

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.)