bind, which would cause fatting out, lower yields and a general overall lack of body to the sausage.
3. The addition of **acid flavor ingredients**, such as fermentation solids, will give you an acid flavor but not much of a pH drop. So, it will contribute very little

to shelf life or firmness of the sausage. Here the addition of 12 to 20 ounces per 100 pounds of sausage will provide an acid or tangy flavor.

4. **Starter Cultures** are usually lactic acid bacteria, marketed refrigerated or frozen, which give a processor the best results when producing a fermented sausage, such as summer sausage, snack sticks, pepperoni, or genoa salami. Usually only 10 to 25 grams are needed per 100 pounds of sausage. Add the controlled amount of culture at the time of mixing and ferment in a controlled smokehouse to achieve consistent results, batch after batch, week after week. Add the correct amount of culture to a pint or two of cold, unchlorinated water (the organisms are killed at 117-118°F so do not use warm water), and mix well. Then add this mixture to your mixer approximately 45 seconds before you are finished mixing your sausage. Stuff the product as you normally would and place it in the smokehouse. Ferment at 95° to 98°F for 12 to 16 hours depending on how much tangy flavor you wish to achieve. When the desired pH is reached, turn up the smokehouse temperature and finish off the product according to your normal smokehouse schedule. Starter cultures need dextrose or corn syrup solids to ferment into lactic acid; they will ferment regular sugar, but at a much reduced rate. If you do not get the desired pH, A) The organism may have run out of food; they need a minimum of 0.75 pounds of dextrose, 1.3 pounds of corn syrup solids, or combination thereof. B) You may have added the starter too soon to the mixer, in an initial high salt concentration. C) There may be chlorine in your water. D) The temperature of the house may be either too high or too low. E) The starter culture may have been mishandled. Keep the culture frozen.

GDL Glucono delta lactone is an ingredient that, when exposed to heat, will generate an acid flavor. It is primarily used to accelerate color formation. Use it at 0.50-1.0% rate, although higher levels will yield a bitter acid flavor. Also, you will only get a maximum pH drop of 0.5.

Information for any meat type snack stick—Beef, Pork, Poultry, Bison, Exotic, and Wild Game. Sodium Nitrite can only be used with amenable meats or formulations containing at least 3% meat. Fat contents cannot exceed 30%. Too lean results in a tough, rubbery texture and it's costly.

Manufacture Snack Sticks using:

- **Cellulose Casings** Must be peeled off after cooking.
- **Collagen Casings** The most popular, choose natural or mahogany (smoked color), 15, 16, 18, 19, 21 or 23mm
- **Natural Casings** Lamb or Sheep 20-22MM
- Some extrude without a casing. They must be cooked and smoked on a shelf.

Shelf Stability Must Meet the Following Criteria:

- pH 5.2 and $A_w < 0.95$ or pH 5.0 or $A_w < 0.91$

Lower the pH through addition of:

ACID FERMENTATION (CONT)

1. A Starter Culture and fermentation cycle during cooking.
2. Addition of encapsulated acids approximately 12 to 16oz per 100# of meat.
3. Addition of Glucono Delta Lactone (GDL) 16-20oz per 100# of meat. Adding more does not influence pH reduction.

Lowering the WA (Water Activity) can be accomplished through drying or tying up the free water in a meat system. Sodium or Potassium Lactate will not only tie up some water, it also inhibits the growth of many microorganisms to include Listeria. Prior to packaging, Snack Sticks can be dipped in or sprayed with a solution of Potassium Sorbate to inhibit mold growth. The USDA recommends 3.25oz dissolved in 1 gallon of water.

Helpful Hint: 1 ounce per 100# batch of Sodium Phosphate will reduce surface tension resulting in faster stuffing and a reduction in the amount of smearing.

PACKAGING

BUTCHER PAPER

Ask about volume discounts

MFR	ITEM #	DESCRIPTION
PS	490-0008	12" x 1300' White 40lb Butcher Paper Roll
PS	490-0001	15" x 1300' White 40lb Butcher Paper Roll
PS	490-0003	18" x 1300' White 40lb Butcher Paper Roll
CPC	490-0010	18" x 1300' White 40lb Butcher Paper Roll – No Simpson
PS	490-0004	20" x 1300' White 40lb Butcher Paper Roll
PS	490-0009	15" x 1100' White 50lb Butcher Paper Roll
PS	490-0002	18" x 1100' White 50lb Butcher Paper Roll
PS	490-0006	20" x 1100' White 50lb Butcher Paper Roll

KRAFT PAPER

MFR	ITEM #	DESCRIPTION
PS	494-0002	15" x 1275' Kraft 40lb Paper Roll
PS	494-0004	18" x 1275' Kraft 40lb Paper Roll
PS	494-0006	20" x 1275' Kraft 40lb Paper Roll

FREEZER FILM

MFR	ITEM #	DESCRIPTION
Shields	262-0001	15" x 4500' 1mil Freezer Film Roll
Shields	262-0002	18" x 4500' 1mil Freezer Film Roll
Shields	262-0003	20" x 4500' 1mil Freezer Film Roll

FREEZER PAPER

MFR	ITEM #	DESCRIPTION
PS	386-0024	15" x 1100ft 35+5 Freezer Paper Roll
CPC	386-0025	15" x 1100ft EZ Wrap 35+5 Freezer Paper
PS	386-0006	18" x 1100ft 35+5 Freezer Paper Roll
PP	386-0009	18" x 1100ft 35+5 KRAFT Freezer Paper Roll
PS	386-0017	20" x 1100ft 35+5 Freezer Paper Roll
PS	386-0015	15" x 1100ft 40+6 Freezer Paper Roll
PS	386-0016	18" x 1100ft 40+6 Freezer Paper Roll
PS	386-0008	20" x 1100ft 40+6 Freezer Paper Roll

PRE-CUT FREEZER PAPER

MFR	ITEM #	DESCRIPTION
PS	386-0022	12 x 15 40+6 Precut Freezer Sheets, 1000/cs
PS	386-0012	15 x 15 40+6 Precut Freezer Sheets, 1000/cs
PS	386-0013	15 x 18 40+6 Precut Freezer Sheets, 1000/cs
PS	386-0011	18 x 18 40+6 Precut Freezer Sheets, 1000/cs
PS	386-0014	18 x 21 40+6 Precut Freezer Sheets, 1000/cs

SHRINK FILM

Cryovac OPTI 111 Shrink Film, Excellent for Wrapping Freezer Packs
Double wrapping is recommended.

ITEM#	DESCRIPTION	SOLD BY
264-0038	8" x 3500' 75 Gauge Center Fold Shrink Film, Opti 111, 2 Rolls/Case, Price per Case	Case
264-0033	10" x 3500' 75 Gauge Center Fold Shrink Film, Opti 111, 2 Rolls/Case, Price per Case	Case
264-0035	16" x 3500' 75 Gauge Center Folded Shrink Film, Opti 111, 1 Roll/Case, Price per Case	Case

CASE READY MEAT FILM

Berry Plastics Case Ready Meat Film, PVC, Meant to be used with a Stretch Film Overwrapper.
For film meant for automatic wrappers, please ask your Corpac representative.

ITEM#	DESCRIPTION	SOLD BY
262-0030	15" x 5000' Berry Plastics Premium L Film, Dual Layer 49ga	Roll
262-0028	18" x 5000' Berry Plastics Premium L Film, Dual Layer 49ga	Roll
262-0031	20" x 5000' Berry Plastics Premium L Film, Dual Layer 49ga	Roll
262-0017	18" x 3000' Berry Plastics Meat Cling Film, 96ga	Roll
262-0021	18" x 2000' Metro Food Service Film, Cutter Box	Box

FOAM TRAYS

Processor Trays
Ask about volume discounts

SIZE	CASE QTY	White	Yellow	Black	Rose	Blue	Green
#2P – 8.0 x 5.75 x 1.2	4/100	280-0370					N/A
#4P – 9.25 x 7.1 x 1.2	4/75	280-0430					N/A
#8P – 10.5 x 8.5 x 1.4	4/75	280-0330		280-0376			N/A
#8PZ – 10.5 x 8.5 x 1.2	4/100	280-0429					N/A
#10P – 10.75 x 5.5 x 1.22	4/75	280-0168					N/A
#10PLZ – 10.75 x 5.5 x 1.22	4/100	280-0431					

FOAM TRAYS

Supermarket Trays
Ask about volume discounts

SIZE	CASE QTY	White	Yellow	Black	Rose	Blue	Green
#1 – 5.1 x 5.1 x .91	8/125		N/A				
#1S – 5.1 x 5.1 x .65	8/125						N/A
#2 – 8.2 x 5.7 x .91	4/125	280-0190		280-0285			
#2S – 8.2 x 5.7 x .65	4/125	280-0378					N/A
#4S – 9.1 x 7.1 x .65	4/125						N/A
#4D – 9.5 x 7.0 x 1.2	4/100						N/A
#8S – 10.0 x 8.0 x .65	4/125						N/A
#8H – 10.5 x 8.3 x 1.1	4/100						
#9L – 11.8 x 9.8 x 1	2/100						N/A
#9H – 11.8 x 9.8 x 1.1	2/125						N/A
#10S – 10.7 x 5.7 x .65	4/125	280-0320					N/A
#10K – 10.6 x 6.8 x 2.2	2/125			N/A		N/A	
#12S – 11.0 x 9.0 x .65	2/125						N/A
#17S – 8.3 x 4.8 x .65	8/125	280-0327		280-0342			N/A
#20S – 8.7 x 6.2 x .65	4/125			280-0302			N/A
#25S – 14.8 x 8.0 x 1	2/125	280-0304					N/A
#27S – 15.0 x 5.5 x .9	2/125	280-0375	N/A				N/A

SOAKER PADS

Absorbent products provide food marketers the flexibility to choose the ideal absorbent solution for your packaging environment.

ITEM#	DESCRIPTION	SOLD BY
280-0083	3 1/3 x 6 Reversible White Soaker Pad, 2000 per Case	Case
280-0267	4.5 x 6 Zap Soaker Pad, Black, 40 Gram, 2,750 per Case	Case
280-0310	4.5 x 6 Zap Soaker Pad, White, 40 Gram, 2,750 per Case	Case

GUMMED TAPE

Ask about volume discounts

Custom printed tape with your message available. Please ask your Corrpac rep for more details.

MFR	ITEM #	DESCRIPTION
API	462-0001	1" x 500' White GSO Tape, 30/Case
API	464-0023	1" x 500' Kraft GSO Tape, 30/Case
API	464-0002	1" x 500' White "Not For Sale" Tape, 30/Case
API	464-0017	1" x 500' White "USDA Safe Handling" Tape, 30/Case
API	464-0031	1 1/2" x 500' White GSO Tape, 20/Case
API	464-0001	1 1/2" x 500' White "Not For Sale" Tape, 20/Case
API	464-0006	1 1/2" x 500' White "USDA Safe Handling" Tape, 20/Case
API	230-0609	GSO Tape Dispenser, Made for 1" to 1 1/2" GSO Tape, Price per Each

INTERLEAVING SHEETS

MFR	ITEM #	DESCRIPTION
DIXIE	280-0155	6 x 10 3/4 High Density Interleaving Sheet, 1000/Box, 10 per Case
DIXIE	280-0013	8 x 10 3/4 High Density Interleaving Sheet, 1000/Box, 10 boxes per Case
DIXIE	280-0032	10 x 10 3/4 High Density Interleaving Sheet, 1000/Box, 10 boxes per Case
McNAIRN	492-0002	10 x 10 3/4 Waxed Deli Sheets, 1000 per Box, 12 Boxes per Case
DIXIE	492-0001	10 x 10 3/4 Waxed Deli Sheets, 1000 per Box, 12 Boxes per Case

BULKER PAPER

Ask about volume discounts

MFR	ITEM #	DESCRIPTION
PAPERCON	384-0001	4 9/16" x 400' Patty Paper, 20 Rolls per Case
PAPERCON	384-0005	4" x 1650' Bulker Paper, 4 Rolls per Case
	384-0003	5 3/16" Single Sheet Tear Pin Patty Paper, 20M per Case, Price per Case

VACUUM POUCHES

Flair Pack 300 – 2.76m il, Sealed three side
Made in China and Canada

Ask about volume discounts

ITEM#	SIZE	CASE/WT	CASE QTY
	2.5 x 10	12	2000
	2.5 x 15	24	3000
	5 x 7	30	4000
280-0281	5 x 8	10	1000
280-0035	6 x 8	11	1000
280-0031	6 x 10	14	1000
280-0033	6 x 12	16	1000
280-0019	6 x 15	20	1000
	6 x 20	26	1000
280-0268	7 x 9	14	1000
	7 x 11	17	1000
	7 x 12	19	1000
	7 x 15	22	1000
280-0071	8 x 8	15	1000
280-0036	8 x 10	18	1000
280-0034	8 x 12	21	1000
	8 x 13	23	1000
280-0228	8 x 14	24	1000
280-0170	8 x 15	26	1000
	8 x 18	16	500
280-0070	8 x 22	36	1000
280-0287	8 x 25	22	500
280-0077	8 x 30	27	500
	9 x 12	24	1000
	9 x 25	25	500
280-0137	10 x 10	22	1000
280-0042	10 x 12	26	1000
	10 x 13	28	1000
280-0043	10 x 15	32	1000
280-0067	10 x 18	37	1000
	10 x 22	24	500

ITEM#	SIZE	CASE/WT	CASE QTY
	10 x 25	27	500
280-0072	10 x 32	35	500
280-0037	12 x 12	31	1000
	12 x 14	36	1000
280-0060	12 x 16	21	500
280-0269	12 x 18	24	500
	12 x 20	27	500
	12 x 22	29	500
	12 x 26	33	500
280-0021	14 x 16	25	500
	14 x 18	28	500
280-0061	14 x 20	30	500
	14 x 24	36	500
	14 x 26	39	500
280-0098	14 x 32	24	250
	16 x 18	31	500
280-0152	16 x 20	35	500
	16 x 22	36	500
280-0123	16 x 24	41	500
	16 x 26	45	500
	16 x 30	26	250
280-0073	18 x 20	39	500
280-0099	18 x 22	22	250
	18 x 28	27	250
280-0437	18 x 30	29	250
280-0156	20 x 25	27	250
280-0087	20 x 28	30	250
	22 x 26	31	250
	22 x 34	40	250
280-0226	24 x 30	39	250

Flair Pack 400 – 4.0mil Sealed 3 Sides
Made in China and Canada

ITEM#	SIZE	CASE/WT	CASE QTY
	6 x 9	15	1000
	6 x 10	19	1000
	6 x 12	21	1000
280-0109	6 x 15	27	1000
	6 x 20	35	1000
	7 x 12	25	1000
	7 x 22	21	500
	7 x 24	24	500
280-0104	8 x 10	24	1000
280-0059	8 x 12	28	1000
280-0160	8 x 14	31	1000
280-0114	8 X 18	20	500
	8 x 22	24	500
	8 x 24	28	500
	9 x 22	28	500
280-0105	10 X 12	35	1000
280-0106	10 x 16	22	500
280-0100	10 x 18	25	500

Flair Pack 500 – 5.0mil Sealed 3 Sides
Made in China and Canada

ITEM#	SIZE	CASE/WT	CASE QTY
	6 x 9	18	1000
	6 x 10	23	1000
	6 x 12	27	1000
	6 x 15	33	1000
	7 x 12	32	1000
	7 x 16	38	1000
	7 x 22	26	500
	8 x 10	29	1000
	8 x 12	35	1000
	8 x 15	22	500
	8 x 22	30	500
	8 x 24	33	500
	10 x 12	24	500
	10 x 14	25	500
	10 x 15	27	500
	10 x 16	23	500
	10 x 18	26	500
	10 x 22	32	500

ITEM#	SIZE	CASE/WT	CASE QTY
	10 x 22	32	500
	10 x 24	34	500
	10 x 26	36	500
	12 X 14	24	500
280-0196	12 X 16	27	500
280-0053	12 x 18	30	500
	12 X 26	22	250
280-0186	14 X 16	33	500
	14 X 18	35	500
280-0085	14 x 20	20	250
	14 X 24	24	250
280-0222	16 X 20	22	250
	16 X 22	25	250
280-0107	16 X 24	27	250
280-0115	18 X 28	36	250
	20 x 25	36	250
	24 X 30	40	200

ITEM#	SIZE	CASE/WT	CASE QTY
	12 x 14	30	500
	12 x 16	33	500
	12 x 18	36	500
	12 x 22	24	250
	12 x 30	32	250
	14 x 18	23	250
	14 x 20	25	250
	14 x 24	30	250
	16 x 20	29	250
	16 x 24	34	250
	16 x 26	38	250
	18 x 28	36	200
280-0108	18 x 30	38	200
	20 x 25	35	200
	22 x 30	46	200
	22 x 34	39	150
	24 x 30	38	150

VACUUM POUCHES - USA

Clarity™ by Cryovac® 3mil Vacuum Pouches

Made in the USA

Combine quantities for price breaks. Please call for greater than 25 case pricing.

ITEM#	SIZE	CASE QTY
	2.25 x 13	2000
	2.5 x 10	2000
	4 x 8	1000
	4 x 10	1000
	4.5 x 15	1000
	5 x 7	1000
	5 x 9	1000
	6 x 8	1000
	6 x 8.5	1000
	6 x 10	1000
	6 x 12	1000
	6 x 15	1000
	6 x 20	1000
	7 x 8	1000
	7 x 9	1000
	7 x 11	1000
	8 x 8	1000
	8 x 10	1000
	8 x 12	1000
	8 x 15	1000
	10 x 10	1000
280-0125	10 x 12	1000
	10 x 13	1000
	10 x 15	1000
	10 x 18	500

ITEM#	SIZE	CASE QTY
	10 x 20	500
	10 x 22	500
	10 x 30	500
	11 x 30	500
	12 x 12	1000
	12 x 14	1000
	12 x 15	500
	12 x 16	500
	12 x 18	500
	12 x 22	500
	14 x 16	500
	14 x 20	500
	14 x 24	500
280-0293	16 x 16	500
	16 x 20	500
280-0126	16 x 24	500
	16 x 26	250
	16 x 28	500
	18 x 18	500
	18 x 22	500
	18 x 28	250
	20 x 25	250
	20 x 28	250
	22 x 34	250
	24 x 30	250

3MIL SAFE HANDLING VACUUM POUCHES

Clarity™ by Cryovac® 3mil Vacuum Pouches

Made in the USA

Pre-Printed with "Safe Handling Instructions" on the face of the bag.

Combine quantities for price breaks. Please call for greater than 25 case pricing.

ITEM#	SIZE	CASE QTY
	6 x 8	1000
	6 x 12	1000
280-0128	8 x 10	1000
280-0127	8 x 12	1000
	8 x 15	1000
	10 x 13	1000

ITEM#	SIZE	CASE QTY
	10 x 15	500
	12 x 16	500
	12 x 18	500
	14 x 16	500
	14 x 20	500

3MIL HIGH BARRIER VACUUM POUCHES

Clarity™ by Cryovac® 3mil Vacuum Pouches

Made in the USA

Use where extra light oxygen barrier is needed.

Combine quantities for price breaks. Please call for greater than 25 case pricing.

ITEM#	SIZE	CASE QTY
	6 x 8	1000
	6 x 10	1000
	6 x 12	1000
	7 x 12	1000
	8 x 10	1000
	8 x 12	1000
	8 x 15	1000
	10 x 13	1000
	12 x 14	1000
	12 x 18	500
	14 x 16	500

4MIL VACUUM POUCHES

Clarity™ by Cryovac® 3mil Vacuum Pouches

Made in the USA

Combine quantities for price breaks. Please call for greater than 25 case pricing.

ITEM#	SIZE	CASE QTY
	6 x 8	1000
	6 x 10	1000
	6 x 12	1000
	8 x 10	1000
	8 x 12	1000
	8 x 22	500
	10 x 13	500
	10 x 15	500

5MIL VACUUM POUCHES

Clarity™ by Cryovac® 3mil Vacuum Pouches

Made in the USA

Combine quantities for price breaks. Please call for greater than 25 case pricing.

ITEM#	SIZE	CASE QTY
	8 x 12	1000

3MIL GOLD METALLIC VACUUM POUCHES

Clarity™ by Cryovac® 3mil Vacuum Pouches

Made in the USA

Metallic design on back panel with a clear front panel.

Combine quantities for price breaks. Please call for greater than 25 case pricing.

