



FIRST SPICE *Mixing Company (Canada) Ltd.*
Manufacturing Chemists to the Food Processing Industries

Oct 06, 2020

SPECIFICATION SHEET

PRODUCT

*J.B. BRATWURST SEASONING BINDER & CURE

CODE

JBS10210A

INSTRUCTIONS:

USE: 550g for 11.34kg
(25 lb) meat. Seasoning
binder at 510g and cure
at 40g. Add 925g water.

INGREDIENTS:

Modified Milk Ingredients,
Salt, Sugars (Maltodextrin,
Sugar), Spices, Sodium Nitrite

ALLERGIC INGREDIENTS:

Contains: Milk

STORAGE AND SHELF LIFE:

Product may be packed in cartons with plastic
liners, multiwall bags with plastic liners or
poly bags.

Shelf Life is 6 months if stored in a clean,
dry and cool area below 75% relative humidity.

ANALYSIS per 100g Sample:

Salt	46.14 g
Protein	15.81 g
Dextrose Equivalent	30.56 g
Fat	1.37 g
Moisture	1.85 g
Dietary Fibre	0.16 g
Ash	50.21 g
Sodium Nitrite	0.36 g