



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

May 19, 2021

SPECIFICATION SHEET

PRODUCT

CAJUN BEEF JERKY SEASONING AND CURE

CODE

SE34290A

INSTRUCTIONS:

USE: 2.31 for 45.36 kg (100 lbs)
meat. Seasoning at 2.14 kg and
cure at 170g. Packed Separately.

INGREDIENTS:

Salt, Sugars (Sugar, Dextrose,
Maltodextrin), Spices, Silicon
Dioxide, Onion Powder, Garlic
Powder, Sodium Erythorbate,
Smoke Flavour, Sodium Nitrite,
Sodium Bicarbonate, Vegetable
Oil

ALLERGIC INGREDIENTS:

None present.

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	53.31 g
Protein	1.81 g
Dextrose Equivalent	37.68 g
Fat	1.60 g
Moisture	1.99 g
Dietary Fibre	3.99 g
Ash	57.12 g
Sodium Nitrite	0.37 g
Sodium Erythorbate	1.08 g