ITEM#	SIZE	CASE QTY
	4 x 9	500
	6 x 8	500
	8 x 10	500
280-0158	8 x 12	500
	10 x 15	500

ITEM#	SIZE	CASE QTY
	10 x 16	500
	10 x 20	500
	12 x 14	500
280-0129	12 x 18	500
	12 x 22	500
	14 x 20	500
	16 x 20	500
	16 x 26	250

SHRINK BAGS

Cryovac®

Series 2000 High Shrink Barrier Bags

B2870 All Purpose – Good for cheese, processed meats, and retail fresh meats

Styles of Shrink Bags

Curved End Seal	CE	Curved End Seal	CS
Straight End Seal	SE	Straight End Seal	TS
Poultry Shape End Seal	XE	Wedge Side Seal	WS
Shank End Seal	KE		

ITEM#	SIZE	SEAL	CASE/QTY	ITEM#	SIZE	Qty per Box
	3 x 12	CS	4000		3 x 12	250
	3.5 x 9	CE	3000		3.5 x 9	250
	3.5 x 9	TS	4000		3.5 x 9	250
	3.5 x 10	CE	3000		3.5 x 10	250
	3.5 x 14	CE	3000		3.5 x 14	250
	4 x 6	TS	6000		4 x 6	250
	4 x 8	CE	3000		4 x 8	250
	4 x 10	CE	3000		4 x 10	250
	4 x 12	CE	3000		4 x 12	250
	4 x 12	TS	3000		4 x 12	250
	4 x 15	CE	2500		4 x 15	250
	4.5 x 6	CE	3500		4.5 x 6	250
	4.5 x 7	CE	3500		4.5 x 7	250
	4.5 x 8	CE	3000		4.5 x 8	250
	4.5 x 10	CE	3000		4.5 x 10	250
	4.5 x 12	CE	3000		4.5 x 12	250
	4.5 x 14	CE	3000		4.5 x 14	250
	4.5 x 18	CE	2500		4.5 x 18	250
	5 x 6	CE	3500		5 x 6	250
	5 x 7	CE	3500		5 x 7	250
	5 x 8	CE	3000		5 x 8	250
280-0345	5 x 9	CE	3000		5 x 9	250
	5 x 10	CE	3000		5 x 10	250
	5 x 10	SE	3000		5 x 10	250
	5 x 10	TS	4000		5 x 10	250
	5 x 10	WS	4000		5 x 10	250
	5 x 13	CE	3000		5 x 13	250
	5 x 17	CE	2500		5 x 17	250
	5 x 23	CE	2000		5 x 23	250
	5 x 24	CE	2000		5 x 24	250
	5.5 x 8	CE	3000		5.5 x 8	250
	5.5 x 9	CE	3000		5.5 x 9	250
	5.5 x 10	CE	3000		5.5 x 10	250
	5.5 x 10	SE	3000		5.5 x 10	250
	5.5 x 16	CE	2500		5.5 x 16	250
	5.5 x 26	CE	2000		5.5 x 26	250
	6 x 7	TS	4000		6 x 7	250
	6 x 8	CE	2500		6 x 8	250

ITEM#	SIZE	SEAL	CASE/QTY	ITEM#	SIZE	Qty per Box
	6 x 8	SE	2500		6 x 8	250
	6 x 9	CE	2500		6 x 9	250
	6 x 9	SE	2500		6 x 9	250
	6 x 10	CE	2500		6 x 10	250
	6 x 10	WS	4000		6 x 10	250
	6 x 11	CE	2500		6 x 11	250
	6 x 14	CE	2000		6 x 14	250
	6 x 18	CE	2500		6 x 18	250
	6 x 21	CE	2000		6 x 21	250
	6 x 24	CE	1500		6 x 24	250
	6 x 30	CE	1000		6 x 30	250
	6.5 x 8	CE	2500		6.5 x 8	250
	6.5 x 10	CE	2500		6.5 x 10	250
	6.5 x 12	CE	2500		6.5 x 12	250
	6.5 x 14	CE	2000		6.5 x 14	250
	7 x 7	CE	3000		7 x 7	250
	7 x 8	SE	3000		7 x 8	250
	7 x 9	CE	3000		7 x 9	250
	7 x 12	CE	2500		7 x 12	250
280-0352	7 x 14	CE	2000		7 x 14	250
	7 x 15	CE	2000		7 x 15	250
	7 x 20	CE	1250		7 x 20	250
	7 x 28	CE	1500		7 x 28	250
	7.5 x 17	CE	1250		7.5 x 17	250
	7.5 x 20	CE	1250		7.5 x 20	250
	7.5 x 22	CE	1000		7.5 x 22	250
280-0318	8 x 10	CE	3000		8 x 10	250
	8 x 12	CE	2500		8 x 12	250
280-0270	8 x 14	CE	2000	280-0270	8 x 14	250
	8 x 16	CE	1250		8 x 16	250
	8 x 18	CE	1250		8 x 18	250
	8 x 23	CE	1500		8 x 23	250
	8 x 28	CE	750		8 x 28	250
	8.5 x 19	CE	1250		8.5 x 19	250
	9 x 10	CE	3000		9 x 10	250
280-0292	9 x 12	CE	3000	280-0291	9 x 12	250
	9 x 13	CS	4000		9 x 13	250
	9 x 18	CE	1250		9 x 18	250
	9 x 22	CE	1000		9 x 22	250
	9 x 28	CE	750		9 x 28	250
	10 x 13	CE	2500		10 x 13	250
280-0341	10 x 15	CE	1000		10 x 15	250
280-0283	10 x 18	CE	1250		10 x 18	250
	10 x 20	CE	1000		10 x 20	250
	10 x 24	CE	1000		10 x 24	250

ITEM#	SIZE	SEAL	CASE/QTY	ITEM#	SIZE	Qty per Box
	10 x 30	CE	750		10 x 30	250
	11 x 13	CE	1000		11 x 13	250
	11 x 16	CE	1250		11 x 16	250
	11 x 18	CE	1250		11 x 18	250
280-0346	11 x 20	CE	1000	280-0363	11 x 20	250
	11 x 23	CE	500		11 x 23	250
	11 x 25	CE	500		11 x 25	250
	12 x 14	CE	1000		12 x 14	250
	12 x 16	CE	1250		12 x 16	250
	12 x 18	CE	1250		12 x 18	250
	12 x 22	CE	1000		12 x 22	250
	12 x 26	CE	500		12 x 26	250
	12 x 30	CE	500		12 x 30	250
	13 x 15	CE	1250		13 x 15	250
	13 x 17	CE	1000		13 x 17	250
	13 x 20	CE	1250		13 x 20	250
	13 x 26	CE	500		13 x 26	250
	14 x 16	CE	1000		14 x 16	250
	14 x 18	CE	1250		14 x 18	250
	14 x 20	CE	1250		14 x 20	250
	14 x 24	CE	500		14 x 24	250
	14 x 26	CE	500		14 x 26	250
	14 x 28	CE	500		14 x 28	250
	14 x 32	CE	500		14 x 32	250
	15 x 20	CE	1000		15 x 20	250
	15 x 30	CE	750		15 x 30	250
	16 x 20	CE	750		16 x 20	250
280-0290	16 x 26	CE	500		16 x 26	250
	16 x 30	CE	500		16 x 30	250
	20 x 28	CE	500		20 x 28	250
	22 x 34	CE	500	280-0272	22 x 34	250

More thicknesses and sizes available upon request

SHRINK BAGS

Cryovac ®

Series E2380 Fresh Poultry Non-Barrier Bags

Best for poultry items because of it's ability to breathe.

ITEM#	SIZE	SEAL	CASE/QTY	ITEM#	SIZE	Qty per Box
230-0228	9 x 16	CE	2000	280-0343	9 x 16	250
	10 x 16	CE	1250		10 x 16	250
	10.5 x 19	CE	1250		10.5 x 19	250
280-0387	12 x 20	CE	1250	280-0348	12 x 20	250
	12 x 24	CE	1000		12 x 24	250
	14 x 24	CE	750		14 x 24	250
280-0290	16 x 26	CE	750	280-0383	16 x 26	250

WAXED BONE GUARD

Maximum protection with deadfold capability

- Sanitary wax-impregnated polypropylene retains it's shape when placed over product prior to packaging.
- Protects against punctured pouches and eliminates mold growth.

ITEM#	DESCRIPTION	CASE QTY
	4 ½" Wide x 150'	8
280-0124	9" x Wide x 150'	4
	18" Wide x 150'	2

STRING AND NETTING

ITEM#	DESCRIPTION	CASE QTY
280-0094	#2 12 Ply-Cotton/Poly Blend String, Price per Each	1
280-0002	#2 16 Ply Cotton/Poly Blend Twine, Sold Per Cone	1
280-0084	#2 24 Ply Cotton/Poly Blend Twine, Sold Per Cone	1
280-0003	#5 8 Ply Cotton Twine, 12 Cones Per Case, Sold Per Case	12
280-0016	# 9 Meat Twine 2 Lb Cone Nylon Twine (Astra Twine)	1
280-0001	#18 Meat Netting Rayon, 50 Yds (Zip Net)	1
280-0173	3" Flat Width, 6-1/2" Diameter x 22" Circle Polyester Netting, 20-Square, Price per Roll	1
280-0157	2-1/4" Flat Width, 5" Diameter x 14 1/4 Circle Polyester Netting, 14-Square, Price per Roll	1
280-0121	24 Squares, 7" diam x 18" L, E-Z Peel Clipped Meat Netting, Price per Bag	1
280-0145	Cotton/Polyester Bend Elastic Netting Rolls, 22 Square, 150' per Roll, Price per Roll	1
280-0748	Handy Twine Knife, Size #8, Sold per Each	1
280-0749	Handy Twine Knife, Size #9, Sold per Each	1
280-0750	Handy Twine Knife, Size #10, Sold per Each	1
280-0751	Handy Twine Knife, Size #11, Sold per Each	1
280-0752	Handy Twine Knife, Size #12, Sold per Each	1

BAGS – PAPER

Various Common Sizes

ITEM#	DESCRIPTION	SOLD BY
282-0005	#4 Grocery Sack, Kraft 52# Hvyd 5 x 3-1/8 x 9-3/4, 500/Bale	bale
282-0012	#8 Grocery Sack, Kraft Hvy 57# 6-1/8 x 4-1/6 x 12-7/16, 500/Bale	bale
282-0017	#16 Grocery Sack, Kraft 40# 7 3/4 x 4 7/8 x 15 3/4, 500/Bale	bale
282-0008	#62 Carry Sack, Kraft 66# 12 x 7 x 23-1/4, 250/Bale	bale
282-0014	#86 Grocery Sack, Kraft 80# 12 x 7 x 17, 400/Bale	bale
280-0182	4" x 1/4" Red Twist Ties, Paper Covered, 2000/Pack	pack
360-0001	#32 Natural Crepe Rubber Bands, 3" x 1/8" x 1/32" 1Lb Bag, 25#/Case	bag

Additional Stock and Custom Sizes Available

MEAT BAGS

ITEM#	DESCRIPTION	SOLD BY
230-0594	Bag Staples 1/2" x 9/16" Poly Bag Sealer Clips, 2000 per Case	case
282-0034	11lb Blank Bag 4 1/4 x 10 1/2 2mil Flat Bag, White Opaque 11lb, Keyhole, No Print, 1000/cs, Price per Case, 35460001	case
282-0035	Pork Sausage 11lb For Sale 4 1/4 x 10 1/2 2mil Flat Bag, Pork Sausage 11lb, Keyhole, Printed, 1000/cs, Price per Case, 35461001	case
282-0036	Ground Beef 11lb For Sale 4 1/4 x 10 1/2 2mil Flat Bag, Ground Beef 11lb, Keyhole, Printed, 1000/cs, Price per Case, 35462001	case
282-0037	Pork Sausage 11lb NFS 4 1/4 x 10 1/2 2mil Flat Bag, Pork Sausage 11lb, Keyhole, Not For Sale, 1000/cs, Price Case, 35463001	case
282-0038	Ground Beef 11lb NFS 4 1/4 x 10 1/2 2mil Flat Bag, Ground Beef 11lb, Keyhole, Not For Sale, 1000/cs, Price per Cs 35464001	case
282-0039	Ground Beef 21lb For Sale 4 1/4 x 13 1/2 2mil Flat Bag, Ground Beef 21lb, Keyhole, Printed, 1000/cs, Price per Cs, 35462002	case
282-0040	Ground Beef 21lb NFS 4 1/4 x 13 1/2 2mil Flat Bag, Ground Beef 21lb, Keyhole, Not For Sale, 1000/cs, Price per Cs 35464002	case
282-0041	21lb Blank Bag 4 1/4 x 13 1/2 2mil Flat Bag, White Opaque 21lb, Keyhole, No Print, 1000/cs, Price per Cs, 35460002	case
282-0042	51lb Blank Bag 6 x 18 2mil Flat Bag, White Opaque 51lb, Keyhole, No Print, 1000/cs, Price per Cs, 35460005	case
282-0056	11lb Wild Game 4 1/4 x 10 1/2 2mil Flat Bag, Wild Game 11lb, Keyhole, Not For Sale, 1000/cs, Price/Case, 35465001	case
282-0057	11lb GP NFS 4 1/4 x 10 1/2 2mil Flat Bag, Ground Pork 11lb, Keyhole, Not For Sale, 1000/cs, Price/Case, 35460012	case

PLASTIC/POLY BAGS

ITEM#	ITEM DESCRIPTION	SOLD BY
080-0036	5 X 3.5 X 13 .001 Low Density Gusset Bag, 1000 per case.	case
080-0038	5 X 4 X 24 .001 Low Density Gusset Bag, 1000 per case.	case
080-0039	5 X 4.5 X 15 .001 Low Density Gusset Bag, 1000 per case.	case
080-0083	4 X 2 X 8 .0015 Low Density Gusset Bag, 1000 per case.	case
080-0090	6 X 3.5 X 15 .0015 Low Density Gusset Bag, 1000 per case.	case
080-0092	6 X 4 X 12 .0015 Low Density Gusset Bag, 1000 per case.	case
080-0097	8 X 4 X 18 .0015 Low Density Gusset Bag, 1000 per case.	case
080-0107	12 X 8 X 30 .0015 Low Density Gusset Bag, 500 per case.	case
080-0108	15 X 9 X 24 .0015 Low Density Gusset Bag, 500 per case.	case
080-0115	20 X 18 X 26 .0015 Low Density Gusset Bag, 500 per case.	case
080-0116	20 X 18 X 30 .0015 Low Density Gusset Bag, 250 per case.	case
080-0122	6 X 3 X 12 .002 Low Density Gusset Bag, 1000 per case.	case
080-0123	6 X 3 X 15 .002 Low Density Gusset Bag, 1000 per case.	case
080-0126	8 X 3 X 15 .002 Low Density Gusset Bag, 1000 per case.	case
080-0127	8 X 4 X 18 .002 Low Density Gusset Bag, 1000 per case.	case
080-0128	8 X 4 X 21 .002 Low Density Gusset Bag, 1000 per case.	case
080-0133	12 X 8 X 20 .002 Low Density Gusset Bag, 500 per case.	case
080-0135	12 X 8 X 30 .002 Low Density Gusset Bag, 500 per case.	case
080-0137	16 X 14 X 36 .002 Low Density Gusset Bag, 250 per case.	case
080-0139	20 X 18 X 30 .002 Low Density Gusset Bag, 200 per case.	case
080-0143	30 X 26 X 60 .002 Low Density Gusset Bag, 100 per case.	case

ITEM#	ITEM DESCRIPTION	SOLD BY
090-0063	10 X 12 .001 Linear Low Density Flat Bag, 1000 per case.	case
090-0086	14 X 30 .001 Linear Low Density Flat Bag, 1000 per case.	case
090-0100	18 X 30 .001 Linear Low Density Flat Bag, 1000 per case.	case
090-0107	22 X 24 .001 Linear Low Density Flat Bag, 500 per case.	case
090-0167	4 X 6 .0015 Low Density Flat Bag, 5000 per case.	case
090-0177	5 X 8 .0015 Low Density Flat Bag, 2000 per case.	case
090-0179	5 X 12 .0015 Low Density Flat Bag, 2000 per case.	case
090-0184	6 X 8 .0015 Low Density Flat Bag, 2000 per case.	case
090-0200	8 X 12 .0015 Low Density Flat Bag, 1000 per case.	case
090-0206	9 X 12 .0015 Low Density Flat Bag, 1000 per case.	case
090-0224	12 X 15 .0015 Low Density Flat Bag, 1000 per case.	case
090-0226	12 X 18 .0015 Low Density Flat Bag, 1000 per case.	case
090-0341	6 X 9 .002 Low Density Flat Bag, 2000 per case.	case
090-0343	6 X 12 .002 Low Density Flat Bag, 2000 per case.	case
090-0356	8 X 10 .002 Low Density Flat Bag, 1000 per case.	case
090-0367	10 X 12 .002 Low Density Flat Bag, 1000 per case.	case
090-0368	10 X 15 .002 Low Density Flat Bag, 1000 per case.	case
090-0369	10 X 16 .002 Low Density Flat Bag, 1000 per case.	case
090-0377	12 X 20 .002 Low Density Flat Bag, 1000 per case.	case
090-0383	14 X 24 .002 Low Density Flat Bag, 500 per case.	case
090-0389	16 X 24 .002 Low Density Flat Bag, 500 per case.	case
090-0404	24 X 36 .002 Low Density Flat Bag, 250 per case.	case
090-0438	4 X 6 .003 Low Density Flat Bag, 2000 per case.	case
090-0471	12 X 16 .003 Low Density Flat Bag, 1000 per case.	case
090-0475	14 X 20 .003 Low Density Flat Bag, 1000 per case.	case
090-0476	15 X 30 .003 Low Density Flat Bag, 250 per case.	case
090-0479	18 X 24 .003 Low Density Flat Bag, 500 per case.	case
090-0480	20 X 30 .003 Low Density Flat Bag, 250 per case.	case
090-0561	14 X 24 .004 Low Density Flat Bag, 250 per case.	case
090-0585	24 X 36 .004 Low Density Flat Bag, 200 per case.	case
090-0715	38 X 65 .002 Low Density Flat Bag, 100 per case.	case
090-0717	16 X 22 .002 Low Density Flat Bag, 1000 per case.	case

.001 = 1 mil

.0015 = 1.5 mil

.002 = 2 mil

Additional Stock and Custom Sizes Available

To Order, Call: (800) 759-5281

ITEM#	ITEM DESCRIPTION	SOLD BY
100-0003	2 X 3 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0008	3 X 4 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0009	3 X 5 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0011	3 X 8 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0015	4 X 4 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0016	4 X 6 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0017	4 X 7 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0019	4 X 10 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0021	5 X 7 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0022	5 X 8 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0024	5 X 12 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0026	6 X 6 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0027	6 X 8 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0028	6 X 9 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0030	6 X 12 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0032	7 X 8 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0033	8 X 8 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0034	8 X 10 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0036	9 X 12 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0038	10 X 12 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0039	10 X 13 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0040	12 X 12 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0045	18 X 20 .002 Clear Line Single Track Seal Top Bag, 500 per case.	case
100-0047	2 1/2 X 3 .004 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0051	4 X 6 .004 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0060	8 X 10 .004 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0061	9 X 12 .004 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0063	10 X 12 .004 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0066	12 X 15 .004 Clear Line Single Track Seal Top Bag, 500 per case.	case
100-0068	13 X 18 .004 Clear Line Single Track Seal Top Bag, 500 per case.	case
100-0080	8 X 10 .002 Clear Line Single Track Seal Top Bag - Write-On Block, 1000 per case.	case
100-0091	6 X 9 .004 Clear Line Single Track Seal Top Bag - Write-On Block, 1000 per case.	case
100-0114	10 X 13 .004 Clear Line Single Track Seal Top Bag, 500 per case.	case
100-0237	14 X 24 .004 Clear Line Single Track Seal Top Bag, 250 per case.	case

ITEM#	ITEM DESCRIPTION	SOLD BY
130-0001	11" X 14" .9 Mil, Clear Low Density Produce Bag, 750 Bags/Roll, 4 Rolls/Case	case
130-0004	11" X 19" .9 Mil, Clear Low Density Produce Bag, 550 Bags/Roll, 4 Rolls/Case	case
130-0005	12" X 20" .9 Mil, Clear Low Density Produce Bag, "5-9 A Day," 700 Bags/Roll, 4 Rolls/Case	case
130-0007	15 x 20 x 7 .25 Micron Green Tinted High Density Produce Bag, Recycled, 4/750/Case, Price per Case	case
130-0010	11" X 17" + 2 .55 Mil Clear Low Density Produce Bag, Printed "5-9 A Day", 2000/Cs, Price per Case	case
130-0011	15" x 20" 6 Micron Pull N Pak Produce Bag, 4/825/Case, Price per Case	case

.001 = 1 mil

.0015 = 1.5 mil

.002 = 2 mil

Additional Stock and Custom Sizes Available

ITEM#	DESCRIPTION	SOLD BY
080-0053	8 X 5 X 18 .001 Low Density Gusset Bag, 1000 per case.	case
754-0113	8 X 5 X 18 Hi-D T-Shirt Bag - White, 1000 per case.	case
100-0135	8 X 8 .004 Double Track Seal Top Bag, 1000 per case.	case
100-0137	9 X 12 .004 Double Track Seal Top Bag, 1000 per case.	case
754-0114	9 X 5 X 23 Hi-D T-Shirt Bag - Blue, 1000 per case.	case
754-0115	9 X 5 X 23 Hi-D T-Shirt Bag - Chocolate, 1000 per case.	case
754-0116	9 X 5 X 23 Hi-D T-Shirt Bag - Magenta, 1000 per case.	case
754-0117	9 X 5 X 23 Hi-D T-Shirt Bag - Orange, 1000 per case.	case
754-0118	9 X 5 X 23 Hi-D T-Shirt Bag - Red, 1000 per case.	case
754-0119	9 X 5 X 23 Hi-D T-Shirt Bag - White, 1000 per case.	case
754-0120	9 X 5 X 23 Hi-D T-Shirt Bag - Yellow, 1000 per case.	case
080-0054	9 X 6 X 18 .001 Low Density Gusset Bag, 1000 per case.	case
080-0061	9.75 X 15 + 4.5 + 4 Wicketed .001 Low Density Gusset Bag, 1000 per case.	case
100-0038	10 X 12 .002 Clear Line Single Track Seal Top Bag, 1000 per case.	case
100-0138	10 X 12 .004 Double Track Seal Top Bag, 1000 per case.	case
100-0114	10 X 13 .004 Clear Line Single Track Seal Top Bag, 500 per case.	case
754-0623	10 X 13 Hi-D Merchandise Bag - Blue, 1000 per case.	case
080-0020	10 X 4 X 20 .00075 Linear Low Density Gusset Bag Standard Weight, 1000 per case.	case
080-0055	10 X 4 X 24 .001 Low Density Gusset Bag, 1000 per case.	case
754-0147	10 X 5 X 19 Economy Snap-Eze Thank You Pre-Printed Bag - White, 2000 per case.	case
754-0145	10 X 5 X 19 Economy Snap-Eze T-Shirt Bag Plain - White, 2000 per case.	case
754-0121	10 X 6 X 20 .48 Hi-D T-Shirt Bag - Thank You, 2000 per case.	case
754-0122	10 X 6 X 21 Hi-D T-Shirt Bag - Blue, 1000 per case.	case
754-0123	10 X 6 X 21 Hi-D T-Shirt Bag - Chocolate, 1000 per case.	case
754-0124	10 X 6 X 21 Hi-D T-Shirt Bag - Magenta, 1000 per case.	case
754-0125	10 X 6 X 21 Hi-D T-Shirt Bag - Orange, 1000 per case.	case
754-0126	10 X 6 X 21 Hi-D T-Shirt Bag - Red, 1000 per case.	case
754-0127	10 X 6 X 21 Hi-D T-Shirt Bag - White, 1000 per case.	case
754-0128	10 X 6 X 21 Hi-D T-Shirt Bag - Yellow, 1000 per case.	case
080-0056	10 X 8 X 24 .001 Low Density Gusset Bag, 500 per case.	case
080-0031	10 X 8 X 24.00085 Linear Low Density Gusset Bag Heavy Weight, 500 per case.	case
130-0003	11" X 14" High Density Produce Bag, 2000 Bags/Roll, 4 Rolls/Case	case
080-0057	11.5 X 10 X 21.5 .001 Low Density Gusset Bag, 1000 per case.	case
100-0139	12 X 12 .004 Double Track Seal Top Bag, 1000 per case.	case
100-0140	12 X 15 .004 Double Track Seal Top Bag, 500 per case.	case
090-0226	12 X 18 .0015 Low Density Flat Bag, 1000 per case.	case
090-0377	12 X 20 .002 Low Density Flat Bag, 1000 per case.	case
754-0129	12 X 6 X 23 Hi-D T-Shirt Bag - Blue, 1000 per case.	case

