

Instacure #2

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TECHNICAL DATA SHEET SAUSAGE MAKER CURE

(G1JU1 formerly Heller# GE7411)

PRODUCT DESCRIPTION

Sausage Maker cure (6.25%) is a concentrated, fast acting cure for use in meat applications. It is a versatile cure which is to be used in conjunction with your own blend of salt, sugar and flavorings.

INGREDIENTS

SALT, SODIUM NITRITE (6.25%), SODIUM NITRATE (1.00%), RED 3, NOT MORE THAN 2% PROPYLENE GLYCOL ADDED AS A PROCESSING.

CAUTION

FOR PROCESS USE ONLY. DO NOT COMBINE WITH OTHER INGREDIENTS UNTIL READY TO USE. MUST BE IN CONFORMANCE WITH FDA & USDA REGULATIONS. PROPER USE IS THE RESPONSIBILITY OF THE USER. A SAMPLE OF THIS LOT HAS BEEN ANALYZED FOR SODIUM NITRITE & FOUND TO BE ACCEPTABLE WITHIN THE LABEL'S LIMITATION. KEEP AWAY FROM CHILDREN!!

CHARACTERISTICS

Nitrite 6.25% +/- 0.5%

This product will be free of foreign matter, aromas, or flavors.

RECOMMENDED STORAGE AND SHELF LIFE

Store in cool (50 – 70 degrees F) and dry (relative humidity below 70%) area in sealed containers. If stored as described, this cure has a shelf life of 365 days from date of production.

PACK CODES

R01661 50# BAGS

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