

CURES & FLAVORINGS

MEAT CURES

MODERN CURE

- Heller's modern cure is a 10-14 day cure for pickling corned beef
- Instructions on every carton
- Processed from: Salt, sodium nitrite (6.25%) with not more than 2% propylene glycol added to prevent caking



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|------------|---------------|
| MC10 | 10 lb. Carton |
| MC25 | 25 lb. Carton |
| MC50 | 50 lb. Carton |

MODERN CURE WITH MAPLE SUGAR

- Instructions on every carton
- Processed from: Salt, cane and maple sugars, dextrose, sodium nitrite (0.75%) with not more than 2% propylene glycol added to prevent caking

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| MSC50 | 50 lb. Carton |
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PRAGUE POWDER (TINTED)

An all-meat curing compound from Griffith Laboratories. Many, many years of experience has made tinted **Prague Powder** the granulated cure that makes the curing process closer and closer to being foolproof.

- Can be used for smoked sausage cures, all dry cures and sweet pickle cures
- Processed from: Salt, sodium nitrite (6.25%), certified food color F.D. & C. red #40 (0.00099%)
- Standard pack: 50 lb. bag
- Smaller cartons available



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| PPN10 | 10 lb. Carton |
| PPN25 | 25 lb. Carton |
| PPN50 | 50 lb. Carton |

TENDER QUICK

Morton's blend of the finest quality salt, sugar, and meat curing ingredients.



A perfect blend for fast curing action that improves flavor and the color of meats. Ideal for dry curing, brine curing and making pumping pickle.

For curing meats in your kitchen: a popular curing ingredient for homemade summer sausage, salami, beef sticks, etc.

Full directions on every package.

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| MT2 | 2 lb. Bag |
| MT24 | 1 Case (12-2 lb. bags) |

We Gladly Welcome



COMPLETE CURES AND SEASONINGS

CORNED BEEF CURE AND SEASONING TWIN-PAK

A complete mildly seasoned cure with nothing to add. Primarily used for pickling beef brisket. Can be used as a cover pickle or for pumping. Use 5 gallons of water for every 5 lb. bag. Instructions on every bag.

Ingredients: Salt, Sodium Erythorbate (2%), extractives of Garlic, spice extractives with not more than 2% Tetrasodium Pyrophosphate added to prevent caking

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| GU00401 | 1 Bag (5 lbs.) |
| GU00408 | 1 Case (8 Bags) |

MAPLE SUGAR CURE AND SEASONING TWIN-PAK

A complete cure for tasty hams. Use 10 gallons water with every twin-pak. Complete directions on every bag. Each bag: 15 lbs. 11 oz.

Bag A ingredients: Sodium Tripolyphosphate, Sugar, Sodium Erythorbate, Hydrolyzed Corn Protein, Monosodium Glutamate and spice extractives

Bag B ingredients: Salt, Cane and Maple Sugars, Dextrose, Sodium Nitrite (.075%) with not more than 2% Propylene Glycol added to prevent caking

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| HC3512 | 1 Bag |
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BULK INGREDIENTS FOR HAM SUGAR CURE SODIUM ERYTHORBATE

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| SE5 | 5 lb. Carton |
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PASTRAMI COVER Blended of only the finest spices: Black Pepper, Coriander, Allspice, Paprika and Garlic

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| PC25 | 25 lb. Carton |
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LIQUID SMOKE

Aqueous Solution of Natural Wood Smoke Flavors

Used effectively in liquid smoke atomizers. Charsol is a natural smoke flavor prepared by the absorption of real smoke in an aqueous solution. Imparts excellent color and flavor.

Can be used on ham, bellies, picnics, wieners and sausage products.



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| H101 | 1 Gallon Jug |
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WHOLE PICKLING SPICE



A combination of finest quality whole spices especially blended to add flavor to corned beef.

Place in cover brine when curing. Sprinkle generously on finished product in retail meat case or pre-packed corned beef for an attractive, appetizing display.

Contains: Dill and Mustard Seed, Coriander, Bay Leaves, Cinnamon, Red Pepper, Ginger, Black Pepper, Turmeric, Allspice, Celery Seed, Cloves

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|-------------|---------------|
| WPS5 | 5 lb. Carton |
| WPS10 | 10 lb. Carton |
| WPS25 | 25 lb. Carton |