.001 = 1 mil
.0015 = 1.5 mil
.002 = 2 mil

Additional Stock and Custom Sizes Available

ITEM#	DESCRIPTION	SOLD BY
754-0130	12 X 6 X 23 Hi-D T-Shirt Bag - Chocolate, 1000 per case.	case
754-0131	12 X 6 X 23 Hi-D T-Shirt Bag - Magenta, 1000 per case.	case
754-0132	12 X 6 X 23 Hi-D T-Shirt Bag - Orange, 1000 per case.	case
754-0133	12 X 6 X 23 Hi-D T-Shirt Bag - Red, 1000 per case.	case
754-0134	12 X 6 X 23 Hi-D T-Shirt Bag - White, 1000 per case.	case
754-0135	12 X 6 X 23 Hi-D T-Shirt Bag - Yellow, 1000 per case.	case
080-0169	12 x 6 x 24 .00075 Low Density Gusset Bag, 500 per case.	case
080-0104	12 X 6 X 29 .0015 Low Density Gusset Bag, 500 per case.	case
754-0148	12 X 7 X 22 Economy Snap-Eze Thank You Pre-Printed Bag - White, 1000 per case.	case
754-0146	12 X 7 X 22 Economy Snap-Eze T-Shirt Bag Plain - White, 1000 per case.	case
754-0136	12 X 8 X 24 Hi-D T-Shirt Bag - Blue, 1000 per case.	case
754-0137	12 X 8 X 24 Hi-D T-Shirt Bag - Chocolate, 1000 per case.	case
754-0138	12 X 8 X 24 Hi-D T-Shirt Bag - Magenta, 1000 per case.	case
754-0139	12 X 8 X 24 Hi-D T-Shirt Bag - Orange, 1000 per case.	case
754-0140	12 X 8 X 24 Hi-D T-Shirt Bag - Red, 1000 per case.	case
754-0141	12 X 8 X 24 Hi-D T-Shirt Bag - White, 1000 per case.	case
754-0142	12 X 8 X 24 Hi-D T-Shirt Bag - Yellow, 1000 per case.	case
080-0032	12 X 8 X 30 .00085 Linear Low Density Gusset Bag Heavy Weight, 500 per case.	case
080-0058	12 X 8 X 30 .001 Low Density Gusset Bag, 500 per case.	case
080-0135	12 X 8 X 30 .002 Low Density Gusset Bag, 500 per case.	case
100-0068	13 X 18 .004 Clear Line Single Track Seal Top Bag, 500 per case.	case
100-0141	13 X 18 .004 Double Track Seal Top Bag, 500 per case.	case
754-0143	14 X 10 X 27 .75 Hi-D T-Shirt Heavy Duty Carry-Out Bag - White, 500 per case.	case
090-0383	14 X 24 .002 Low Density Flat Bag, 500 per case.	case
100-0237	14 X 24 .004 Clear Line Single Track Seal Top Bag, 250 per case.	case
090-0561	14 X 24 .004 Low Density Flat Bag, 250 per case.	case
080-0059	15 X 11 X 18 .001 Low Density Gusset Bag, 1000 per case.	case
090-0238	15 X 18 .0015 Low Density Flat Bag, 1000 per case.	case
080-0110	16 X 12 X 24 .0015 Low Density Gusset Bag, 500 per case.	case
080-0111	16 X 12 X 30 .0015 Low Density Gusset Bag, 500 per case.	case
754-0144	18 X 10 X 30 .80 Hi-D T-Shirt Heavy Duty Carry-Out Bag - White, 500 per case.	case
080-0113	18 X 14 X 32 .0015 Low Density Gusset Bag, 250 per case.	case
080-0114	18 X 16 X 40 .0015 Low Density Gusset Bag, 250 per case.	case
080-0138	18 X 16 X 40 .002 Low Density Gusset Bag, 250 per case.	case
080-0115	20 X 18 X 26 .0015 Low Density Gusset Bag, 500 per case.	case
080-0081	20 X 18 X 30 .00125 Low Density Gusset Bag, 500 per case.	case
080-0116	20 X 18 X 30 .0015 Low Density Gusset Bag, 250 per case.	case

.001 = 1 mil
.0015 = 1.5 mil
.002 = 2 mil

Additional Stock and Custom Sizes Available

ITEM#	DESCRIPTION	SOLD BY
080-0139	20 X 18 X 30 .002 Low Density Gusset Bag, 200 per case.	case
080-0117	24 X 20 X 48 .0015 Low Density Gusset Bag, 200 per case.	case
080-0140	24 X 20 X 48 .002 Low Density Gusset Bag, 100 per case.	case
080-0141	26 X 4 X 42 .002 Low Density Gusset Bag, 200 per case.	case
080-0142	28 X 24 X 60 .002 Low Density Gusset Bag, 100 per case.	case
080-0143	30 X 26 X 60 .002 Low Density Gusset Bag, 100 per case.	case
090-0419	38 X 64 .002 Low Density Flat Bag, 100 per case.	case
080-0147	40 X 24 X 72 .002 Large Gusset Bag - Non FDA Bin Liner, 100/roll	roll
080-0148	42 X 32 X 72 .002 Large Gusset Bag - Non FDA Bin Liner, 100/roll.	roll
080-0149	46 X 36 X 65 .002 Large Gusset Bag - Non FDA Bin Liner, 100/roll.	roll
080-0060	48 X 40 X 100 .001 Low Density Gusset Bag - Pallet Cover, 100/roll.	roll
080-0145	51 X 49 X 73 .0015 Large Gusset Bag - Non FDA Pallet Cover, 100/roll, For Pallet Size 48 x 48 x 48	roll

Additional Stock and Custom Sizes Available

.001 = 1 mil
.0015 = 1.5 mil
.002 = 2 mil

Meat Bags / Accessories

ITEM#	DESCRIPTION	SOLD BY
282-0034	Opaque White, 1lb, 4 1/4 x 10 1/2 Flat Size Stock Poly Food Bags, 1000/Box, Price per Box	case
282-0035	Pork Sausage 1lb, 4 1/4 x 10 1/2 Flat Size Stock Bags, Keyhole, Printed, 1000/Box, Price per Box	case
282-0036	Ground Beef 1lb, 4 1/4 x 10 1/2, Flat Size Stock Bags, Keyhole, Printed, 1000/Box, Price per Box	case
282-0037	Pork Sausage 1lb, 4 1/4 x 10 1/2, Flat Size Stock Bags, Keyhole, Not For Sale, 1000/Box, Price per Box	case
282-0038	Ground Beef 1lb, 4 1/4 x 10 1/2 Flat Size Stock Bags, Keyhole, Not For Sale, 1000/Box, Price per Box	case
282-0039	Ground Beef 2lb, 4 1/4 x 13 1/2 Flat Size Stock Bags, Keyhole, Printed, 1000/Box, price per Box	case
282-0040	Ground Beef 2lb, 4 1/4 x 13 1/2 Flat Size Stock Bags, Keyhole, Not For Sale, 1000per Box, Price per Box	case
282-0041	Opaque White, 2lb, 4 1/4 x 10 1/2 Flat Size Stock Poly Bag, No Print, 1000 per Box, Price per Box	case
282-0042	Opaque White, 5lb, 6 x 18 Flat Size Stock Poly Bag, No Print, 1000 per Case, Price per Case	case
280-0134	1/2" Staples for Hand-Held Bag Stapler, 5000/Box, Price per Box	box
280-0133	Hand-Held Bag Stapler, Price per Each	each
254-0015	9/16" Hog Ring Staple, Blunt End, 2500/Box, 10 Boxes/Case, Price per Box	box
254-0016	9/16" Hog Ring Staple, Pointed End, 2500/Box, 10 Boxes/Case, Price per Box	box
230-0697	P7 Plier, Used with 9/16" Hog Ring Staples, Price per Each	each

Wellsaw/Saws

ITEM #	DESCRIPTION	SOLD BY
230-0253	16" Heavy-Duty Bar, Wellsaw Replacement Bar, Price per Each	each
230-0546	16" Heavy-Duty Blade Support, Wellsaw 404 Meat Saw, Price per Each	each
230-0509	16" Heavy-Duty Blade, Wellsaw Replacement Blade for 404 Meat Saw, Price per Each	each
230-0252	16" Heavy-Duty Blade, Wellsaw Replacement Blade For 404 or 444, Price per Each	each
230-0246	Jarvis Wellsaw 444, 2-hp, 16" heavy duty-duty blade and support	each
230-0429	25" Handsaw Frame, Price per Each	each
230-0362	25" Handsaw Replacement Blades, 12 Blades/Pack, Sold per Pack	pack

PROCESSING SUPPLIES

Denaturant

ITEM#	DESCRIPTION	SOLD BY
230-0255	CLD Green Denaturant Concentrate, Great Lakes, 1 Gallon	gallon

CUTLERY

ITEM#	DESCRIPTION	SOLD BY
230-0226	5" Victorinox Fibrox Handle Knife, Lamb Skinner, Premium Stainless Steel Blade, 6/Case, #40532, Priced per Each	each
230-0277	5" Victorinox Fibrox Handle Knife, Curved Semi-Stiff Boning Knife, 6/Case, # 40514, Priced per Each	each
230-0622	5" Victorinox Rosewood Handle Knife, Curved Semi-Stiff Boning Knife, 6/Case, #40016, Price per Each	each
230-0396	5" Victorinox Fibrox Handle Skinning Knife, 6/Case, Price per Each, #40535	each
230-0299	5" Victorinox Fibrox Handle Knife, Wide Straight Stiff Boning Knife, 6/Case, # 40614, Priced per Each	each
230-0377	5" Victorinox Fibrox Handle Knife, Curved Flex Knives, 6/Case, # 40516, Priced per Each	each
230-0710	5 ¼" Dexter Russel Sani-Safe Knife, Lamb Skinner, SL12, 6/box, Price per Each	each
230-0321	6" Victorinox Fibrox Handle Knife, Skinning Knives, 6/Case, # 40536, Priced per Each	each
230-0655	6" Victorinox Rosewood Handle Knife, Wide Boning Knife, Stiff, #40113, 6/Box, Price per Each	each
230-0241	6" Victorinox Fibrox Handle Knife, Curved Semi-Stiff Boning Knife, 6/Case, # 40515, Priced per Each	each
230-0606	6" Victorinox Rosewood Handle Knife, Curved Semi-Stiff Boning Knife, 6/Case, #40017, Priced per Each	each
230-0656	6" GripTex Cutlery Knife, Curved Boning – Flex, 6/Box, Price per Each	each

ITEM #	DESCRIPTION	SOLD BY
230-0726	2-Piece Victorinox Carving Set, Rosewood Handles, 8" Slicer/10-1/2" Carving Fork, #47055	each
230-0736	3" x 6" Victorinox Chef's Slotted Fish Turner, Wood Handle, #40415	each
230-0761	3-1/4" Victorinox Paring Spear Point Knife, Wavy Edge Small Red Poly Handle, #40603	each
230-0958	4" Victorinox Paring Spear Point Knife, Large Red Poly Handle, #40502	each
230-0755	4" Victorinox Produce Knife, Polypropylene Handle, #40101	each
230-0808	6" Victorinox Beef Skinning Knife, Rosewood Handle, #40038	each
230-0728	6" Victorinox Chef's Blade, 1-1/4" at Black Fibrox Handle, #40570	each
230-0427	6" Victorinox Curved Boning Knife, Flexible Blade, Black Fibrox Handle, #40517	each
230-0753	6" Victorinox Curved Boning Knife, Flexible Blade, Rosewood Handle, #40019	each
230-0733	6" Victorinox Straight Fillet Knife, Semi-Flexible Blade, Black Fibrox Hndle, #40714	each
230-0868	7" x 3" Victorinox Kitchen Cleaver, Black Polypropylene Handle, #41591	each
230-0732	8" Victorinox Bread Knife, Slant Tip Wavy Edge Blade, 1 1/2" Blk Fibrox Hdle, #40549	each
230-0738	8" Victorinox Breaking Knife, Rosewood Wood Handle, #40039	each
230-0757	8" Victorinox Chef's Knife, 2" at Black Fibrox Handle, #40520	each
230-0895	8" Victorinox Simi-Flexible Carving Knife, Serrated Edge, Black Poly Handle, #41540	each
230-0731	8" Victorinox Straight Fillet Fishing Knife, Flexible Blade, Blk Fibrox Hdle, #40613	each
230-0730	9" Victorinox Offset Sandwich Knife, Wavy Edge, 1-1/2" Blk Poly Handle, #40550	each
230-0842	9" Victorinox Round Steel, Regular Cut, Black Plastic Handle, #40687	each
230-0957	Sheath, Accepts 6" Blade, Brown Leather, #30215	each
230-0823	Sheath, Accepts 8" Blade, Brown Leather, #30216	each
230-0805	Victorinox Aluminum Scabbard, Double Pouch, Accepts Knives Up To 12", #43992	each
230-0727	Victorinox Manual Knife Sharpener, Firestone 2-Stage Ceramic, #49000	each
230-0233	10" Sharpening Steel, Polished, Tapered, Orange Handle	each
230-0711	10" Victoinox Fine Cut Sharpening Steel, #40581	each
230-0734	10" Victorinox Chef's Blade, 2-1/4" at Black Fibrox Handle, #40521	each
230-0807	10" Victorinox Cimeter Knife, Rosewood Handle, #40131	each
230-0825	10" Victorinox Oval Diamond Steel, Hollow Core, #40688	each
230-0921	10" Victorinox Round Steel, Polished Cut, Red/Orange Handle, #40683	each
230-0827	10" Victorinox Round Steel, Smooth Polished, 5/16" Dia Thin Black Plastic Hndl, #40587	each
230-0328	10" Victorinox Sharpening Steel, Regular Cut, #40580	each
230-0760	12" Victorinox Cimeter Knife, Rosewood Handle, #40133	each
230-0729	12" Victorinox Granton Blade Wide Roast Beef Slicer, 1-1/2" Blk Fibrox Hndle, #40645	each
230-0900	12" Victorinox Watermelon Knife, Black Polypropylene Handle, #40286	each

SHARPENING SUPPLIES

ITEM#	DESCRIPTION	SOLD BY
230-0291	IM313 Norton Multi Oilstone Sharpening Set, Stone size 11 1/2 x 2 1/2 x 1/2, Includes Dust Cover, 1 Pint Oil, 1 Coarse, 1 Medium and 1 Fine Stone	Set
230-0714	11 1/2 x 2 1/2 x 1/2 Medium Grit Replacement Stone for Norton Multi Oilstone Set, Price Per Each	Each
230-0715	11 1/2 x 2 1/2 x 1/2 Fine Grit Replacement Stone for Norton Multi Oilstone Set, Price per Each	Each

ADDITIONAL CUTLERY SUPPLIES

Please refer to Koch Book for pictures and additional information.

ITEM#	DESCRIPTION	SOLD BY
230-0304	5 x 9 Plastic Knife Scabbards, 2-Knife, Price per each	each
230-0277	5" Victorinox Fibrox Handle Knife, Curved Semi-Stiff Boning Knife, 6/Case, # 40514, Priced per Each	each

BANDSAW BLADES –BONE IN

ITEM#	DESCRIPTION	SOLD BY
230-0363	142" x 5/8" x .022" 3T, Premium Bandsaw Blade, 4/Bundle, Price per Each	each
230-0533	126" x 5/8" x .022" x 4TPI, 3 Degree Hook Angle Bandsaw Blade, Edgemaster/Munkfors - Price per Each	each
230-0571	142" x 5/8" x .024" x 4TPI , 3 Hook Angle Blade, Price per Each	each
230-0619	124"x 5/8" x .025 x 3T Blade, EdgeMaster Series for Biro 3334, 6/Bag, Price per Bag	Bag
230-0724	124" x 5/8" x .022 x 4TPI Blade, Premium Bandsaw Blade, 4 per Bundle, Price per Each	Each
230-0723	126" x 5/8" x .022" x 3TPI Blade, Premium Bandsaw Blade, 4 per Bundle, Price per Each	Each
230-0725	128" x 5/8" x .022" x 3TPI Blade, Premium Bandsaw Blade, 4 per Bundle, Price per Each	Each
230-0677	128" x 5/8" x .022 3TPI Blade, Hobart 5216, 4 per bag, Price per bag	Bag
230-0704	135" x 5/8" x .025 3TPI, EdgeMaster Performance Bandsaw Blade For Biro 44, - 6/Bag, Price per Bag	Bag
230-0716	164 1/2" x 5/8" x .024" 3TPI, 6 Degree Hook Angle Bandsaw Blade, Price per Each	Each

BANDSAW BLADES-BONE OUT

ITEM#	DESCRIPTION	SOLD BY
230-0747	142" x 5/8" x .022" 2T, Scallop (Boneless) Edge Bandsaw Blade, 4/ Bundle, Price per Each	each
230-0744	124" x 5/8" x .022" 2T, Scallop (Boneless) Edge Bandsaw Blade, 4/ Bundle, Price per Each	each
230-0745	126" x 5/8" x .022" 2T, Scallop (Boneless) Edge Bandsaw Blade, 4/ Bundle, Price per Each	each
230-0746	128" x 5/8" x .022" 2T, Scallop (Boneless) Edge Bandsaw Blade, 4/ Bundle, Price per Each	each
230-0743	112" x 5/8" x .022" 2T, Scallop (Boneless) Edge Bandsaw Blade, 4/ Bundle, Price per Each	each

GRINDER PLATES AND KNIVES

ITEM#	DESCRIPTION	SOLD BY
230-0516	#32 Knives, 4 Wing, Price per Each	each
230-0676	#32 Grinder Plate, 1/8" Hole Size, w/Hub, Price per Each	each
230-0789	#32 Grinder Plate, RESHARPENED, 1/8" Hole Size, w/Hub, Price per each with trade in	each
230-0844	#32 Grinder Plate, RESHARPENED, 1/8" Hole Size, Cleveland w/Hub, Price per each with trade in	each
230-0851	#32 Grinder Plate, RESHARPENED, 1/4" Hole Size, Cleveland w/Hub, Price per each with trade in	each
230-0790	#32 Knives, REGRIND, 4 Wing, Price per Each	each

GLOVES

POLY FOOD SERVICE GLOVES

ITEM#	DESCRIPTION	SOLD BY
290-0126	Food Handler Poly Glove, Large, Powder Free, 500/Box, 4 Boxes per Case	Case
290-0114	Ammex Poly Glove, Large, Powder Free, 500/Box, 20 Boxes per Case	Case

VINYL

ITEM#	DESCRIPTION	SOLD BY
	GPX3 Vinyl Powder Free 3 Mil Gloves, Small, 10Bx/Cs, Priced Per Bx	Box
290-0087	GPX3 Vinyl Powder Free 3 Mil Gloves, Medium, 10Bx/Cs, Priced Per Bx	Box
290-0076	GPX3 Vinyl Powder Free 3 Mil Gloves, Large, 10Bx/Cs, Priced Per Bx	Box
290-0088	GPX3 Vinyl Powder Free 3 Mil Gloves, Extra Large, 10Bx/Cs, Priced Per Bx	Box
	Vinyl Powder Free Glove, Blue, Small, 10Box/100/Case, Price per Box	Box
290-0106	Vinyl Powder Free Glove, Blue, Medium, 10Box/100/Case, Price per Box	Box
290-0107	Vinyl Powder Free Glove, Blue, Large, 10Box/100/Case, Price per Box	Box
290-0108	Vinyl Powder Free Glove, Blue, Extra Large, 10Box/100/Case, Price per Box	Box

LATEX

ITEM#	DESCRIPTION	SOLD BY
290-0068	LX3 Latex Powder Free Textured Gloves, S, 3 Mil, 10Bx/Cs, Priced Per Bx	Box
290-0069	LX3 Latex Powder Free Textured Gloves, M, 3 Mil, 10Bx/Cs, Priced Per Bx	Box
290-0070	LX3 Latex Powder Free Textured Gloves, L, 3 Mil, 10Bx/Cs, Priced Per Bx	Box
290-0071	LX3 Latex Powder Free Textured Gloves, XL, 3 Mil, 10Bx/Cs, Priced Per Bx	Box

NITRILE

ITEM#	DESCRIPTION	SOLD BY
290-0010	X3 Blue Nitrile Powder Free Texture Gloves, Small, 3 Mil, 10Bx/Cs, Priced Per Bx, X342100	Box
290-0011	X3 Blue Nitrile Powder Free Texture Gloves, Medium, 3 Mil, 10Bx/Cs, Priced Per Bx, X342100	Box
280-0012	X3 Blue Nitrile Powder Free Texture Gloves, Large, 3 Mil, 10Bx/Cs, Priced Per Bx, X342100	Box
280-0013	X3 Blue Nitrile Powder Free Texture Gloves, X-Large, 3 Mil, 10Bx/Cs, Priced Per Bx, X342100Box	Box
290-0055	GlovePlus Black Nitrile Gloves, Powder Free, Medium, 6 mil, 100 per Box, 10 Boxes per Case	Box
290-0054	GlovePlus Black Nitrile Gloves, Powder Free, Large, 6 mil, 100 per Box, 10 Boxes per Case	Box
290-0053	GlovePlus Black Nitrile Gloves, Powder Free, X-Large, 6 mil, 100 per Box, 10 Boxes per Case	Box
290-0073	GlovePlus Black Nitrile Gloves, Powder Free, XX-Large, 6 mil, 100 per Box, 10 Boxes per Case	Box

COTTON GLOVES

ITEM#	DESCRIPTION	SOLD BY
290-0016	Cotton/Polyester String Knit Gloves, Mens, Price Per Dozen, 25 Dozen/Case, S55	Dozen

CUT RESISTANT AND SAFETY GLOVES

ITEM#	DESCRIPTION	SOLD BY
290-0057	Cut-Resistant Gloves, White with Blue Cuff, 7- Gauge Medium Weight, Priced per Each	Each
290-0058	Cut-Resistant Gloves, White with White Cuff, 7- Gauge Medium Weight, Priced per Each	Each
290-0059	Whiting & Davis 5-Finger Metal Mesh Gloves, Medium, Red, Price per Each	Each
290-0060	Whiting & Davis 5-Finger Metal Mesh Gloves, Large, Blue, Price per Each	Each
290-0100	Whiting & Davis 5-Finger Metal Mesh Gloves, Extra Large, Green, Price per Each	Each

HAIRNETS/APRONS

Hairnets

Please refer to Koch Book for pictures and additional information.

