



Zach's Spice Company
Library of Formulas

SPECIAL SAUSAGE MAKING ADDITIVES

MODERN CURE

Modern Cure is a curing agent used in sausage products for color and flavor development as well as retarding the development of bacteria in low -temperature environment of smoked meats.

It is composed of Salt (93.75%) and Sodium Nitrite (6.25%).

Usage: 4 oz in 1 quart of cold water for 100 lb of meat
2 oz in 1 pint of cold water for 50 lb of meat

*Spread evenly over the meat and mix in well.

SODIUM ERYTHORBATE

Sodium Erythorbate is a food-grade cure accelerator and aid to stabilize the red color in cured meats.

Usage: 7/8 oz (.875 oz) per 100 lb of meat in conjunction with Modern Cure
(4 oz/100lb)

ANTIOXIDANT

Anti-oxidants are used to slow the oxidation of fat in meat products that causes the browning naturally. This product is usually used with fresh meats.

Zach's Anti-oxidant is composed Salt (95.8%), BHA (1.4%), BHT (1.4%), and Citric Acid (1.4%).

Usage: Use 4.0 oz per 100 lb meat with 35% fat content.
Use 3.5 oz per 100 lb meat with 30% fat content.
Use 3.0 oz per 100 lb meat with 25% fat content.
Use 2.5 oz per 100 lb meat with 20% fat content.

CITRIC ACID

Citric Acid accelerates color fixing or preserves color of fresh sausage during storage.

Usage: Use 0.5 oz to 1.0 oz per 100 lb of meat.

Note: Too much Citric Acid will cause the meat to turn white.