

Sodium Alginate Typical Process and Meat Blocks:

Process Steps & Notes - "Whole Muscle" Type Products

- 1 Grind Meat through 3-hole "Scalloped" Style Kidney Plate 1 time
- 2 Add Water & Mix Thoroughly
- 3 Sprinkle Sodium Alginate Powder over Meat/Water Blend & Mix for 3-4 minutes**

TenDEERLoin:

- 4 Stuff into tubes the diameter you would like
- 5 Place in cooler overnight
- 6 Remove casing/tubing & slice into steak thickness
can be run through the tenderizer if you like
- 7 Seasoning & Merchandising.

Bacon:

- 4 Place in Vacuum Pouch sized for a bacon slab
- 5 Vacuum Seal
- 6 Flatten in pouch the the desired thickness
- 7 Place in Cooler Overnight
- 8 Cut out of pouch & inject with your normal bacon cure
- 9 Add topical ingredients if you like
- 10 Process through Smokehouse on screens
- 11 Cooler Overnight
- 12 Slice and Package



Venison - TenDEERLion:

	.lbs	%
Venison	12.8	40%
Beef Chuck Roll Trim	12.8	40%
Water	5.6	17.50%
Sodium Alginate	0.8	2.50%
TOTAL	32	100%

Venison - Bacon:

	.lbs	%
Venison	12.8	40%
Pork Trim - 70/30	12.8	40%
Water	5.6	17.50%
Sodium Alginate	0.8	2.50%
TOTAL	32	100%

Whole Muscle Beef Bacon

	.lbs	%
Beef Chuck Roll Trim	25.6	80%
Water	5.6	17.50%
Sodium Alginate	0.8	2.50%
TOTAL	32	100%

**** NOTE - Once Sodium Alginate is mixed with meat block you have approx 30 minutes to have it stuffed into casings or bags before it sets up****

DICKSON
INDUSTRIES INCORPORATED

GOHMANN
SUPPLY, LLC
Quality Food Equipment & Supplies