ITEM#	DESCRIPTION	SOLD BY
280-0050	18" White Bouffant Hair Nets, 100/Bag, 10 Bags/Case, Price per Bag	Bag
280-0009	21" White Bouffant Hair Nets, 1000/Case, Price perCase	Case
280-0051	24" White Bouffant Hair Nets, 1000 Per Case	Case
280-0176	Hairnets, Medium Weave, Rayon, Black, 12/100/Case	Bag
280-0178	Hairnets, Medium Weave, Rayon, Brown, 12/100/Case	Bag
280-0056	White Poly Spunbound Beard Net, 1000/Case	Case

ARM SLEEVES

Please refer to Koch Book for pictures and additional information.

ITEM#	DESCRIPTION	SOLD BY
280-0174	16" Blue Arm Sleeves, 1 Mil, 2000/Case, PrimeSource	Case
280-0007	18" Blue Arm Sleeve, 1000 Units/Case	Case
280-0008	18" White Arm Sleeve, 1000 Units/Case	Case

APRONS

Please refer to Koch Book for pictures and additional information.

ITEM#	DESCRIPTION	SOLD BY
280-0010	28" X 46" Aprons, Ld, 1.75 Mil, 50 units/box, 4 boxes/case	Case
410-0092	Vinyl Retail Aprons, Medium Duty, Red, Price per Each	Each
410-0093	Vinyl Retail Aprons, Medium Duty, White, Price per Each	Each
410-0010	Hycar Apron, Black, Priced per Each	Each
410-0115	Hycar Apron, White, Priced per Each	Each
280-0311	37" White Vinyl Apron, Price per Each	Each
280-0312	37" White Vinyl Apron, Printed "Thriftway", Price per Each	Each
280-0313	37" Supported Leather Apron, w/Pen Pocket, Red, Price per Each	Each
280-0314	37" Supported Leather Apron, w/Pen Pocket, Dk Green, Price per Each	Each
280-0315	37" Supported Leather Apron, w/Pen Pocket, Black, Price per Each	Each
280-0316	26" Supported Leather Apron, w/Pen Pocket & Combo Pocket, Red, Price/Ea	Each
280-0317	26" Supported Leather Apron, w/Pen Pocket & Combo Pocket, Dk Green	Each
280-0319	Apron Clips	Each

PROCESSING TAGS

Please refer to Koch Book for pictures and additional information.

ITEM#	DESCRIPTION	SOLD BY
450-0022	1 3/8" x 2 3/4" Plain Water-Resistant Curing Tags, 1000/Box, Price per Box	Box
450-0011	1 3/8" x 2 3/4" Water Resistant Tags, Numbered, 1000/Box, Price per Box	Box
450-0015	2 1/8 x 4 1/4 4-Part Hot Carcass Tag, 1000/Box, Form 13-204, Priced per Box	Box
450-0021	3 1/4 x 1 5/8 Processing Eyelet Tag, Manilla, 1000/Box, 10 Boxes/Case, Price per Box	Box
450-0001	#3 3 1/4 x 1 7/8 Tyvek Metal Eyelet Tag, 1000 per Box #11443	Box
450-0019	3 1/4 x 1 7/8 Processing Eyelet Tag, Green, 1000/Box, 10 Boxes/Case, Price per Box	Box
450-0020	4 3/4 x 2 3/8 Processing Eyelet Tag, Manilla, 1000/Box, 10 Boxes/Case, Price per Box	Box

JANITORIAL SUPPLIES

Towels And Tissues

Some of these options will require special dispensers. Please consult your Corrpac representative for details.

ITEM#	DESCRIPTION	SOLD BY
332-0007	8" X 1000' 1 Ply White Universal Hard Towel, 12 Rolls/Case	Case
332-0058	Scott Center Flow Towels, 4 Rolls of 500 per Case, 8 x 15, 1-Ply, Price per Case	Case
332-0017	Scott Household Perforated White Roll Towel, 20 Roll/128 Sheets/Case	Case
332-0003	3.9" X 2.0", 1150' KC Scott Jumbo Roll Tissue Jr., 2-Ply Roll, 12 Per Case, #07006	Case
332-0006	4.1" X 4" 2 Ply Scott White Bath Tissue, 80/550/Case	Case
310-0055	Half Fold Seat Cover, 20pk/250/Cs	Case
332-0059	10 x 10.8 Wypall L30 Wiper Economy, Grab-A-Rag, White, 10/120/Case	Case

HAND SOAP/DISH SOAP

Some of these options will require special dispensers. Please consult your Corrpac representative for details.

ITEM#	DESCRIPTION	SOLD BY
330-0080	Foam Antibacterial Hand Soap, Skin Cleanser, 2/1200ML/Case	Case
330-0148	Anitbacterial with PCMX Hand Soap, RTU, 4/1Gal/Case, Price per Case	Case
330-0017	Dish Soap, Palmolive Crystal White Octagon, 4-1 Gallon Bottles/Case	Case
330-0186	Suma Supreme Pot N Pan Detergent, Optifill, 2.5Ltr, Price per Case	Case

CLEANERS

Some of these options will require special dispensers. Please consult your Corrpac representative for details.

ITEM#	DESCRIPTION	SOLD BY
280-0161	Smokehouse Supplies, Liquid Smoke, Zesti-Smoke, 5 Gallon, Price /Each	Pail
280-0122	Jax Food Grade Mineral Oil without Micronox, 5 Gal, Price per Each	Pail
280-0095	Crystal Plus 70 FG (Food Grade) 55 Gallon Drum, Priced per Drum	Drum
280-0117	Quadra-Quat, 55 gal per Drum, Sold per Gallon	Gallon
280-0118	Pow-Quat, 400 lb per Drum, Sold per Pound	Lb
280-0119	Lactic Acid Test Kit	Each
330-0003	96 Green General Purpose Scour Pad, 3/20/Box (3M08293)	Case
330-0016	Pure Bright Bleach, 5.5% EPA Regulation, 6-1 Gallon Bottles/Case	Case
280-0435	10 Chlor Bleach, Chlorinated Cleaner/Sanitizer, 10% Bleach Solution,	5 Gallon
280-0162	Smokehouse Cleaner, General Cleaner, 1 Gallon Bottles, 4/Case, Price per Case	Case

ORDER FORM

Please duplicate and use for ordering.
This form is also available in PDF form upon request.
Also ask about on-line ordering options.

Your Information

Name: _____
Company: _____
Address: _____
City, ST Zip: _____
Phone: _____
Fax: _____

Please Remit To:

Corrpac Packaging Fulfillment
2501 21st Ave. SW
Tumwater, WA 98531
(800) 759-5271
(360) 786-8234

Date: _____ Requested Delivery Date: _____
PO #: _____ Preferred Delivery Method: _____

PART #	QTY	DESCRIPTION	PRICE	TOTAL

Delivery fees or minimums may be a factor depending on your location. Please ask your Corrpac representative for details.		Sub-Total:	
Special Instructions:		Tax:	
		Delivery:	
		Total:	

MEAT DEPARTMENT LABELS

RETAIL LABEL CATALOG



CUSTOM SHIELDS

1 3/8" X 1 3/8" 500/ROLL

1 3/8" X 1 3/8" 1000/ROLL

GOLD FOIL



6106-A



4500



4501



4502



1 1/2" X 3" 500/ROLL

4510

SILVER FOIL



4509



6089

2" X 1 5/8" RIBBON LABELS 500/ROLL



6080



6081



6082



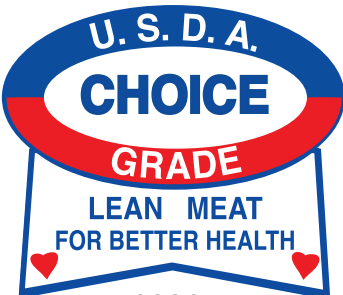
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6084



6085



6086



6087

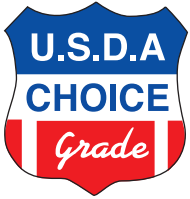


6088



6091

1" X 1" 1000/ROLL



4503



4504
Silver Foil



4505



4506
Gold Foil



4507



4508

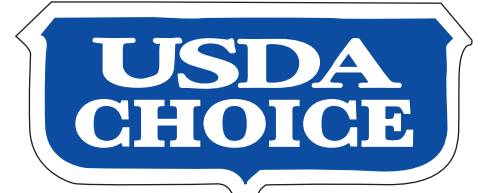
1 1/4" X 1 1/4" 1000/ROLL



6090



4513



4515

15/16" X 1 1/2" 1000/ROLL



6094



4514

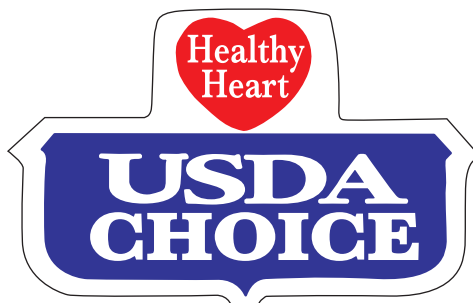


4516

2 1/2" X 1 1/2" 500/ROLL



4518



4519



4511



4521



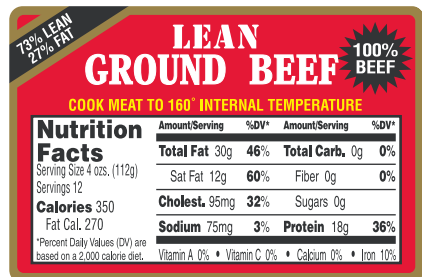
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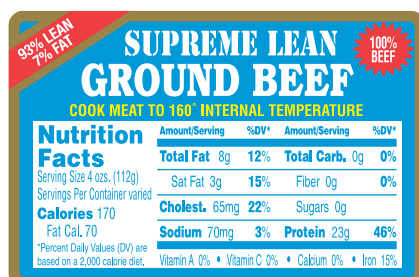
4512

3" x 2" Nutrition Labels for Ground Beef

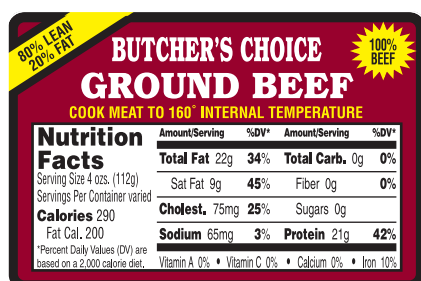
1000 Labels / Roll



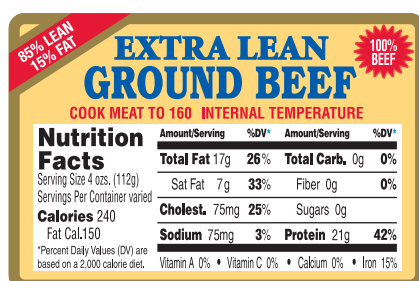
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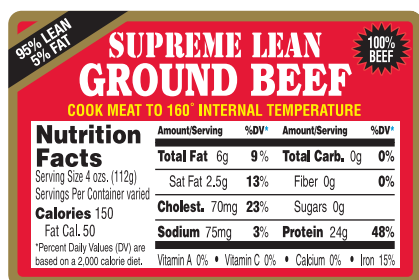
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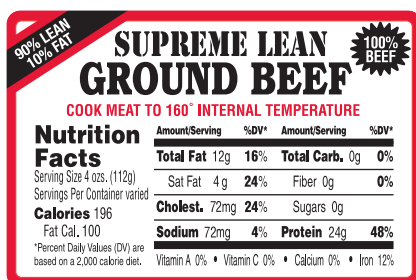
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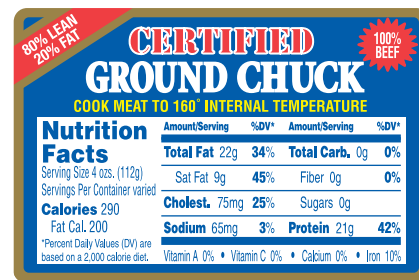
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#6309

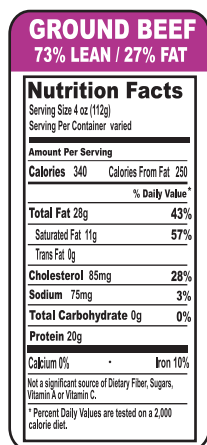


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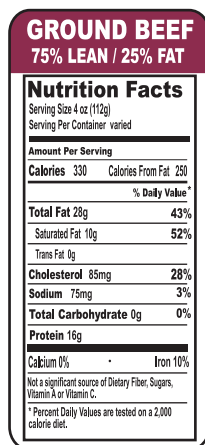


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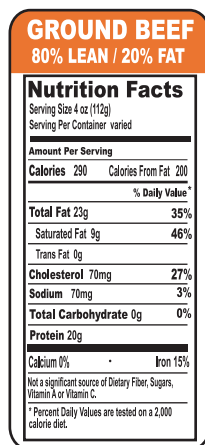
3" x 1.5" Nutrition Labels for Ground Beef 1000 Labels / Roll FOR PACKAGES 40 SQ IN OR GREATER



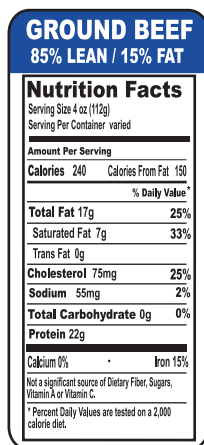
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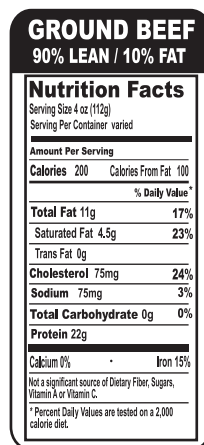
6291



6292



6293



6294

6286	GROUND BEEF 96/4
6287	GROUND BEEF 70/30
6288	GROUND CHICKEN 90/10
6289	GROUND LAMB 80/20
6290	GROUND BEEF 73/27
6291	GROUND BEEF 75/25
6292	GROUND BEEF 80/20
6293	GROUND BEEF 85/15
6294	GROUND BEEF 90/10
6295	GROUND BEEF 93/7
6296	GROUND PORK 75/25
6297	GROUND PORK 85/15
6298	GROUND TURKEY 90/10
6299	GROUND VEAL 80/20

GROUND BEEF FOIL OVAL LABELS

1 1/2" X 2" 1000/ROLL



4523



4524



4525



4536



4526



4527



4528



4529



4530



4531



4532



4533



4534



4535



4540



4541



4542



4543

1 1/2" X 2" 1000/ROLL



4544



4545



4546



4547



4548



4549



4550



4551



6212



6213



6214



6215

4552



4553



4554



4555



7/8" X 4" 1000/ROLL

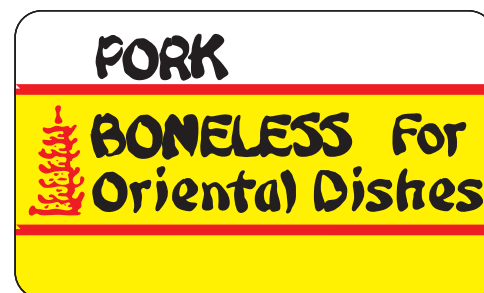
1 5/8" X 2 1/12" 500/ROLL



4556



4557



4558



6070



6060

1 1/4" X 3 1/8" 500/ROLL

6070	GREAT ON THE GRILL
6060	EXCELLENT FOR BARBEQUE
6061	EXCELLENT FOR BROILING
6062	EXCELLENT FOR CAJUN
6063	EXCELLENT FOR COOKOUTS
6064	EXCELLENT FOR FAJITAS
6065	EXCELLENT FOR MARINATING
6066	EXCELLENT FOR MICROWAVE
6067	EXCELLENT FOR SHISH-KABOB
6068	EXCELLENT FOR STIR-FRY
6069	EAT LITE GRILL SEAFOOD TONIGHT



#6423

4" X 2" 500/ROLL

2" CIRCLE 500/ROLL



4560

1 3/8" X 2" 500/ROLL

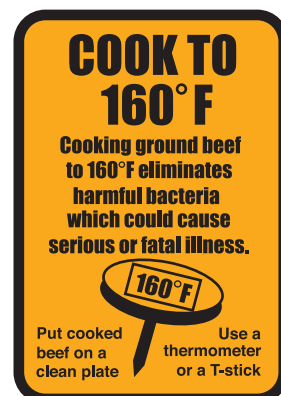


4637



4638

1 1/4" X 2" 500/ROLL



5999

1 1/4" X 2" 1000/ROLL



4563



4564

15/16" X 1.5" 1000/ROLL



6096

1.5" CIRCLE 500/ROLL



4568



4566



4567



3515

1" X 2" 500/ROLL



4565

3" X 3" DIAMOND LABELS 500/ROLL

ACTUAL SIZE



6056



3" X 3" YELLOW / RED

6050	DEAL PACK
6051	FAMILY PACK SAVE
6052	FAMILY PACK SAVE \$
6053	FAMILY PACK SAVE 5¢
6054	FAMILY PACK SAVE 10¢
6055	FAMILY PACK SAVE 15¢
6056	FAMILY PACK SAVE 20¢
6057	FAMILY PACK SAVE 30¢
6058	FAMILY PACK SAVE 50¢
6040	VALUE PACK SAVE
6041	VALUE PACK SAVE \$
6042	VALUE PACK SAVE 10¢
6043	VALUE PACK SAVE 15¢
6044	VALUE PACK SAVE 20¢
6045	VALUE PACK SAVE 30¢
6047	VALUE PACK SAVE 50¢
6048	VALUE PACK SAVE \$1.00

3" X 3" BLUE / PINK

6801	BEEF COMBO PACK
6802	COMBO PACK
6803	MEAL DEAL
6804	POULTRY COMBO PACK
6805	PORK COMBO PACK
6806	WE WILL CUT AND WRAP FREE
6807	5 LB. DEAL PACK
6808	10 LB. DEAL PACK



6210

1.5" x 4.75" 500/ROLL

6210	10 CENT
6211	20 CENT

1" X 7" 500/ROLL



4579



4580



4581

VALUE PACK LABELS 2.5" X 4" 500/ROLL



4582	SAVE 10¢
4583	SAVE 20¢
4584	SAVE 30¢
4585	SAVE 40¢

4586	SAVE 50¢
4587	SAVE \$1.00
4588	VALUE PACK
4589	VALUE PACK \$



1 1/2" X 2 3/8" 500/ROLL

4590	10¢ PER LB. OFF REG. PRICE
4591	20¢ PER LB. OFF REG. PRICE
4592	30¢ PER LB. OFF REG. PRICE
4593	50¢ PER LB. OFF REG. PRICE
4594	\$1.00 PER LB. OFF REG. PRICE



3" X 3 5/8" 500/ROLL

4595	SAVE ___ /LB.
4596	SAVE 5¢/LB.
4597	SAVE 10¢/LB.
4598	SAVE 20¢/LB.
4599	SAVE 30¢/LB.

4597

3 X 3 1000 LABELS / ROLL



#6321



#6322

6321	SAVE 20 CENTS
6322	SAVE 30 CENTS
6324	SAVE 50 CENTS

1 3/8" X 2" 1000/ROLL



6800

STARBURST LABELS

1 7/8" CIRCLE 500/ROLL



6200



6201



6204



6202



6203



6205

1 1/2" CIRCLE 500/ROLL



4569

OVAL SAUSAGE LABELS

1 1/4" X 2" 1000/ROLL



4624



4625



4626



4627



4628



4629



4630



4631



4632

1 1/4" X 2" 500/ROLL

SANDWICH SPREAD

INGREDIENTS: LUNCH MEAT, PICKLE, RELISH, MAYONNAISE, SUGAR, AND FOOD COLORING.

4618

BBQ SEASONING

INGREDIENTS: Cane Sugar, Salt, Paprika, Spices, 2.04% MSG, Garlic Powder, Hickory Smoked Flavors.

4619

BAR-B-Q

READY FOR THE OVEN
INGREDIENTS: SALT, PAPRIKA SUGAR, BLACK PEPPER, AND SPICES.

4620

IMITATION CRAB SALAD

INGREDIENTS: IMITATION CRAB MEAT, MAYONNAISE, SHREDDED CHEESE, CHOPPED OLIVES, CELERY AND ONION.

4621

MEAT LOAF

READY FOR THE OVEN
INGREDIENTS: GROUND BEEF, TOMATO SAUCE, SPANISH RICE, EGGS, MOZARELLA CHEESE & SPICES.

4622

MEAT BALLS

READY FOR THE OVEN
INGREDIENTS: GROUND BEEF, TOMATO SAUCE, SPANISH RICE, EGGS, MOZARELLA CHEESE & SPICES.

