

MEASUREMENT CHART For consistently flavorful jerky use amounts recommended below:

Meat:	Seasoning:	Water:
5 lbs.	3/4 cup + 1 tbsp.	5 oz.
10 lbs.	1-1/2 cup + 2 tbsp.	10 oz.
25 lbs.	4 cup + 1 tbsp.	25 oz.

Directions:

- Grind a mixture containing at least 20% pork or pork fat.
- Dissolve seasoning in water per above chart. Mix thoroughly with meat until tacky.
- Stuff into 32-35mm natural hog or collagen casings. Twist casings to make 4-6" links.
- Finished product can be fried, broiled or grilled.

Refrigerate finished product.

Any product not used within 4 days should be properly wrapped and frozen.

Seasoning Ingredients: Salt, Corn Syrup Solids, Spices, Monosodium Glutamate, And Less Than 1% Partially Hydrogenated Cottonseed And Soybean Oil Added To Prevent Caking.

Contains No Gluten.

Nutrition Facts

Serving Size 3g
Servings Per Container 1495

Amount Per Serving

Calories 10 Calories from Fat 0

% Daily Value*

Total Fat 0 0%

Saturated Fat 0 0%

Trans Fat 0

Cholesterol 0 0%

Sodium 580mg 24%

Total Carbohydrate 1g 0%

Dietary Fiber 0 0%

Sugars 0

Protein 0

Vitamin A 0% • Vitamin C 0%

Calcium 0% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.



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