

We often get asked for ingredient lists for our pork custom processing recipes. Following are our PLUS level processing recipes.

These recipes are also available with the fully tailored CUSTOM service; CUSTOM service is available Mon.-Fri., but **with State of Iowa Inspection (Wed. & Th. harvests,) CUSTOM service has an additional recipe library not listed here.** (See the 'Inspected Processing' tab beneath 'Custom Processing' on our website. The brochure link is 'Cooked Processed Meat Products & Premium Value-Add Products.)

Regarding 'Spices': Because recipes are proprietary, multiple spices may be grouped together and listed simply as 'Spices' IF none of the ingredients can be classified as allergens.

PORK CUSTOM PROCESSING INGREDIENT STATEMENTS

BREAKFAST SAUSAGE Ingredients: Pork, Water, Salt, Spices, Sugar.
(Spices include Red Pepper, Sage, and Black Pepper.)

GREEN ONION SAUSAGE Ingredients: Salt, Dextrose, Minced Green Onion, Onion Powder, Spices, Garlic Powder.
(Spices include Cayenne Pepper, Cinnamon, and Black Pepper.)

SWEET ITALIAN SAUSAGE Ingredients: Pork, Salt, Spices, Sugar.
(Spices include Fennel and Black Pepper.)

HOT ITALIAN SAUSAGE Ingredients: Pork, Salt, Spices, Paprika.
(Spices include Red Pepper and Fennel.)

BRATWURST Ingredients: Pork, Salt, Dextrose, Spices, Onion, and Celery.
(Spices include Black Pepper, Sage, and Mace.)

SPICY CHORIZO Ingredients: Pork, Chili Pepper, Salt, Spices, Garlic Powder, Spice Extractives.
(Spices include Cumin, Oregano, Thyme, Black Pepper, and Allspice.)

BACON CURE Includes: Salt, Sugar, Dextrose, Maltodextrin, Sodium Nitrite.
(Smoked with Natural Hickory Smoke.)

HAM & PORK CHOP CURE Includes: Salt, Brown Sugar, Dextrose, Sodium Nitrite.
(Smoked with Natural Hickory Smoke.)

PORK HOTDOG Ingredients: Pork, Water, Salt, Spices, Onion Powder, Paprika, Garlic Powder, Sugar, Sodium Nitrite. In Sheep Casing.
(Spices include Ground Celery Seed, White Pepper, and Ground Coriander.)