4623

SALES AIDS

1000/ROLL 1 7/8" X 1 1/2"

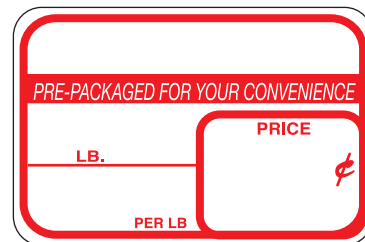
4606



4607



1 3/8" X 2" 1000/ROLL



6855

1" X 1 1/2" 1000/ROLL



7560

STARBURST LABELS RED FLUORESCENT



9423



9420

1 1/2" CIRCLE 500/ROLL

ITEM	DESCRIPTION
9420	AS ADVERTISED
9421	BIG VALUE
9423	NEW
9425	SPECIAL
9426	TODAY'S SPECIAL
9427	TRY ME
9428	BIGGER & BETTER

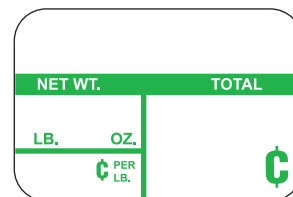


9425



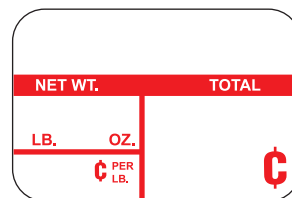
9427

1" X 1 1/2" 1000/ROLL



4617

1" X 1 1/2" 1000/ROLL



4616



4577

1 7/8" X 2 1/2" 500/ROLL



4578

PRICING OVALS

3/4" X 1 1/4" OVALS 1000/ROLL

50% OFF

\$2.50

2/\$1.00

PPO 10	10% OFF
PPO 15	15% OFF
PPO 20	20% OFF
PPO 25	25% OFF
PPO 30	30% OFF
PPO 40	40% OFF
PPO 45	45% OFF
PPO 50	50% OFF
PPO 2/89	2/\$.89
PPO 2/99	2/\$.99
PPO 2/100	2/\$1.00
PPO 2/109	2/\$1.09
PPO 2/119	2/\$1.19
PPO 2/300	2/\$3.00
PPO 2/400	2/\$4.00
PPO 2/500	2/\$5.00
PPO 2/700	2/\$7.00
PPO 3/100	3/\$1.00
PPO 3/200	3/\$2.00
PPO 3/300	3/\$3.00
PPO 3/1000	3/\$10.00
PPO 4/100	4/\$1.00
PPO 4/500	4/\$5.00
PPO 5/500	5/\$5.00

PPO 0029	\$0.29
PPO 0039	\$0.39
PPO 0049	\$0.49
PPO 0050	\$0.50
PPO 0059	\$0.59
PPO 0069	\$0.69
PPO 0075	\$0.75
PPO 0079	\$0.79
PPO 0085	\$0.85
PPO 0089	\$0.89
PPO 0098	\$0.98
PPO 0099	\$0.99
PPO 0100	\$1.00
PPO 0109	\$1.09
PPO 0115	\$1.15
PPO 0119	\$1.19
PPO 0125	\$1.25
PPO 0129	\$1.29
PPO 0139	\$1.39
PPO 0149	\$1.49
PPO 0150	\$1.50
PPO 0159	\$1.59
PPO 0169	\$1.69
PPO 0175	\$1.75

PPO 0179	\$1.79
PPO 0189	\$1.89
PPO 0199	\$1.99
PPO 0200	\$2.00
PPO 0209	\$2.09
PPO 0219	\$2.19
PPO 0229	\$2.29
PPO 0239	\$2.39
PPO 0249	\$2.49
PPO 0250	\$2.50
PPO 0255	\$2.55
PPO 0259	\$2.59
PPO 0265	\$2.65
PPO 0269	\$2.69
PPO 0279	\$2.79
PPO 0289	\$2.89
PPO 0299	\$2.99
PPO 0300	\$3.00
PPO 0309	\$3.09
PPO 0319	\$3.19
PPO 0329	\$3.29
PPO 0339	\$3.39
PPO 0349	\$3.49
PPO 0350	\$3.50

PPO 0359	\$3.59
PPO 0369	\$3.69
PPO 0379	\$3.79
PPO 0389	\$3.89
PPO 0399	\$3.99
PPO 0400	\$4.00
PPO 0439	\$4.39
PPO 0459	\$4.59
PPO 0479	\$4.79
PPO 0499	\$4.99
PPO 0549	\$5.49
PPO 0579	\$5.79
PPO 0599	\$5.99
PPO 0999	\$9.99

PRE PRICED CIRCLES (PPC)

PPC 0029	\$0.29	PPC 0209	\$2.09
PPC 0039	\$0.39	PPC 0219	\$2.19
PPC 0049	\$0.49	PPC 0229	\$2.29
PPC 0059	\$0.59	PPC 0239	\$2.39
PPC 0069	\$0.69	PPC 0249	\$2.49
PPC 0075	\$0.75	PPC 0269	\$2.69
PPC 0079	\$0.79	PPC 0279	\$2.79
PPC 0089	\$0.89	PPC 0289	\$2.89
PPC 0099	\$0.99	PPC 0299	\$2.99
PPC 0100	\$1.00	PPC 0300	\$3.00
PPC 0109	\$1.09	PPC 0329	\$3.29
PPC 0119	\$1.19	PPC 0349	\$3.49
PPC 0125	\$1.25	PPC 0369	\$3.69
PPC 0129	\$1.29	PPC 0399	\$3.99
PPC 0135	\$1.35	PPC 0449	\$4.49
PPC 0139	\$1.39	PPC 0499	\$4.99
PPC 0145	\$1.45	PPC 0549	\$5.49
PPC 0149	\$1.49	PPC 0599	\$5.99
PPC 0159	\$1.59	PPC 0649	\$6.49
PPC 0169	\$1.69	PPC 0699	\$6.99
PPC 0179	\$1.79	PPC 0799	\$7.99
PPC 0188	\$1.88	PPC 0899	\$8.99
PPC 0189	\$1.89	PPC 0999	\$9.99
PPC 0199	\$1.99	PPC 1099	\$10.99

PPC 2/100	2/\$1.00
PPC 2/200	2/\$2.00
PPC 2/300	2/\$3.00
PPC 2/350	2/\$3.50
PPC 2/400	2/\$4.00
PPC 2/450	2/\$4.50
PPC 2/500	2/\$5.00
PPC 2/600	2/\$6.00
PPC 2/700	2/\$7.00
PPC 2/800	2/\$8.00
PPC 2/1000	2/\$10.00
PPC 3/100	3/\$1.00
PPC 3/500	3/\$5.00
PPC 1008	BLANK
PPC 1001	BUY ONE GET ONE FREE
PPC 1002	BUY TWO GET ONE FREE
PPC 1006	SPECIAL (ACROSS CENTER)
PPC 1007	SPECIAL (ACROSS TOP)
PPC 1009	LOW CARB
PPC 1010	NO CARB
PPC 1011	1/2 OFF
PPC 1012	1/3 OFF

1 1/2" CIRCLES

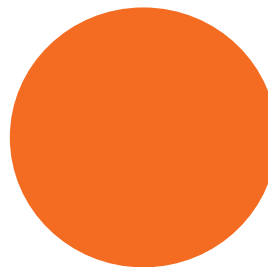
1000 LABELS/ROLL

2/\$7.00

PPC 2/700

\$2.79

PPC 0279



PPC 1008



PPC 1007

MEAT

4608

GROCERY

4609

DELI

4610

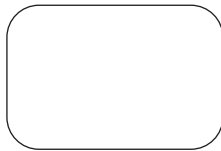
PRODUCE

4611

1 1/8" X 3/4"
1000/ROLL



4612



4613

BAKERY

4614

DISCOUNT

4615

RED DAYGLO OVALS

OSS 1235	\$50 OFF
OSS 393	\$1.00 OFF REGULAR PRICE
OSS 821	\$1.00 OFF
OSS 1284	0 TRANS FAT
OSS 768	1/2 PRICE
OSS 827	1/4# BEEF PATTIES
OSS 529	1/4 PORK LOIN
OSS 293	1/4 POUNDER
OSS 407	80% LEAN
OSS 1246	93% LEAN GROUND BEEF
OSS 845	ADVERTISED
OSS 1150	AGED FOR EXTRA FLAVOR
OSS 625	ALL BEEF
OSS 476	ANDOUILLE
OSS 432	ANGUS BEEF
OSS 626	ARM ROAST
OSS 801	ARM STEAK
OSS 525	AS ADVERTISED
OSS 294	ASSORTED
OSS 802	ASSORTED PORK CHOPS
OSS 101	BABY BACK RIBS
OSS 857	BACON
OSS 850	BACON WRAPPED
OSS 451	BALL TIP
OSS 853	BARBECUE RIBS
OSS 401	BAR-B-QUE
OSS 1201	BBQ
OSS 452	BEEF
OSS 628	BEEF & PORK
OSS 298	BEEF BRISKET
OSS 629	BEEF KABOB
OSS 630	BEEF LIVER
OSS 631	BEEF STEW
OSS 455	BEEF STICKS
OSS 299	BEEF TIP
OSS 454	BEEF/PORK/VEAL
OSS 860	BEER
OSS 500	BLANK (NO PRINT)
OSS 713	BOLOGNA
OSS 516	BONELESS
OSS 300	BONELESS ARM ROAST
OSS 100	BONELESS BEEF RIBS
OSS 427	BONELESS CHICKEN BREAST
OSS 590	BONELESS CHUCK
OSS 633	BONELESS CHUCK ROAST
OSS 1135	BONELESS CHUCK STEAK
OSS 803	BONELESS COUNTRY STYLE
OSS 301	BONELESS COUNTRY STYLE RIBS
OSS 479	BONELESS PORK CHOPS
OSS 865	BONELESS PORK SIRLOIN
OSS 635	BONELESS ROUND
OSS 303	BONELESS ROUND STEAK
OSS 636	BONELESS RUMP
OSS 419	BONELESS RUMP ROAST
OSS 456	BONELESS SHORT RIBS
OSS 637	BONELESS SIRLOIN
OSS 304	BONELESS SIRLOIN CHOPS
OSS 305	BONELESS SIRLOIN ROAST
OSS 457	BONELESS SKINLESS
OSS 638	BONELESS WASTE FREE
OSS 1124	BOSTON BUTT
OSS 639	BOTTOM ROUND
OSS 436	BOTTOM ROUND ROAST
OSS 437	BOTTOM ROUND STEAK
OSS 714	BRATWURST
OSS 792	BREADED
OSS 678	BREAKFAST CHOPS
OSS 715	BREAKFAST SAUSAGE
OSS 578	BREAKFAST STEAK
OSS 428	BREASTS

OSS 1224	BRISKET
OSS 580	BROIL OR BBQ
OSS 544	BUFFALO
OSS 307	BUFFALO (W/ PICTURE)
OSS 545	BUTT ROAST
OSS 804	BUTTERFLY
OSS 438	BUTTERFLY CHOPS
OSS 1151	BUTTERFLY PORK CHOPS
OSS 1252	BUY ONE GET ONE FREE
OSS 403	CAJUN
OSS 310	CANADIAN BACON
OSS 538	CENTER CUT
OSS 564	CENTER CUT PORK CHOPS
OSS 459	CERTIFIED ANGUS
OSS 439	CHEDDAR
OSS 440	CHEESE
OSS 460	CHARCOAL STEAK
OSS 429	CHICKEN
OSS 563	CHICKEN BREASTS
OSS 442	CHICKEN FRIED STEAK
OSS 603	CHICKEN LIVERS
OSS 561	CHICKEN THIGHS
OSS 793	CHILI MEAT
OSS 314	CHOP SUEY MEAT
OSS 565	CHOPPED SIRLOIN
OSS 443	CHORIZO
OSS 794	CHOW MEIN MEAT
OSS 806	CHUCKEYE
OSS 1138	CHUCKEYE STEAK
OSS 641	CHUCK ROAST
OSS 556	CHUCK STEAK
OSS 461	CHUCK TENDER
OSS 642	CLUB STEAK
OSS 795	COOKED READY TO EAT
OSS 537	COUNTRY STYLE
OSS 644	COUNTRY STYLE BEEF RIBS
OSS 445	COUNTRY STYLE RIBS
OSS 680	COUNTRY STYLE SPARE RIBS
OSS 405	COUPON ITEM
OSS 318	COUPON SPECIAL
OSS 1231	CROSS RIB ROAST
OSS 1232	CROSS RIB STEAK
OSS 645	CUBE STEAK
OSS 646	CUBED
OSS 905	CUT UP FRYER
OSS 1148	DARK MEAT
OSS 1167	DEER SAUSAGE
OSS 1164	DEER STEW MEAT
OSS 1162	DEER TENDERLOIN
OSS 1245	DELMONICO
OSS 751	DIET LEAN
OSS 322	DINNER STEAK
OSS 323	DISCOUNT PRICED
OSS 562	DRUM STICKS
OSS 324	DRUMETTES
OSS 547	ELK
OSS 916	EXCELLENT FOR BARBECUES
OSS 917	EXCELLENT FOR BROILING
OSS 527	EXCELLENT FOR COOKOUTS
OSS 1286	EXCELLENT FOR SWISSING
OSS 508	EXTRA LEAN
OSS 647	EXTRA LEAN GROUND BEEF
OSS 327	EXTRA LEAN GROUND BEEF 85%
OSS 515	EXTRA THICK
OSS 754	EXTRA THICK CUT
OSS 511	EXTRA THIN
OSS 483	EXTRA THIN CUT
OSS 105	EXTRA THIN SLICED
OSS 648	EYE OF THE ROUND
OSS 408	FAJITAS

OSS 506	FAMILY PACK
OSS 328	FAMILY PACK GROUND BEEF
OSS 329	FAT FREE
OSS 756	FILET
OSS 650	FILET MIGNON
OSS 332	FINE FOR BARBEQUE
OSS 333	FINE FOR CROCKPOT
OSS 759	FINE FOR SOUP
OSS 651	FINGER STEAKS
OSS 1271	FIRST CUT
OSS 465	FLANK STEAK
OSS 103	FLAT IRON STEAK
OSS 334	FOR STIR FRY
OSS 924	FREE RANGE CHICKEN
OSS 761	FRESH
OSS 526	FRESH CUT UP FRYER
OSS 653	FRESH GROUND BEEF
OSS 484	FRESH GROUND CHUCK
OSS 335	FRESH GROUND DAILY
OSS 485	FULLY COOKED
OSS 1128	GARLIC PEPPER
OSS 486	GERMAN SAUSAGE
OSS 1142	GIZZARDS
OSS 948	GRASS FED
OSS 487	GREAT FOR SOUP
OSS 951	GREAT ON THE GRILL
OSS 466	GRILL STEAKS
OSS 523	GROUND BEEF
OSS 488	GROUND BEEF 80% LEAN
OSS 655	GROUND BEEF 85% LEAN
OSS 1246	GROUND BEEF 93% LEAN
OSS 337	GROUND BEEF NOT LESS THAN 81%
OSS 489	GROUND CHICKEN
OSS 522	GROUND CHUCK
OSS 517	GROUND FRESH DAILY
OSS 681	GROUND PORK
OSS 521	GROUND ROUND
OSS 1144	GROUND SIRLOIN
OSS 701	GROUND TURKEY
OSS 548	GROUND VENISON
OSS 807	HAM
OSS 339	HAMBURGER
OSS 968	HAMBURGER PATTIES
OSS 808	HEAT 'N EAT
OSS 286	HEAT 'N SERVE
OSS 762	HIS & HERS
OSS 1141	HOME GROWN
OSS 490	HOMEMADE
OSS 974	HOMEMADE PORK SAUSAGE
OSS 341	HOMESTYLE
OSS 763	HOT
OSS 343	HOT ITALIAN STYLE SAUSAGE
OSS 976	HOT & SPICY
OSS 981	IOWA CHOPS
OSS 344	ITALIAN
OSS 496	ITALIAN SAUSAGE
OSS 1149	ITALIAN STYLE
OSS 716	ITALIAN STYLE SAUSAGE
OSS 1136	JALAPENO
OSS 983	JALAPENO CHEESE
OSS 1290	JALAPENO PEPPER
OSS 549	JERKY
OSS 1345	KABOB
OSS 985	KC STRIP
OSS 986	KEEP REFRIGERATED
OSS 747	LAMB

OSS 534	LEAN
OSS 656	LEAN GROUND BEEF
OSS 345	LEAN GROUND BEEF CONTAINS 78%
OSS 703	LEG QUARTERS
OSS 704	LEGS
OSS 413	LEMON PEPPER
OSS 990	LOCAL
OSS 492	LOIN CHOPS
OSS 566	LONDON BROIL
OSS 809	LOW FAT
OSS 764	MANAGER'S SPECIAL
OSS 1228	MANAGER'S SPECIAL W/HAT
OSS 810	MARINATED
OSS 765	MEAT DEPARTMENT
OSS 657	MEAT LOAF
OSS 995	MEATBALL
OSS 414	MESQUITE
OSS 1077	MICROWAVABLE
OSS 586	MILD
OSS 348	MILD ITALIAN SAUSAGE
OSS 658	MINUTE STEAK
OSS 659	MOCK TENDER
OSS 766	NEW
OSS 289	NEW ITEM
OSS 660	NEW YORK CUT
OSS 1276	NEW YORK STEAK
OSS 468	NEW YORK STRIP
OSS 1010	NOT FOR RESALE
OSS 1131	NOT FOR SALE
OSS 717	OLD FASHIONED WEINERS
OSS 1014	ON SALE
OSS 1157	OUR OWN 1/4 LB PATTY
OSS 495	OUR OWN HOME MADE
OSS 497	OUR OWN LEAN PORK SAUSAGE
OSS 498	OUR OWN PORK SAUSAGE
OSS 352	OUR SPECIALTY
OSS 770	OVEN READY
OSS 661	OVEN ROAST
OSS 771	PAID
OSS 1019	PATIO STEAK
OSS 1020	PEPPER
OSS 1161	PEPPER JACK
OSS 1264	PEPPER STEAK
OSS 469	PEPPERONI
OSS1199	PETITE
OSS 470	PETITE CUT
OSS 355	PINWHEELS
OSS 1027	POLISH
OSS 718	POLISH SAUSAGE
OSS 685	PORK
OSS 553	PORK BUTT ROAST
OSS 605	PORK CHOPS
OSS 1102	PORK CHOPS LOIN CUT
OSS 686	PORK CUTLETS
OSS 482	PORK HOCKS
OSS 356	PORK LINKS
OSS 502	PORK LOIN
OSS 688	PORK LOIN CHOPS
OSS 503	PORK LOIN ROAST
OSS 1031	PORK LOIN SIRLOIN CHOPS
OSS 1230	PORK NECK BONES
OSS 519	PORK PATTIES
OSS 504	PORK RIB CHOPS
OSS 689	PORK RIBLETS
OSS 690	PORK ROAST
OSS 719	PORK SAUSAGE
OSS 691	PORK STEAK
OSS 387	PORK TENDERLOIN
OSS 507	PORKETTA
OSS 692	PORKETTA ROAST

OSS 471	PORTERHOUSE
OSS 663	PORTERHOUSE STEAK
OSS 662	POT ROAST
OSS 1035	POTATO
OSS 1250	PREVIOUSLY FROZEN
OSS 357	PREVIOUSLY FROZEN PRODUCT THAWED
OSS 359	PRICE MARKED IS \$.50 OFF REG PRICE
OSS 360	PRICE MARKED IS \$1.00 OFF REG PRICE
OSS 473	PRIME RIB
OSS 773	QUICK FRY
OSS 774	QUICK TO FIX
OSS 775	READY TO EAT
OSS 776	REDUCED
OSS 528	REDUCED FOR QUICK SALE
OSS 1043	REDUCED SPECIAL
OSS 789	REDUCED USE TODAY OR FREEZE
OSS 290	REFRIGERATE
OSS 474	RIB CHOPS
OSS 509	RIBEYE
OSS 664	RIBEYE STEAK
OSS 510	RIB ROAST
OSS 665	RIB STEAK
OSS 1053	RING MEAT KEY
OSS 138	RING ON SEAFOOD
OSS 1146	ROAST
OSS 813	ROAST BEEF
OSS 706	ROASTING CHICKEN
OSS 602	ROUND STEAK
OSS 475	RUMP ROAST
OSS 814	SALE
OSS 777	SALTED
OSS 574	SANDWICH STEAKS
OSS 1145	SAUSAGE
OSS 815	SEASONED
OSS 779	SELECT
OSS 666	SEMI BONELESS
OSS 667	SHISH KABOB
OSS 1066	SHORT RIBS
OSS 1067	SHOULDER ROAST
OSS 1072	SIDE PORK
OSS 600	SIRLOIN
OSS 668	SIRLOIN TIP ROAST
OSS 669	SIRLOIN TIP STEAK
OSS 670	SIRLOIN TIPS
OSS 816	SKINLESS

OSS 513	SLICED
OSS 369	SLICED FREE
OSS 589	SMOKED
OSS 788	SOUP BONE
OSS 780	SOUP MEAT
OSS 694	SPARE RIBS
OSS 532	SPECIAL
OSS 817	SPECIAL NOT ADVERTISED
OSS 536	SPECIAL OF THE WEEK
OSS 417	SPECIAL TODAY
OSS 1085	SPICY
OSS 707	SPLIT FRYER
OSS 583	STEW MEAT
OSS 781	STIR FRY
OSS 672	STRIP STEAK
OSS 782	STUFFED
OSS 695	STUFFED PORK CHOPS
OSS 477	SUMMER SAUSAGE
OSS 1092	SUPER LEAN
OSS 373	SUPER LEAN GROUND BEEF
OSS 721	SWEDISH SAUSAGE
OSS 1094	SWEET AND SOUR
OSS 673	SWISS STEAK
OSS 374	T-BONE
OSS 601	T-BONE STEAK
OSS 783	TENDERIZED
OSS 818	TENDER LOIN
OSS 530	TERIYAKI
OSS 674	TEXAS RIBS
OSS 784	THICK CUT
OSS 418	THICK SLICED
OSS 1147	THIGHS
OSS 785	THIN CUT
OSS 587	THIN SLICED
OSS 375	THIN SLICED CHOPS FOR BREAKFAST
OSS 501	TODAY'S SPECIAL
OSS 377	TOP BLADE STEAK
OSS 675	TOP ROUND
OSS 378	TOP ROUND STEAK
OSS 676	TOP SIRLOIN
OSS 1233	TRI TIP STEAK
OSS 1234	TRI TIP ROAST
OSS 1104	TUNA
OSS 292	TRY ME
OSS 820	TURKEY
OSS 709	TURKEY BREASTS
OSS 710	TURKEY DRUMSTICKS
OSS 1137	UNSLICED

OSS 518	USDA CHOICE
OSS 382	USDA PRIME
OSS 1152	VALUE PACK
OSS 539	VARIETY PACK
OSS 749	VEAL
OSS 540	VENISON
OSS 383	WEEKEND SPECIAL
OSS 423	WHOLE FRYER
OSS 552	WIENERS
OSS 541	WILD RICE
OSS 542	WINGS

SPANISH BILINGUAL MESSAGES

OSS 1172	THIN SLICED / CORTADA FINA
OSS 1173	Boneless / Sin Hueso
OSS 1176	Oxtail / Cola de Buey
OSS 1177	Tripe / Tripas
OSS 1179	Skirt Steak / Filetes de Falda
OSS 1183	Sausage / Chorizo
OSS 1184	Lamb Chops / Costillas de Borrego
OSS 1188	Reduced For Quick Sale / Reducida Para Venta Rapida
OSS 1190	Special / Especial
OSS 1195	Manager's Special / Especial del Encargado
OSS 1196	Special Today / Especial del Dia

GAME

OSS 543	ANTELOPE
OSS 544	BUFFALO
OSS 307	BUFFALO (PICTURED)
OSS 1166	CUBED DEER
OSS 449	DEER
OSS 1165	DEER ROAST
OSS 1167	DEER SAUSAGE
OSS 1163	DEER STEAK
OSS 1164	DEER STEW MEAT
OSS 546	DEER STICKS
OSS 1239	DEER SUMMER JALAPENO/CHEESE
OSS 1241	DEER SUMMER SAUSAGE
OSS 1162	DEER TENDERLOIN
OSS 547	ELK
OSS 956	GROUND DEER
OSS 548	GROUND VENISON
OSS 540	VENISON
OSS 386	WILD

RED DAYGLO OVALS
1000 LABELS PER ROLL

MANAGER'S SPECIAL

OSS 764



OSS 1228

BONELESS SIN HUESO

OSS 1173

VENISON

OSS 540

BUFFALO

OSS 544

MAKE YOUR OWN CUSTOM LABEL 10 ROLL MINIMUM

.75" X 1.5" OVAL



1000/ROLL

2.25" X 1.25" RECTANGLE



500/ROLL

1.5" CIRCLE



500/ROLL

COLOR OPTIONS

WHITE	YELLOW	ALMOND	BLUE	FL. RED	FL. GREEN	FL. PINK

COUPON LABELS

500/ROLL



8350

ADHESIVE ON TOP

PERFORATED FOR EASY TEARING

NO ADHESIVE ON BOTTOM

ITEM	DESCRIPTION
8350	50¢ OFF
8351	75¢ OFF
8352	\$1.00 OFF
8353	\$1.50 OFF
8354	\$2.00 OFF
8355	\$3.00 OFF



8352



8354

STYLE (A) HAS A TAMPER PROOF PERFORATION.

STYLE A



ITEM	DESCRIPTION
3806	25¢
3807	50¢
3808	75¢
3809	\$1.00
3810	\$1.50
3811	\$2.00

STYLE (C) HAS AN ADHESIVE LINER ON THE BACK FOR APPLYING TO YOUR PACKAGE AND CAN BE REMOVED WITHOUT RESIDUE AT THE CHECK OUT.

STYLE C



ITEM	DESCRIPTION
3800	25¢
3801	50¢
3802	75¢
3803	\$1.00
3804	\$1.50
3805	\$2.00

1" X 2" 500/ROLL

1 1/2" X 1 5/8"

500/ROLL

2" X 2"

2" X 2"

500/ROLL



4570



4573



4572



4559



6218



6219



4571



CS6000



CS6005

1 1/4" X 2" 500/ROLL

**\$UPER
PAK**

**BUY MORE,
SAVE MORE,
WHY PAY MORE!**

2" X 8" 500/ROLL

4576



4574

2 3/8" X 5 3/8" OVAL
500/ROLL



4575

2" X 3" OVAL 500/ROLL

1" X 2" OVAL



6217



500/ROLL

6216

2" X 3 5/8" 500/ROLL

5652	BEEF CHART
5653	PORK CHART
5654	LAMB CHART

ROASTING CHART LABELS

BEEF - ROASTING CHART			
300°F - 325°F Oven Temperature - Times are Approx.			
CUT	LBS.	FINAL TEMP.	COOKING TIME
RIB ROAST	4 to 6	140°F (rare) 160°F (med.) 170°F (well)	MIN./L.B. 26-32 34-38 40-42
	6 to 8	140°F (rare) 160°F (med.) 170°F (well)	23-25 27-30 32-35
RIB EYE ROAST (350°F Oven Temp.)	4 to 6	140°F (rare) 160°F (med.) 170°F (well)	MIN./L.B. 18-20 20-22 22-24
TENDERLOIN (425°F Oven Temp.)	2 to 3 (half)	140°F (rare)	45-50 (Total)
	4 to 6 (whole)	140°F (rare)	45-50 (Total)
ROUND RUMP (Boneless)	4 to 6	140°F - 170°F	MIN./L.B. 25-30
ROUND TIP	3 1/2 to 4	140°F - 170°F	MIN./L.B. 35-40
	6 to 8	140°F - 170°F	30-35
TOP ROUND	4 to 6	140°F - 170°F	MIN./L.B. 25-30

GRILLING/BROILING STEAKS

1 inch thickness or less - 4 inches from heat. More than 1 inch thick - 5 inches from heat. Turn steaks once using tongs.

STEAK	THICKNESS OF STEAKS	(Total Time) RARE	(Total Time) MEDIUM
SIRLOIN PORTERHOUSE T-BONE	3/4"	10-13 min.	14-17 min.
TENDERLOIN RIB STEAK	1 1/4"	13-16 min.	17-20 min.
RIB - EYE TOP ROUND FLANK STEAK	1 3/4"	20-25 min.	26-30 min.



2" x 3" OVAL

C-537

500/ROLL

1.5" X 4.75" 500/ROLL 6809



6033



6030



6036



6030-SL



6034



6038



6031



6035



6039



6032



6037

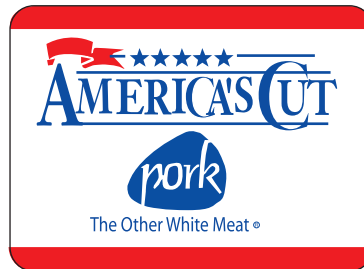
4603

1 3/4" X 3 5/8" 500/ROLL



4602

1 3/4" X 2 1/4" 500/ROLL



4601

1 1/8" X 1 3/4" 500/ROLL



4600

1 3/8" X 2" 500/ROLL



4633

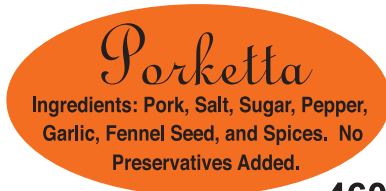


4634

7/8" X 1 1/2" OVAL 500/ROLL



4604



4605

6093

1 1/4" X 2" 500/ROLL



NUTTY CHICKEN SALAD

1 lb. cooked chicken breast, diced

1/2 c. chopped celery

1/4 c. sliced almonds

1/4 c. chopped walnuts

3/4 c. mayonnaise

1/2 c. heavy cream

1 tsp. Splenda®

2 tsp. minced onion

Seasonings to taste

LOW CARB

In a large bowl, combine diced chicken, celery, almonds, walnuts and onion. Mix thoroughly. In a separate bowl combine the cream and Splenda® and whip lightly. Add mayonnaise and seasonings. Blend well. Add this to the chicken salad and combine. Serve on crisp lettuce or other greens.

Makes 6 servings.

* Per Serving: 418 Cal; 8g Fat; 66mg Chol; 16g Protein, **3g Carb**; 1g Fiber

5100

5100	NUTTY CHICKEN SALAD
5101	CAJUN GRILLED CHICKEN
5102	GRILLED SALMON STEAKS
5103	GRILLED ORANGE GLAZED STEAK
5104	PORK AND PEPPER STIR-FRY
5105	MACADAMIA MAHI-MAHI

CAJUN GRILLED CHICKEN

4 boneless, skinless chicken breast halves (1 pound)

2 tbsp. lemon juice

3 tbsp. cajun seasoning

2 tbsp. paprika

1 tbsp. brown sugar

Cooking spray

LOW CARB

Preheat grill to medium high. Score chicken in 2 to 3 places. Combine chicken and lemon juice in bowl until coated. Set aside. Mix cajun seasoning, paprika and brown sugar in separate bowl. Roll chicken in spice mixture. Spray grill with cooking spray. Grill chicken 5 minutes per side, or until juices run clear.

* Per Serving: 219 Calories; 75mg Sodium; 11g Tot Fat; 343mg Potassium; 3g Sat Fat; **6g Carb**; 7g Unsat Fat; 1g Fiber; 24g Protein; 73mg Cholesterol

5101

GRILLED SALMON STEAKS

(with Lime Butter)

MARINADE:

1/2 stick butter, melted

1/4 c. lime juice

1 tbsp. pepper

4 (9 oz.) salmon steaks

lime wedges

Stir marinade. Reserve 1/4 cup for later. Put salmon in a dish. Pour some of marinade over salmon. Let it marinade while preparing grill. Cook salmon until opaque, brushing with lime butter, about 5 minutes per side. Serve with the additional marinade brushed over salmon and the lime wedges.

* Carbs: trace.

5102

SHAVED

BEEF

8520

SHAVED

HAM

8521

SHAVED

TURKEY

8522

1.25" X 2" 500/ROLL

1 3/4" X 1 1/2" 1000/ROLL

STUFFED PORK ROAST

Roast

Microwave

ROAST: Roast, uncovered, fat side up on rack in shallow roasting pan at 325°, 3 1/2 hrs, or until well done. (Internal temp, 165°)

MICROWAVE: Place roast fat side down on microwave roasting rack in micro safe dish. Cook med/low for 12-13 min. per pound. Brush with melted margarine. Let stand 10 min. before serving. (Time/temp. may vary according to wattage).

7619

STUFFED WHOLE FRYER

Bake

Fry

Microwave

BAKE: Preheat oven to 450°. Place in pan. Reduce immediately to 350° & bake 20-25 min. per lb. Baste with pan drippings or melted margarine every 10 min.

MICROWAVE: Place breast down on micro-safe rack in dish. Brush with oil. Cover loosely with waxed paper. Cook on med. 17-18 min. When done, juices run clear & no pink remains. (time/temp. may vary according to wattage).

7621

7601	BEEF GRILLING/BROILING STEAKS
7609	MEATLOAF
7616	STUFFED CHICKEN PIECES
7617	STUFFED CORNISH HENS
7618	STUFFED PORK CHOPS/STEAK
7619	STUFFED PORK ROAST
7621	STUFFED WHOLE FRYER

COD

Bake, Broil, Fry, or Poach

BAKE: Place fish in greased baking dish. Baste with butter, sauce, or oil to keep moist. Bake fish 10 minutes per inch of thickness. Baste with butter and lemon juice often to keep fish moist. Serve with fresh lemon.

1" X 4" 500/ROLL

7002

7044	ALASKAN POLLOCK
7050	BUFFALO FISH
7000	CATFISH
7056	CATFISH NUGGETS
7001	CLAMS
7002	COD
7057	COPPER RIVER SALMON
7003	FLOUNDER
7004	GROUPE
7005	HADDOCK
7055	HALIBUT FILLETS
7006	HALIBUT STEAKS
7043	HOKI
7007	KING CRAB
7008	LAKE PERCH
7009	LAKE TROUT
7010	LOBSTER TAIL
7011	MAHI-MAHI
7052	MARLIN STEAK
7047	MICROWAVE FISH
7051	MONK FISH
7013	NORTHERN
7014	OCEAN PERCH
7015	OCTOPUS
7016	ORANGE ROUGHY
7017	OREO DORY
7018	PINK SALMON

7019	POLLOCK
7020	RAINBOW TROUT
7021	RED SALMON
7022	RED SNAPPER
7046	SALMON FILLETS
7023	SALMON STEAKS
7024	SCALLOPS
7026	SCROD-COD
7053	SEA BASS
7028	SHARK STEAKS
7029	SHRIMP (PEELED AND DEVEINED)
7030	SHRIMP (IN SHELL-INDIVIDUALLY QUICK FROZEN)
7031	SILVER SALMON
7032	SNOW CRAB
7033	SMELT
7034	SOLE
7035	SQUID
7054	STEELHEAD TROUT
7036	SWORDFISH
7048	TILAPIA
7037	TORSK
7049	TUNA STEAK
7038	TURBOT
7039	WALLEYE
7040	WHITEFISH
7041	WHITING
7042	WHOLE SALMON

COUNTRY OF ORIGIN LABELING



- ☐ Farm Raised
☐ Wild Caught
☐ U.S.A.
☐ China
☐ Philippines

Product of:

- ☐ Thailand
☐ Indonesia
☐ New Zealand
☐ South Africa
☐ Russia

- ☐ Argentina
☐ Vietnam
☐ Japan
☐ Canada
☐ Other _____

- ☐ Brazil
☐ Oman
☐ Mexico
☐ Chile

1" X 4" 500/ROLL

7062

7/8" X 1 1/2" 1000/ROLL

4635	FARM RAISED
4636	WILD CAUGHT
5727	PRODUCT OF CHILE
5728	PRODUCT OF CHINA
5731	PRODUCT OF MEXICO
5732	PRODUCT OF NEW ZEALAND
5736	PRODUCT OF U.S.A.
5738	PRODUCT OF CANADA
5739	PRODUCT OF THE US, CANADA, MEXICO



PRODUCT OF
MEXICO

5731

6095

2" CIRCLE 500/ROLL

7552



7550	LEMON GARNISH
7552	ORANGE GARNISH
7551	LIME GARNISH

5 Cooking Methods for Fish

RULE - 10 min. per inch of thickness. Double cooking time for frozen fish.

BAKING - Place seafood in a baking dish. Add sauce to keep moist. Cover and bake at 400°F, until done. Suggested sauce for 1 lb. of fish: 1 tbsp. melted butter/margarine, 1 tbsp. lemon juice, 1/4 tsp. onion powder and 1/2 tsp. dried basil.

BROILING/GRILLING - Place seafood on a broiler pan. Brush with a small amount of melted butter and lemon juice. Flavor with herbs and spices, such as pepper and dill weed. Broil 4-5 in. from heat source without turning. Cook until done.

POACHING - Estimate amount of skim milk, water or wine needed to barely cover a single layer of fish in a saucepan or frying pan. Season liquid with chopped carrots, celery, onions and peppercorns. Bring to a boil. Cover and simmer about 10 min. Add fish. Simmer until done.

SAUTEING/PANFRYING - Heat a small amount of butter in a frying pan. Add chopped mushrooms, green onions, lemon juice and seafood to liquid. Saute over med. - high heat until done.

STEAMING - Place seafood on a steaming rack set 2 in. above boiling liquid in a deep pot. Season as desired. Cover tightly. Reduce heat and steam until done.

2" X 3 1/2" 500/ROLL

5651

3/4" X 1 1/4" 1000/ROLL

HALIBUT

OSS 129

COD

OSS 124

OSS 124	COD
OSS 154	COOKED SHRIMP
OSS 126	FRESH FISH
OSS 128	HADDOCK
OSS 129	HALIBUT
OSS 158	OYSTERS
OSS 135	POLLOCK
OSS 137	RED SNAPPER
OSS 138	RING ON SEAFOOD
OSS 142	SALMON
OSS 145	SCALLOPS
OSS 140	SEAFOOD
OSS 143	SHRIMP
OSS 160	SOLE
OSS 161	TUNA
OSS 150	WALLEYE

ASSORTED HOLIDAY LABELS

1 7/8" diameter pressure sensitive labels, 250 per roll.



4214

1" X 2" OVAL 500/ROLL



4216



4215

ITEM #	DESCRIPTION
4200	HAPPY VALENTINE'S DAY
4201	HAPPY ST. PATRICK'S DAY
4202	HAPPY EASTER
4203	CINCO DE MAYO
4204	HAPPY MOTHER'S DAY
4205	HAPPY FATHER'S DAY
4206	LET'S CELEBRATE - FLAG
4207	BACK TO SCHOOL
4208	HAPPY HALLOWEEN
4209	HAPPY THANKSGIVING
4210	SEASON'S GREETINGS
4211	HAPPY HOLIDAYS
4212	MERRY CHRISTMAS
4213	ESPECIALLY FOR YOU
4214	HAPPY HANUKKAH
4215	PROUD TO BE AMERICAN
4216	SEASON'S GREETINGS

FLAVOR LABELS

REF. #	DESCRIPTION
8003	APPLE
8098	APPLE CINNAMON
8005	APRICOT
8134	BASIL
8088	BLACKBERRY
8009	BLUEBERRY
8011	BROWN 'N' SERVE
8147	CHEDDAR
8018	CHEESE
8022	CINNAMON
8148	CRACKED PEPPER
8024	CRANBERRY
8001	DILL
8036	GARLIC

REF. #	DESCRIPTION
8039	GINGER
8094	HERB
8189	ITALIAN
8190	JALAPENO
8191	JALAPENO CHEDDAR
8051	MAPLE
8204	OLD FASHIONED
8059	ONION
8219	SAUERKRAUT
8232	TOMATO BASIL



8009



8190



8022



8147



8036



8018

1 1/4" X 2" 500 LABELS/ROLL

1 1/4" X 2" 500 LABELS/ROLL

6002	AS ADVERTISED
6020	BLANK (NO PRINT)
6004	BUY ONE GET ONE FREE
5999	COOK TO 160 DEGREES
6005	DAY OLD
6006	FAMILY PAK
6029	FAT FREE (PINK DAYGLO)
6007	FEATURE
6021	KIDS FAVORITE (PINK DAYGLO)
6028	LOW FAT (PINK DAYGLO)
6008	MANAGER'S SPECIAL
6092	MAY CONTAIN ONE OR MORE OF THE FOLLOWING
6009	NEW
5996	QUICK/EASY READY TO EAT
5997	QUICK/EASY READY TO COOK
5998	QUICK/EASY READY TO PREPARE
6010	REDUCED
6011	REDUCED FOR QUICK SALE
6012	SALE
6023	SNACK TIME
6013	SPECIAL
6014	SPECIAL OF THE WEEK
6015	SPECIAL PRICE
6016	TAKE ME HOME I'M DELICIOUS
6024	TAKE ME TO A PICNIC
6017	TODAY'S SPECIAL
6018	TRY ME
6026	WARM IN YOUR MICROWAVE
6019	WE GOOFED

**Manager's
SPECIAL**

6008

**QUICK
READY TO COOK
EASY**

5997

**FAMILY
PAK**

6006

SPECIAL

6013

**BUY ONE-GET ONE
FREE**

6004

**AS
ADVERTISED**

6002

TABLETOP LABEL DISPENSER

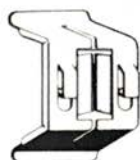
Heavy gauge aluminum frame features easy-to-change roll system — new rolls can be inserted without disturbing the others. Roll cores are made of tough polystyrene plastic. Optional plastic spacers widen the core holder to accept extra wide rolls. Non-skid rubber feet hold dispenser steady. 20-roll dispenser measures 21" x 7½" x 4".

PS 20



DUAL CLIPS

Choose from plastic, and flush or side mount.



ITEM #	DESCRIPTION
W1005	PLASTIC PACK OF 50

READY FLOW-PENS

Instantly make in-store signage. Environmentally safe water-based inks.



TRIO PEN SET contains three sizes of pens 1/4", 5/8" AND 1 X 2" in a see-through plastic canister and includes 32 oz. of Ready Flow ink. Ink colors: black, red, yellow, blue, green and magenta.



QUICK-N-EASY SIGN KIT contains 4 JR/Trio Pen Sets with 8 oz. each of black, red, yellow and blue inks and a carrying case. Standard colors for WK and SP inks are black, red, yellow and blue.

**ASK ABOUT
COMPLIMENTARY
DESIGN SOFTWARE.**

SUPPLYING ALL MAKES AND MODELS OF LABEL GUNS
MONARCH / GARVEY / PRIMARK / SATO / METO
 OUR MOST POPULAR LABEL GUNS ARE THE MONARCH 1110'S AND 1115'S

LABEL GUNS

ITEM	ITEM NUMBER
MONARCH 1110 - 6 BAND	G1002
MONARCH 1110 - 5 BAND	G1003
MONARCH 1110 - DATER	G1006
MONARCH 1115 GUN	G1501



LABEL GUN SUPPLIES

ITEM	ITEM NUMBER
MONARCH 1110 INK ROLL	G1005
MONARCH 1115 INK ROLL	G1505
LABEL GUN HOLSTER	GGHI
LABEL SCRAPER 4/BOX	MLS

MONARCH 1110 LABELS

17,000 LABELS/SLEEVE 15 SLEEVES/CASE

BLANK LABELS	ITEM NUMBER
BLUE - BLANK	G1013
GREEN FL. - BLANK	G1014
RED - BLANK	G1011
RED FL. - BLANK	G1027
YELLOW - BLANK	G1012
YELLOW (REMOVABLE) - BLANK	G1012 R
WHITE - BLANK	G1010

PRINTED LABELS	ITEM NUMBER
BAKERY	G1021
DAIRY	G1018
DELI	G1020
DELI - YELLOW	G1033
DISC - RED FL.	G1029
FLORAL - BLUE	G1030
FROZEN	G1019
FROZEN - BLUE	G1041
GROCERY	G1015
LIQUOR	G1034
MADE IN USA	G1042
MEAT	G1017
MEAT - RED	G1036
NON FD - RED	G1037
PACKED ON	G1043
PLU - GREEN	G1026
PLU - WHITE	G1039
PROD - BLK/GRN	G1035
PROD - GRN/WHT	G1016
SALE - RED/YELLOW	G1038
SEAFOOD	G1031
SELL BY - BLK PRINT	G1022
USE BY	G1023

LABELS

1110



MONARCH 1115 LABELS

15,000 LABELS/BOX 16 BOXES/CASE

BLANK LABELS	ITEM NUMBER
RED - BLANK	G1511
YELLOW - BLANK	G1512
WHITE - BLANK	G1510

PRINTED LABELS	ITEM NUMBER
BAKERY - WHITE/PURPLE	G1517
BAKERY - BROWN/BLACK	G1513
DELI - ORANGE/WHITE	G1506
DELI - YELLOW/BLACK	G1514
SALE - YELLOW/RED	G1519
SELL BY	G1518

1115



SIGN CARDS / ULTRA GLO



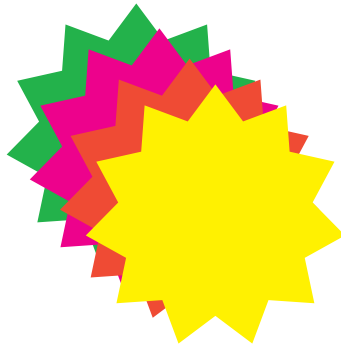
ULTIMATE IMAGE CARDS

915278	FINE CUTS OF MEAT 11" X 7"
915279	FINE CUTS OF MEAT 11" X 3 1/2"
915280	FINE CUTS OF MEAT 5 1/2" X 3 1/2"
915965	GARDEN FRESH 11" X 7"
915966	GARDEN FRESH 11" X 3 1/2"
915967	GARDEN FRESH 5 1/2" X 3 1/2"
915230	BLANK 11" X 7"
915232	BLANK 11" X 3 1/2"
915234	BLANK 5 1/2" X 3 1/2"

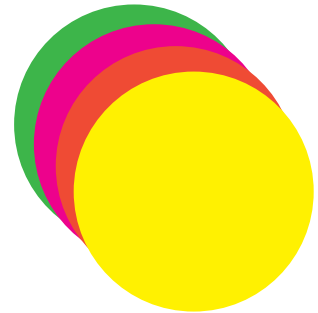
100 SHEETS / PACKAGE RAINBOW COLORED PACKS



5 X 3 - S10200
7 X 5 - S10201
11 X 7 - S10202
14 X 11 - S10203



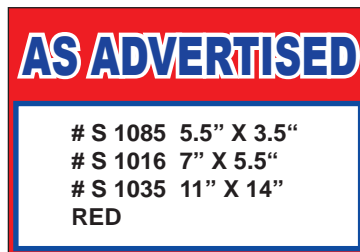
3" STAR - S10216
4" STAR - S10246
5.5" STAR - S10217



S10215
5.25"
RNB ONLY



S 1082 5.5" X 3.5"
S 1012 7" X 5.5"
S 1022 11" X 7"
RED ONLY



S 1085 5.5" X 3.5"
S 1016 7" X 5.5"
S 1035 11" X 14"
RED



S 10234



S1087 5.5" X 3.5"
S1017 7" X 5.5"
S 1027 11" X 7"
S 1037 11" X 14"
RED ONLY



EVERYDAY
S1083 5.5" X 3.5"
S1013 7" X 5.5"
RED ONLY



S 10231

CUSTOMIZE YOUR OWN LABELS

LOW MINIMUMS



Burnstad's Fresh Italian Sausage

Ing. Pork, beef, water, salt, fennel, black pepper.

Keep Refrigerated

Johnson Locker
510 Iowa Ave.
Essex, IA 51638
712-379-3314

**Cut
Fresh
Here!**

USDA Inspected
Grade A

**Boneless
Skinless
BREAST**



MFG. FOR: TUCK'S BBQ SAUCE ST. PAUL, MN

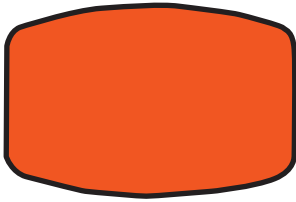
NUTRITION FACTS	
SERVING SIZE: 2 Tbsp (33g)	
SERVINGS PER CONTAINER: 16	
AMOUNT PER SERVING:	
CALORIES 30	
TOTAL FAT 0g	0%
SODIUM 430mg	18%
TOTAL CARB. 7g	2%
SUGARS 6g	
PROTEIN 0g	
NOT A SIGNIFICANT SOURCE OF SATURATED FAT, CHOLESTEROL, DIETARY FIBER, AND CALCIUM.	
TO BARBEQUE: FOR RICH DELICIOUS FLAVOR, TURN AND BRUSH MEAT WITH TUCK'S BARBEQUE SAUCE FREQUENTLY DURING LAST 5 TO 10 MINUTES OF COOKING TIME.	



HOBART/TOLEDO HI-LITER LABELS

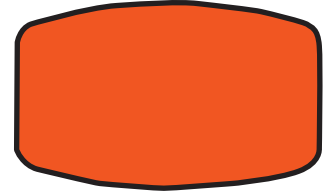
RED FLUORESCENT DIRECT THERMAL

HOBART



3000 LABELS PER ROLL
10 ROLLS PER CASE
30,000 LABELS PER CASE

TOLEDO



LABELS FOR HOBART, TOLEDO, ISHIDA, BERKEL
CAS, TEC, DIGI, BIZERBA, KUBOTA, GLOBAL, EXACT, NCI, & WELTRON

TEC

PACKED ON

SELL BY

NET WT lbs PRICE /lb. \$ TOTAL PRICE \$

DIGI

PACK
DATE

SELL
BY

PRICE PER LB. NET WT. LBS.

TOTAL
PRICE \$

CAS

PACKED ON | SELL BY | WEIGHT

PRICE

TOTAL PRICE

MAIN
MARKET
MPLS., MN 55427

HOBART

BERKEL

TOLEDO

THANK
YOU
PREPACKAGED FOR
YOUR CONVENIENCE
KEEP REFRIGERATED

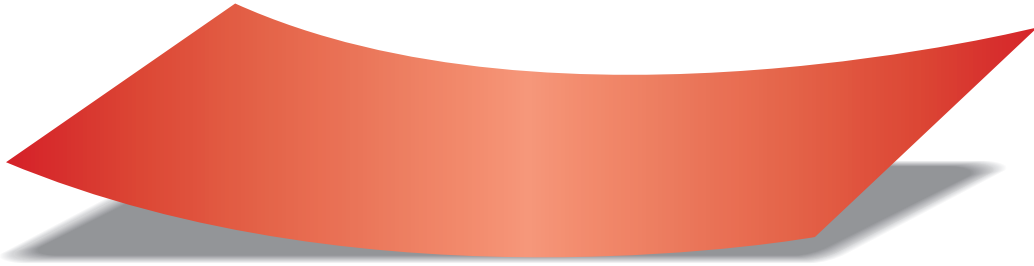
SAFE HANDLING INSTRUCTIONS

THIS PRODUCT WAS PREPARED FROM INSPECTED AND PASSED MEAT AND/OR POULTRY. SOME FOOD PRODUCTS MAY CONTAIN BACTERIA THAT COULD CAUSE ILLNESS IF THE PRODUCT IS MISHANDLED OR COOKED IMPROPERLY. FOR YOUR PROTECTION, FOLLOW THESE SAFE HANDLING INSTRUCTIONS.

- KEEP REFRIGERATED OR FROZEN. THAW IN REFRIGERATOR OR MICROWAVE.
- KEEP RAW MEAT AND POULTRY SEPARATE FROM OTHER FOODS.
- WASH WORKING SURFACES (INCLUDING CUTTING BOARDS), UTENSILS, AND HANDS AFTER TOUCHING.
- RAW MEAT OR POULTRY
- COOK THOROUGHLY.
- KEEP HOT FOODS HOT. REFRIGERATE LEFTOVERS IMMEDIATELY OR DISCARD.

BAKERY-DELI-PRODUCE

RETAIL LABEL CATALOG



FLAVOR LABELS



REF. #	DESCRIPTION
8041	7 GRAIN
8115	8 GRAIN
8000	ALMOND
8002	ALMOND POPPYSEED
8120	ANGEL FOOD
8003	APPLE
8098	APPLE CINNAMON
8157	APPLE CRISP
8005	APRICOT
8006	BANANA
8125	BANANA NUT
8108	BANANA WALNUT
8134	BASIL
8007	BAVARIAN CREAM
8008	BERRY
8127	BEST CREME
8139	BETTER WHEN WARMED
8140	BLACK CHERRY
8122	BLACK FOREST
8088	BLACKBERRY
8009	BLUEBERRY
8101	BLUEBERRY CREAM CHEESE
8010	BRAN
8111	BREAD OF THE WEEK
8011	BROWN 'N' SERVE
8143	BROWNIE
8012	BUTTER
8144	BUTTERFINGER
8013	BUTTERMILK
8014	BUTTERSCOTCH
8112	CAKE OF THE WEEK
8114	CANDY COATED CHOC PC'S
8015	CARAMEL
8136	CARAMEL APPLE WALNUT
8016	CARAMEL NUT
8126	CARAMEL TURTLE
8146	CARAWAY
8017	CARAWAY SEED
8090	CARROT
8147	CHEDDAR
8018	CHEESE
8091	CHEESECAKE
8019	CHERRY
8102	CHERRY CREAM CHEESE
8020	CHOCOLATE
8021	CHOCOLATE CHIP
8158	CHOCOLATE CHIP PECAN

REF. #	DESCRIPTION
8109	CHOCOLATE/CHOCOLATE CHIP
8022	CINNAMON
8105	CINNAMON RAISIN
8160	CINNAMON SUGAR
8023	COCONUT
8129	COOKIES & CREAM
8092	CORN
8148	CRACKED PEPPER
8096	CRACKED WHEAT
8024	CRANBERRY
8025	CREAM CHEESE
8026	CREME FILLED
8027	CROISSANT
8028	CUSTARD
8029	DANISH
8030	DATE
8031	DATE NUT
8001	DILL
8104	DUTCH APPLE
8033	EGG
8034	ENGLISH MUFFIN
8168	ENGLISH TOFFEE
8171	FAT FREE
8172	FRENCH
8173	FRENCH SILK
8035	FRUIT
8093	FUDGE
8036	GARLIC
8175	GARLIC BUTTER
8176	GARLIC HERB
8037	GERMAN CHOCOLATE
8039	GINGER
8161	GLAZED
8244	GLUTEN FREE
8043	GOURMET
8094	HERB
8044	HONEY
8045	HONEY WHEAT
8184	HOT CROSS BUNS
8189	ITALIAN
8190	JALAPENO
8191	JALAPENO CHEDDAR
8046	JELLY FILLED
8047	LEMON
8099	LEMON POPPYSEED
8194	LITE
8195	LITE RYE

REF. #	DESCRIPTION
8089	M & M
8095	MACADAMIA
8048	MADE WITH BUTTER
8050	MADE WITH SOUR CREAM
8196	MAKES GREAT FRENCH TOAST
8051	MAPLE
8052	MARBLE
8053	MINT
8131	MOCHA
8055	MOLASSES
8097	MORNING GLORY
8128	MULTI GRAIN
8199	NO NUTS
8200	NO SUGAR ADDED
8201	NON WHIPPED DAIRY
8202	NUT
8056	NUTS
8057	OAT BRAN
8058	OATMEAL
8133	OATMEAL CHOCOLATE CHIP
8203	OATMEAL RAISIN
8204	OLD FASHIONED
8059	ONION
8060	ORANGE
8141	ORGANIC
8207	OREO
8208	FARMESAN
8061	PEACH
8209	PEANUT
8062	PEANUT BUTTER
8063	PEANUTS
8064	PECAN
8211	PEPPERMINT
8117	PINA COLADA
8065	PINEAPPLE
8138	PINEAPPLE UPSIDE DOWN
8213	PISTACHIO
8214	PLAIN
8066	POPPYSEED
8067	POWDERED SUGAR
8068	PRUNE
8069	PUMPERNICKEL
8070	PUMPKIN
8071	RAISIN

REF. #	DESCRIPTION
8072	RASPBERRY
8151	RED RASPBERRY
8218	RHUBARB
8132	ROCKY ROAD
8130	RUM
8073	RYE
8074	SALT FREE
8219	SAUERKRAUT
8075	SESAME SEED
8247	SMORES
8220	SNICKER DOODLE
8223	SOUR CREAM
8076	SOURDOUGH
8078	STRAWBERRY
8100	STRAWBERRY CREAM CHEESE
8107	STRAWBERRY RHUBARB
8079	SUGAR
8080	SUGAR FREE
8228	SWEET POTATO
8230	TAPIOCA
8081	TOFFEE
8231	TOMATO
8232	TOMATO BASIL
8118	TURTLE
8082	VANILLA
8155	VERY BERRY
8236	VIENNA
8083	WALNUT
8084	WHEAT
8103	WHIPPED CREAM
8238	WHIPPED ICING
8239	WHIPPED TOPPING
8085	WHITE
8240	WHOLE GRAIN
8086	WHOLE WHEAT
8106	YELLOW
8087	ZUCCHINI



9000



9097



9095



9078

9200	ALMOND
9092	ALMOND POPPYSEED
9140	ANGEL FOOD
9000	APPLE
9001	APPLE CINNAMON
9004	APRICOT
9109	ASIAGO
9005	BANANA
9117	BANANA CHOCOLATE CHIP
9006	BANANA NUT
9007	BAVARIAN CREAM
9273	BLACK FOREST
9105	BLACK RASPBERRY
9008	BLACKBERRY
9009	BLUEBERRY
9138	BOSTON CREAM
9011	BRAN
9094	BROWN & SERVE
9106	BROWNIES
9107	BUTTER RUM
9097	BUTTERCREME
9012	BUTTERSCOTCH
9013	CARAMEL
9166	CARAMEL APPLE
9014	CARAWAY SEED
9283	CHEDDAR GARLIC JALAPENO
9015	CHEESE
9016	CHERRY
9017	CHOCOLATE
9018	CHOCOLATE CHIP
9111	CHOCOLATE CHUNK
9019	CINNAMON
9108	CINNAMON CHIP
9151	CINNAMON SUGAR
9020	COCONUT
9177	COCONUT PECAN
9270	CONFETTI
9021	CORN
9147	COWBOY
9022	CRACKED WHEAT
9023	CRANBERRY
9279	CRANBERRY WALNUT
9024	CREAM CHEESE
9093	CREAM FILLED
9026	CUSTARD
9027	DATE
9028	DATE NUT

9172	DOUBLE CHOCOLATE
9136	DOUBLE DUTCH
9030	DUTCH APPLE
9031	EGG
9100	ENGLISH TOASTING
9278	ENGLISH TOFFEE
9131	EVERYTHING
9141	FLAX SEED
9134	FRENCH
9123	FRENCH SILK
9120	FOCACCIA
9032	FUDGE
9033	GARLIC
9122	GARLIC AND HERB
9034	GINGER
9035	GLAZED
9036	HONEY
9037	HONEY-WHEAT
9125	ITALIAN
9102	KAISER
9267	KEY LIME
9039	LEMON
9150	LEMON MERINGUE
9040	LEMON POPPYSEED
9135	LOUISIANA CRUNCH
9114	MACADAMIA NUT
9118	MADE IN USA
9043	MADE WITH CARROTS
9095	MADE WITH NON-DAIRY WHIPPED TOPPING
9266	MADE WITH WHIPPED TOPPING
9045	MAPLE
9046	MARBLE
9169	MARBLE RYE
9271	MARIONBERRY
9124	MINCE
9048	MINT
9050	MOLASSES
9116	MONSTER
9133	MULTIGRAIN
9269	NO NUTS
9264	NO SUGAR ADDED
9051	OAT BRAN
9052	OATMEAL
9053	OATMEAL RAISIN
9054	ONION
9055	ORANGE

9275	ORANGE CRANBERRY
9137	OREO
9056	PEACH
9057	PEANUT BUTTER
9098	PEANUT BUTTER CHOCOLATE CHIP
9058	PEANUTS
9059	PECAN
9061	PINEAPPLE
9096	PISTACHIO
9062	PLAIN
9063	POPPYSEED
9146	POUND CAKE
9152	POWDERED SUGAR
9119	PRODUCT OF USA
9064	PRUNE
9066	PUMPERNICKEL
9067	PUMPKIN
9068	RAISIN
9069	RAISIN BRAN
9070	RASPBERRY
9143	RASPBERRY CREAM CHEESE
9145	RED VELVET
9113	REESE'S PIECES
9071	RICE KRISPIES
9286	ROSEMARY OLIVE GARLIC
9073	RYE
9121	SEEDED RYE
9075	SESAME SEED
9274	SNICKERDOODLE
9276	SNICKERS
9076	SOUR DOUGH
9078	STRAWBERRY
9079	STRAWBERRY RHUBARB
9080	SUGAR
9081	SUGAR FREE
9148	SUNFLOWER
9083	TOFFEE
9084	VANILLA
9085	WALNUT
9086	WHEAT
9087	WHIPPED CREAM
9088	WHITE
9089	WHOLE WHEAT
9110	WHOOPIE PIE
9129	WILD BERRY
9090	YELLOW
9091	ZUCCHINI

ASSORTED PROMOTIONAL RECTANGLES

7/8" X 1 5/8" pressure sensitive labels, 500 per roll.



9257



9201



9253

9201	AS ADVERTISED
9208	BLANKS (RED)
9209	BLANKS (WHITE GLOSS)
9210	BUY ONE-GET ONE FREE
9211	CHEESE OF THE WEEK
9214	DAY OLD
9221	FOR YOUR MICROWAVE
9222	FRESH
9224	GOURMET
9226	HEAT BEFORE SERVING
9228	HOME MADE
9229	HOT
9231	ITALIAN SPECIALTY
9237	MANAGER'S SPECIAL
9240	NEW
9264	NO SUGAR ADDED

9244	OUR SPECIALTY
9245	REDUCED
9247	REDUCED-USE TODAY OR FREEZE
9248	REFRIGERATE
9249	SALE
9250	SLICED
9251	SNACK'N GOOD
9252	SPECIAL
9253	SPECIAL OF THE WEEK
9254	SPECIAL PRICE
9255	SWEET TOOTH SPECIAL
9256	THIN SLICED
9257	TODAY'S SPECIAL
9258	TRY IT-YOU'LL LIKE IT
9259	TRY ME
9260	UNSLICED
9261	VARIETY PAK

DELI SPECIALTY LABELS

7/8" X 1 5/8" pressure sensitive labels, 500 per roll.



8533



8530



8529



8531

8529	BLANK
8530	CHICKEN SALAD
8541	CLUB
8540	CORNED BEEF
8531	EGG SALAD
8532	HAM
8533	HAM & CHEESE
8534	HAM SALAD
8535	HOAGIE
8539	PASTRAMI
8536	ROAST BEEF
8537	TUNA SALAD
8538	TURKEY

SHAVED MEAT LABELS

1 1/4" X 2" pressure sensitive labels, 500 per roll.



8520



8521



8522

1 1/4" X 2" 500 LABELS/ROLL



6000



5997



6021

6002	AS ADVERTISED
6003	BAKED FRESH
6000	BAKERY DEPT.
6027	BETTERCREME CHOL. FREE
6020	BLANK (NO PRINT)
6004	BUY ONE GET ONE FREE
6022	COFFEE BREAK
6005	DAY OLD
6001	DELI DEPT.
6029	FAT FREE (PINK DAYGLO)
6007	FEATURE
6025	GREAT FOR TOASTING
6021	KIDS FAVORITE (PINK DAYGLO)
6028	LOW FAT (PINK DAYGLO)
6008	MANAGER'S SPECIAL
6009	NEW
5997	QUICK/EASY READY TO COOK
5996	QUICK/EASY READY TO EAT
5998	QUICK/EASY READY TO PREPARE
6010	REDUCED
6011	REDUCED FOR QUICK SALE
6012	SALE
6023	SNACK TIME
6013	SPECIAL
6014	SPECIAL OF THE WEEK
6015	SPECIAL PRICE
6016	TAKE ME HOME I'M DELICIOUS
6024	TAKE ME TO A PICNIC
6017	TODAY'S SPECIAL
6018	TRY ME
6026	WARM IN YOUR MICROWAVE
6019	WE GOOFED

DELI DEPT.

6001

**BUY ONE-GET ONE
FREE**

6004

**FAT
FREE**

6029

STARBURST LABELS

1 7/8" CIRCLE 500/ROLL



6204



6203



6202

1 1/2" X 3" 500/ROLL

* FRESH DELI SANDWICHES <i>Delicious * Quick * Easy</i>				
<input type="checkbox"/> ROAST BEEF <input type="checkbox"/> TURKEY <input type="checkbox"/> HAM <input type="checkbox"/> CORNED BEEF <input type="checkbox"/> PASTRAMI	<input type="checkbox"/> SALAMI <input type="checkbox"/> BOLOGNA <input type="checkbox"/> AMERICAN <input type="checkbox"/> CHEDDAR <input type="checkbox"/> SWISS	<input type="checkbox"/> LETTUCE <input type="checkbox"/> TOMATO <input type="checkbox"/> ONION <input type="checkbox"/> BUTTER MARGARINE <input type="checkbox"/> SALAD DRESSING	<input type="checkbox"/> MUSTARD <input type="checkbox"/> KETCHUP <input type="checkbox"/> HORSE RADISH <input type="checkbox"/> ITALIAN DRESSING <input type="checkbox"/> BAR-B-Q SAUCE	<input type="checkbox"/> RYE BREAD <input type="checkbox"/> CROISSANT <input type="checkbox"/> WHITE <input type="checkbox"/> WHEAT <input type="checkbox"/> PUMPERNICKEL
KEEP REFRIGERATED			NET WT. _____	

7500

7500	DELI SANDWICH
7502	VEGGIE SALAD
7503	VEGGIE SNACKS

1 1/2" CIRCLE 500/ROLL



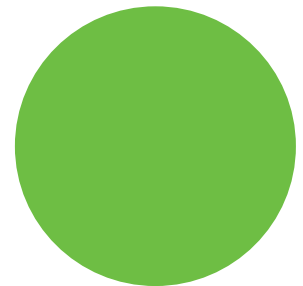
9405



9406



9407



9408



9415



4569



4668

2 3/8" X 1 1/2" 500/ROLL



4648

15/16" X 1 1/2" 500/ROLL

Allergen Note:
May contain wheat, eggs, dairy, soy, shellfish,
peanuts and tree nuts (Almonds, Brazil Nuts,
Cashews, Hazelnuts, Filberts, Pecans, and
Walnuts).

4647

1 1/4" X 2" 500 ROLL



4646

6565 3" X 3.375" 500/ROLL

HOME STYLE PIZZA			
<input type="checkbox"/> CHEESE	<input type="checkbox"/> PEPPERONI	<input type="checkbox"/> SAUSAGE	<input type="checkbox"/> HAMBURGER
<input type="checkbox"/> DELUXE	<input type="checkbox"/> SEAFOOD	<input type="checkbox"/> HAWAIIAN	<input type="checkbox"/> TACO
<input type="checkbox"/> VEGGIE	<input type="checkbox"/> CANADIAN BACON		
<input type="checkbox"/> MOZZARELLA	<input type="checkbox"/> PEPPERONI	<input type="checkbox"/> BLACK OLIVES	
<input type="checkbox"/> COLBY/ MONTEREY JACK	<input type="checkbox"/> SAUSAGE	<input type="checkbox"/> BROCCOLI	
<input type="checkbox"/> CHEDDAR	<input type="checkbox"/> CANADIAN BACON	<input type="checkbox"/> GREEN OLIVES	
<input type="checkbox"/> FETA	<input type="checkbox"/> BEEF	<input type="checkbox"/> GREEN PEPPER	
<input type="checkbox"/> PROVOLONE	<input type="checkbox"/> CHICKEN	<input type="checkbox"/> JALAPENO	
<input type="checkbox"/> MONTEREY JACK	<input type="checkbox"/> ANCHOVY	<input type="checkbox"/> MUSHROOMS	
<input type="checkbox"/> ROMANO	<input type="checkbox"/> SHRIMP	<input type="checkbox"/> ONIONS	
<input type="checkbox"/> PARMESAN		<input type="checkbox"/> PINEAPPLE	
		<input type="checkbox"/> SPINACH	
		<input type="checkbox"/> TOMATOES	
COOKING INSTRUCTIONS: (1) PREHEAT OVEN TO 425° (2) REMOVE WRAPPER AND CIRCLE (3) BAKE 8-12 MIN. OR UNTIL CHEESE IS GOLDEN BROWN			NET WT.

OVAL/GOLD FOIL
15/16" X 2" 500/ROLL



ITEM	DESCRIPTION
4649	Caesar Salad
4650	Chef Salad
4651	Chicken Salad
4652	Corned Beef
4653	Egg Salad
4654	Ham
4655	Ham Salad
4656	Hoagie
4657	Pastrami
4658	Pork
4659	Potato Salad
4660	Roast Beef
4661	Seafood Salad
4662	Special
4663	Tossed Salad
4664	Tuna Fish
4665	Turkey
4666	Veggie
4667	Organic

3/4" X 1 1/4" OVALS 1000/ROLL

PRICING OVALS

50% OFF

\$2.50

2/\$1.00

99¢

PPO 10	10% OFF
PPO 15	15% OFF
PPO 20	20% OFF
PPO 25	25% OFF
PPO 30	30% OFF
PPO 40	40% OFF
PPO 45	45% OFF
PPO 50	50% OFF
PPO 2/89	2/\$.89
PPO 2/99	2/\$.99
PPO 2/100	2/\$1.00
PPO 2/109	2/\$1.09
PPO 2/119	2/\$1.19
PPO 2/300	2/\$3.00
PPO 2/400	2/\$4.00
PPO 2/500	2/\$5.00
PPO 2/700	2/\$7.00
PPO 3/100	3/\$1.00
PPO 3/200	3/\$2.00
PPO 3/300	3/\$3.00
PPO 3/1000	3/\$10.00
PPO 4/100	4/\$1.00
PPO 4/500	4/\$5.00
PPO 5/500	5/\$5.00

PPO 0029	\$0.29
PPO 0039	\$0.39
PPO 0049	\$0.49
PPO 0050	\$0.50
PPO 0059	\$0.59
PPO 0069	\$0.69
PPO 0075	\$0.75
PPO 0079	\$0.79
PPO 0085	\$0.85
PPO 0089	\$0.89
PPO 0098	\$0.98
PPO 0099	\$0.99
PPO 0100	\$1.00
PPO 0109	\$1.09
PPO 0115	\$1.15
PPO 0119	\$1.19
PPO 0125	\$1.25
PPO 0129	\$1.29
PPO 0139	\$1.39
PPO 0149	\$1.49
PPO 0150	\$1.50
PPO 0159	\$1.59
PPO 0169	\$1.69

PPO 0175	\$1.75
PPO 0179	\$1.79
PPO 0189	\$1.89
PPO 0199	\$1.99
PPO 0200	\$2.00
PPO 0209	\$2.09
PPO 0219	\$2.19
PPO 0229	\$2.29
PPO 0239	\$2.39
PPO 0249	\$2.49
PPO 0250	\$2.50
PPO 0255	\$2.55
PPO 0259	\$2.59
PPO 0265	\$2.65
PPO 0269	\$2.69
PPO 0279	\$2.79
PPO 0289	\$2.89
PPO 0299	\$2.99
PPO 0300	\$3.00
PPO 0309	\$3.09
PPO 0319	\$3.19

PPO 0329	\$3.29
PPO 0339	\$3.39
PPO 0349	\$3.49
PPO 0350	\$3.50
PPO 0359	\$3.59
PPO 0369	\$3.69
PPO 0379	\$3.79
PPO 0389	\$3.89
PPO 0399	\$3.99
PPO 0400	\$4.00
PPO 0439	\$4.39
PPO 0459	\$4.59
PPO 0479	\$4.79
PPO 0499	\$4.99
PPO 0549	\$5.49
PPO 0579	\$5.79
PPO 0599	\$5.99
PPO 09	\$9.99

PRE PRICED CIRCLES (PPC)

PPC 2/100	2/\$1.00
PPC 2/200	2/\$2.00
PPC 2/300	2/\$3.00
PPC 2/350	2/\$3.50
PPC 2/400	2/\$4.00
PPC 2/450	2/\$4.50
PPC 2/500	2/\$5.00
PPC 2/600	2/\$6.00
PPC 2/700	2/\$7.00
PPC 2/800	2/\$8.00
PPC 2/1000	2/\$10.00
PPC 3/100	3/\$1.00
PPC 3/500	3/\$5.00
PPC 1008	BLANK
PPC 1001	BUY ONE GET ONE FREE
PPC 1002	BUY TWO GET ONE FREE
PPC 1006	SPECIAL (ACROSS CENTER)
PPC 1007	SPECIAL (ACROSS TOP)
PPC 1009	LOW CARB
PPC 1010	NO CARB
PPC 1011	1/2 OFF
PPC 1012	1/3 OFF

PPC 0029	\$0.29
PPC 0039	\$0.39
PPC 0049	\$0.49
PPC 0059	\$0.59
PPC 0069	\$0.69
PPC 0075	\$0.75
PPC 0079	\$0.79
PPC 0089	\$0.89
PPC 0099	\$0.99
PPC 0100	\$1.00
PPC 0109	\$1.09
PPC 0119	\$1.19
PPC 0125	\$1.25
PPC 0129	\$1.29
PPC 0135	\$1.35
PPC 0139	\$1.39
PPC 0145	\$1.45
PPC 0149	\$1.49
PPC 0159	\$1.59
PPC 0169	\$1.69
PPC 0179	\$1.79
PPC 0188	\$1.88
PPC 0189	\$1.89
PPC 0199	\$1.99

PPC 0209	\$2.09
PPC 0219	\$2.19
PPC 0229	\$2.29
PPC 0239	\$2.39
PPC 0249	\$2.49
PPC 0269	\$2.69
PPC 0279	\$2.79
PPC 0289	\$2.89
PPC 0299	\$2.99
PPC 0300	\$3.00
PPC 0329	\$3.29
PPC 0349	\$3.49
PPC 0369	\$3.69
PPC 0399	\$3.99
PPC 0449	\$4.49
PPC 0499	\$4.99
PPC 0549	\$5.49
PPC 0599	\$5.99
PPC 0699	\$6.99
PPC 0799	\$7.99
PPC 0899	\$8.99
PPC 0999	\$9.99
PPC 1099	\$10.99

1 1/2" CIRCLES

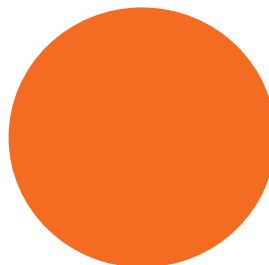
1000 LABELS/ROLL



PPC 2/700



PPC 0279



PPC 1008



PPC 1007

Our Own Homemade

OSS 495

HAM

OSS 807

EGG SALAD

OSS 828

DAY OLD

OSS 447

OSS 1235	\$0.50 OFF
OSS 821	\$1.00 OFF
OSS 822	\$2.00 OFF
OSS 1284	0 TRANS FAT
OSS 768	1/2 PRICE
OSS 845	ADVERTISED
OSS 625	ALL BEEF
OSS 847	AMERICAN
OSS 525	AS ADVERTISED
OSS 294	ASSORTED
OSS 295	B.L.T.
OSS 1304	BABY SWISS
OSS 857	BACON
OSS 848	BACON & CHEDDAR
OSS 851	BACON/CHEESEBURGER
OSS 1291	BAKED FRESH
OSS 1156	BAKERY DEPT.
OSS 104	BAKERY PAID THANK YOU
OSS 1201	BBQ
OSS 424	BBQ CHICKEN
OSS 478	BBQ PORK
OSS 401	BAR-B-QUE
OSS 1201	BBQ
OSS 452	BEEF
OSS 500	BLANK (NO PRINT)
OSS 441	BOLD & TANGY
OSS 713	BOLOGNA
OSS 792	BREADED
OSS 715	BREAKFAST SAUSAGE
OSS 1252	BUY 1 GET ONE FREE
OSS 308	BUY 2 GET 3RD FREE
OSS 403	CAJUN
OSS 309	CAESAR
OSS 310	CANADIAN BACON
OSS 439	CHEDDAR
OSS 440	CHEESE
OSS 1202	CHEESEBURGER
OSS 878	CHEF'S SALAD
OSS 429	CHICKEN
OSS 858	CHICKEN SALAD
OSS 885	CLUB SANDWICH
OSS 315	CLUBHOUSE
OSS 1300	COLBY
OSS 1307	COLBY JACK
OSS 316	COLESLAW
OSS 887	COMBO
OSS 795	COOKED READY TO EAT
OSS 895	CORNED BEEF
OSS 405	COUPON ITEM
OSS 318	COUPON SPECIAL
OSS 898	CRAB SALAD
OSS 319	CROISSANT
OSS 123	CURRY DIP

OSS 447	DAY OLD
OSS 1153	DELI
OSS 320	DELI DEPT.
OSS 435	DELI PAID THANK YOU
OSS 750	DELICIOUS
OSS 906	DEVILED EGGS
OSS 751	DIET LEAN
OSS 323	DISCOUNT PRICED
OSS 828	EGG SALAD
OSS 105	EXTRA THIN SLICED
OSS 408	FAJITAS
OSS 506	FAMILY PACK
OSS 329	FAT FREE
OSS 761	FRESH
OSS 485	FULLY COOKED
OSS 930	GARDEN SALAD
OSS 389	GARLIC HERB
OSS 1128	GARLIC PEPPER
OSS 952	GREEK
OSS 807	HAM
OSS 965	HAM & CHEESE
OSS 338	HAM & SWISS
OSS 966	HAM SALAD
OSS 339	HAMBURGER
OSS 340	HARD BOILED EGGS
OSS 1298	HAVARTI
OSS 808	HEAT 'N' EAT
OSS 286	HEAT 'N' SERVE
OSS 762	HIS & HERS
OSS 972	HOAGIE
OSS 1141	HOME GROWN
OSS 490	HOMEMADE
OSS 763	HOT
OSS 976	HOT & SPICY
OSS 978	HOT CHEESE
OSS 1292	HOT PEPPER
OSS 344	ITALIAN
OSS 1149	ITALIAN STYLE
OSS 1136	JALAPENO
OSS 983	JALAPENO & CHEESE
OSS 1290	JALAPENO PEPPER
OSS 986	KEEP REFRIGERATED
OSS 990	LOCAL
OSS 809	LOW FAT
OSS 992	MACARONI SALAD
OSS 764	MANAGER'S SPECIAL
OSS 810	MARINATED
OSS 657	MEAT LOAF
OSS 995	MEATBALL
OSS 1207	MEDIUM
OSS 414	MESQUITE
OSS 996	MICROWAVABLE
OSS 586	MILD

OSS 1116	MOZZARELLA
OSS 1297	MUENSTER
OSS 1278	MUSHROOM & SWISS
OSS 1003	MUSHROOMS
OSS 766	NEW
OSS 1005	NEW IMPROVED
OSS 289	NEW ITEM
OSS 1007	NO ARTIFICIAL PRESERVATIVES
OSS 1008	NO MSG
OSS 1014	ON SALE
OSS 349	ONION
OSS 1154	ORGANICALLY GROWN
OSS 495	OUR OWN HOMEMADE
OSS 352	OUR SPECIALTY
OSS 350	ORGANIC
OSS 1154	ORGANICALLY GROWN
OSS 770	OVEN READY
OSS 771	PAID
OSS 499	PAID THANK YOU
OSS 353	PARMESAN
OSS 354	PASTA SALAD
OSS 1018	PASTRAMI
OSS 1020	PEPPER
OSS 1161	PEPPER JACK
OSS 469	PEPPERONI
OSS 1254	PHILLY
OSS 1125	PIZZA
OSS 1026	PLAIN
OSS 1028	POOR BOY
OSS 685	PORK
OSS 662	POT ROAST
OSS 1035	POTATO
OSS 1036	POTATO SALAD
OSS 359	PRICE MARKED IS .50 CENTS OFF REG. PRICE
OSS 360	PRICE MARKED IS \$1.00 OFF REG. PRICE
OSS 473	PRIME RIB
OSS 1303	PROVOLONE
OSS 774	QUICK TO FIX
OSS 1039	RANCH
OSS 775	READY TO EAT
OSS 776	REDUCED
OSS 528	REDUCED FOR QUICK SALE
OSS 1188	REDUCED FOR QUICK SALE REDUCIDA PARA VENTA RAPIDA
OSS 1043	REDUCED SPECIAL
OSS 789	REDUCED-USE TODAY OR FREEZE
OSS 290	REFRIGERATE
OSS 362	REUBEN
OSS 1050	RING BAKERY KEY
OSS 1051	RING DELI KEY
OSS 1054	RING PRODUCE KEY
OSS 1056	RIPE READY TO EAT

OSS 813	ROAST BEEF
OSS 363	ROAST BEEF & CHEESE
OSS 364	SALAD BAR
OSS 922	SALAMI
OSS 365	SALAMI & CHEESE
OSS 814	SALE
OSS 142	SALMON
OSS 1059	SALSA
OSS 777	SALTED
OSS 1145	SAUSAGE
OSS 1062	SEAFOOD SALAD
OSS 815	SEASONED
OSS 1223	SEEDED
OSS 520	SEEDLESS
OSS 779	SELECT
OSS 367	SEVEN LAYER SALAD
OSS 143	SHRIMP
OSS 513	SLICED
OSS 369	SLICED FREE
OSS 589	SMOKED
OSS 1218	SMOKED TURKEY
OSS 532	SPECIAL
OSS 1190	SPECIAL / ESPECIAL
OSS 817	SPECIAL NOT ADVERTISED
OSS 536	SPECIAL OF THE WEEK
OSS 417	SPECIAL TODAY
OSS 1196	SPECIAL TODAY ESPECIAL DEL DIA
OSS 1085	SPICY
OSS 782	STUFFED
OSS 372	SUBMARINE
OSS 1092	SUPER LEAN
OSS 1093	SWEET
OSS 1094	SWEET & SOUR
OSS 1299	SWISS
OSS 1095	TACO
OSS 530	TERIYAKI
OSS 531	THANK YOU
OSS 418	THICK SLICED
OSS 587	THIN SLICED
OSS 1172	THIN SLICED / CORTADA FINA
OSS 501	TODAY'S SPECIAL
OSS 292	TRY ME
OSS 1104	TUNA
OSS 1106	TUNA SALAD
OSS 820	TURKEY
OSS 380	TURKEY & CHEESE
OSS 709	TURKEY BREASTS
OSS 1137	UNSLICED
OSS 1152	VALUE PACK
OSS 539	VARIETY PACK
OSS 1112	VEGGIE
OSS 383	WEEKEND SPECIAL
OSS 1120	WIC APPROVED
OSS 386	WILD
OSS 541	WILD RICE
OSS 542	WINGS

PRODUCE OVALS 1000 LABELS/ROLL GREEN FLUORESCENT

3/4" X 1 1/4" OVALS



4860



4859



4890

4813	BROCCOLI
4835	FRESH
4859	ORGANIC
4860	ORGANICALLY GROWN
4869	PRODUCE
4881	RIPE READY TO EAT
4883	ROMAINE
4889	SEEDLESS
4890	SPINACH
4891	SWEET CORN
4902	WATERMELON
4907	ZUCCHINI

7/8" X 1 1/2" OVALS 1000 PER ROLL



2742



2743



2744



6094

3/4" X 1 1/4" OVALS



4671



4669

MAKE YOUR OWN CUSTOM LABEL 10 ROLL MINIMUM FOR CUSTOM

.75" X 1.5" OVAL



2.25" X 1.25" RECTANGLE



1.5" CIRCLE



COLOR OPTIONS

WHITE	YELLOW	ALMOND	BLUE	FL. RED	FL. GREEN	FL. PINK

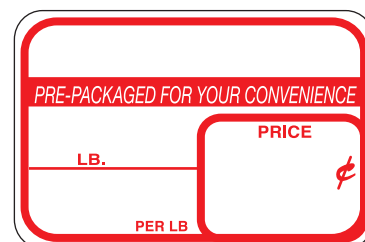
SALES AIDS



1 7/8" X 1 1/2"
1000/ROLL

4606

1 3/8" X 2" 1000/ROLL



6855

STARBURST LABELS / RED FLUORESCENT



9420



9423

1 1/2" CIRCLE 500/ROLL

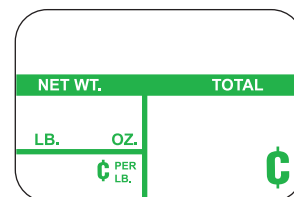
ITEM	DESCRIPTION
9420	AS ADVERTISED
9421	BIG VALUE
9423	NEW
9425	SPECIAL
9426	TODAY'S SPECIAL
9427	TRY ME
9428	BIGGER & BETTER

1" X 1 1/2" 1000/ROLL



7560

1" X 1 1/2" 1000/ROLL



4617

1 7/8" X 2 1/2" 500/ROLL

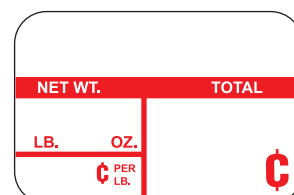


4577



4578

1" X 1 1/2" 1000/ROLL



4616

1" X 2" 500 LABELS/ROLL

STYLE (A) HAS A TAMPER PROOF PERFORATION.



STYLE A

ITEM	DESCRIPTION
3806	25¢
3807	50¢
3808	75¢
3809	\$1.00
3810	\$1.50
3811	\$2.00

STYLE (C) HAS AN ADHESIVE LINER ON THE BACK FOR APPLYING TO YOUR PACKAGE AND CAN BE REMOVED WITHOUT RESIDUE AT THE CHECK OUT.



STYLE C

ITEM	DESCRIPTION
3800	25¢
3801	50¢
3802	75¢
3803	\$1.00
3804	\$1.50
3805	\$2.00

ENGLISH/SPANISH DAYS OF THE WEEK 1" CIRCLE 1000/ROLL



4639



4641

CAT. #	DESCRIPTION
4639	MONDAY
4640	TUESDAY
4641	WEDNESDAY
4642	THURSDAY
4643	FRIDAY
4644	SATURDAY
4645	SUNDAY

1 1/8" X 3/4" 1000/ROLL



4608



4609



4610



4611



4612



4613



4614



4615

HIGH QUALITY GOLD FOIL CHEESE LABELS

RICH BLUE/GOLD FOIL 500 LABELS PER ROLL

1" X 2" OVAL

AGED
GOUDA
CHEESE

Cultured Pasteurized Milk, Salt, Enzymes.
HOLLAND

9761

ITEM	DESCRIPTION
9600	ARGENTINA Parmesan
9602	AUSTRIA Gruyere
9603	CANADA Aged White Cheddar
9604	DENMARK Blue Cheese
9607	Cream Havarti 60%
9608	Cream Havarti 60% With Dill
9609	Cream Havarti / Caraway
9611	Feta
9612	Fontina
9614	Havarti
9616	Port Salut (Esrom)
9618	Tilsit
9620	ENGLAND Cheddar
9621	Cheshire
9622	Cotswold
9623	Double Gloucester
9624	Huntsman
9625	Sage Derby
9626	Stilton
9631	FRANCE Brie
9633	Camembert
9634	Gourmandise (Kirsch)
9635	Comte
9636	Morbier
9638	Port Salut
9639	Raclette
9640	Roquefort
9641	St. Andre
9646	GREECE Feta
9647	Myzithra
9648	HOLLAND Aged Gouda
9649	Edam
9650	Gouda
9653	Smoked Gouda
9655	ITALY Fontina
9656	Gorgonzola
9657	Parmesan
9658	Pecorino
9659	Pecorino Romano
9660	Provolone
9661	Ricotta
9662	Romano
9664	NORWAY Jarlsberg
9667	SWEDEN Farmer
9671	SWITZERLAND Emmentaler
9672	Natural Gruyere

ITEM	DESCRIPTION
	UNITED STATES
9673	Aged Cheddar
9674	American
9675	Asiago
9676	Baby Swiss
9677	Beer Kaese
9678	Blue
9679	Brick
9683	Cheddar
9684	Cheddar New York State
9685	Cheddar Spread
9690	Cheese Curds
9691	Cheese and Bacon
9692	Cheese and Caraway
9693	Cheese and Garlic
9696	Cheese and Salami
9697	Colby Jack
9698	Colby
9699	Cream Cheese
9703	Farmer Cheese
9704	Feta
9705	Fontinella
9707	Goat Cheese
9708	Gorgonzola
9709	Gouda
9711	Hot Pepper
9712	Hot Pepper Jack
9713	Jalapeno
9714	Kasseri
9715	Longhorn Cheddar
9716	Longhorn Colby
9717	Lorraine Swiss
9718	Low Fat Cheese
9719	Marble Cheese
9720	Medium Cheddar
9722	Mild Cheddar
9724	Monterey Jack
9725	Mozzarella
9726	Muenster
9728	Natural Gruyere
9729	Neufchatel
9730	New York Sharp Cheddar
9731	Parmesan
9733	Pepper Jack
9735	Port Wine Cheddar Spread
9736	Provolone
9737	Ricotta
9738	Romano
9740	Sharp Cheddar
9741	Smoked Cheddar

9648

ITEM	DESCRIPTION
9742	Smoked Cheese
9744	Smoked Gouda
9745	Smoked String Cheese
9746	Smoked Swiss
9747	Smokey Sharp
9749	String Cheese
9750	Super Sharp Cheddar
9751	Swiss
9753	Swiss Lace Swiss
9754	Taco
9770	Variety Pack Cheese
9755	Vermont Cheddar
9756	Wisconsin Cheddar
9757	Wisconsin Swiss
9759	Xtra Sharp

SINGLE MESSAGES
1" X 2" OVAL

ITEM	DESCRIPTION
9762	Aged
9763	Aged Over 60 Days
9764	Aged Over 1 Year
9765	Aged Over 2 Years
9766	Aged Over 3 Years
9767	Aged Over 4 Years
9768	Aged Over 5 Years
9769	Aged Over 6 Years
9771	Aged Over 7 Years
9772	Aged Over 8 Years
9781	Aged Over 9 Years
9761	Blank Gold Oval
9773	Cheese Island
9774	Made With Vegetable Rennet
9434	Serve Me At A Party
9433	Take Me On A Picnic!
9775	16 OZ.
9776	32 OZ.

AGED OVER
4 YEARS

9767

1/2" X 2" RECTANGLE

ITEM	DESCRIPTION
9350	Blank
9354	Cheese Spread
9355	Grated
9356	Hickory Smoked
9357	Imported
9358	Low in Fat
9359	Low in Sodium
9360	Made with Raw Milk
9361	Made with Whole Milk
9362	Medium
9363	Mild
9364	No Preservatives
9365	No Salt Added
9366	Part Skim Milk
9367	Pasteurized
9370	Serve at Room Temp.
9371	Sharp
9372	Smoked
9373	Snack'n Good

MILD

9363

IMPORTED

9357

Medium

9362

9350



SIGN CARDS / SHELF TAGS

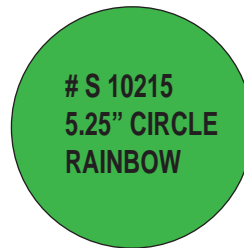
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SALE AIDS



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FLUORESCENT RED, GREEN, PINK, AND CHARTRUOSE AVAILABLE



HI-IMPACT SHELF ARROWS



S 10234



S 10231

CUSTOMIZE YOUR OWN LABELS



SCALE LABELS FOR HOBART, TOLEDO, ISHIDA, BERKEL, CAS,
TEC, DIGI, BIZERBA, KUBOTA, GLOBAL, EXACT, NCI, & WELTRON