



# PRO SMOKER

## SMOKEHOUSES

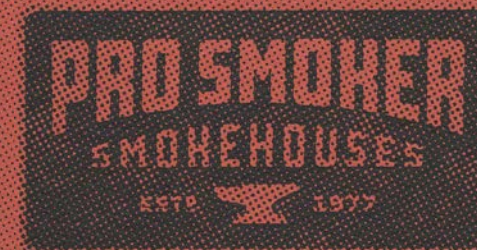
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# ELEVATE YOUR PRODUCTION WITH PRO SMOKER'S INDUSTRY-LEADING TECHNOLOGY

Since 1977, Pro Smoker has been the industry leader in smokehouse design and technology, helping businesses produce top-quality products. Our USA-made smokehouses, with capacities ranging from 50 to 24,000 pounds, ensure you achieve consistent excellence with advanced temperature and performance monitoring.

Elevate your production and enhance your business outcomes with Pro Smoker's advanced technology and proven expertise.



# A LEGACY OF QUALITY

Crafted by skilled artisans and supported by a team of Master Meat Crafters, Executive Chef, and industry experts, our smokehouses scale to meet the needs of processors of every size, restaurants, caterers, delis and food service professionals. Choose Pro Smoker for unmatched quality, durability, and design. Whether you're just starting out or are a seasoned professional, we empower your business to create award-winning meats with ease.

## QUALITY

Our industry-leading, made in the USA smokehouses, ensure you're consistently producing the highest quality products.

## DURABILITY

Designed and built by skilled craftsmen, supported by a dedicated team of Master Meat Crafters, Executive Chef and industry experts.

## TECHNOLOGY

At the forefront of technology, we are the leader in monitoring temperature and smokehouse performance.

## SUPPORT

Our highly skilled team of technicians is available to ensure your smokehouse always runs like new.

# THE PRO ADVANTAGE



CUSTOMIZABLE  
& SCALABLE



TOUCH-SCREEN  
CONTROLLERS



REFRIGERATION  
CAPABILITIES



CLEAN  
SMOKING



STEAM  
SYSTEMS



AIRFLOW SYSTEMS  
VERTICAL &  
HORIZONTAL



CIP CLEANING  
SYSTEMS



POWER  
EXHAUST

# PROCESSING SOLUTIONS

Custom smokehouse solutions to state-of-the-art dry aging cabinets, we offer of suite of scalable equipment



DRY AGING  
CABINETS



HOME  
SMOKERS



PELLET BBQ  
SMOKER



HANDLOAD  
SMOKEHOUSES



HVE SERIES  
SMOKEHOUSE



500-T  
SMOKEHOUSE



700-T  
SMOKEHOUSE



1100-T  
SMOKEHOUSE




# COMMERCIAL TRUCKLOAD SMOKEHOUSES


500T 700T 1100T

Transform your production with Pro Smoker’s truckload smokehouses. Boost capacity to meet higher demand and expand efficiently with our advanced technology, ensuring consistent quality and time saving with automated features and precise controls.


Pro Smoker’s versatile truckload smokers handle sausages, briskets, smoked fish, and more - helping you diversify offerings with complex, desirable flavors. Scalable to grow with your business, our state-of-the-art equipment can help you elevate production, enhance product quality, and achieve business success.




MADE IN USA




ENERGY EFFICIENT




SHORTEST PROCESSING TIMES




DURABLE DESIGN




TOUCH-SCREEN CONTROLS




OPTIMIZED AIR EXCHANGE




CLEAN BURNING




REFRIGERATION OPTIONS



304 STAINLESS STEEL



NSF



MET

### Comes standard With

- Touchscreen controller
- Smoke system: pellet, sawdust, or liquid
- 16ga ss connecting pipes to smokehouse with quick connect sealing system
- Operator’s manual with step-by-step program guide
- 100% 304 Stainless steel construction with super structure
- 100% Automated sealing electric damper system
- Fully automated humidity system/steam system with no external steam source required
- Precise wet bulb / dry bulb
- Automated cold shower
- High-velocity circulation fan for even smoke/heat distribution
- Optional smoke generator locations
- 2” Thick high-density insulation in walls, floor, ceiling, and door
- CIP cleaning systems with hot shower option
- Data recording options: micro processor has all the capabilities to record everything to your office computer for HAACP
- Traceability with the remote viewing option on your pc or phone
- Temperature range: 60°F - 230°F



500T  
55.25” W x 49.25” D x 86” H

### Cart Specs

Cart Size 1/2 Nesting & Full Nesting Options	35” X 38” X 60”
Screen Size 1/2 Screen Options Available	32” X 35”
V-Shaped Stainless Steel Smoke Sticks Custom Sizes Also Available	34” or 37”

### Capacity

Summer Sausage	450-500 lbs.
Polish Sausage/Ring Bologna	250 lbs.
Wieners or Beef Stick	200-300 lbs.
Ham	500 lbs.
Bacon	400 lbs.

### Additional Options

- Hi-temp limit
  - Control upgrades
  - Refrigeration capabilities
  - Cold smoking and immediate cool down after cook cycle
  - Customized exhaust systems
  - Variable speed air flow
  - Clean smoking™ pellet smoke generator
  - Liquid smoke
- Sawdust smoke generator
  - Horizontal airflow
  - Pass-through systems
  - Custom nesting trucks, smoke sticks, & product screens available
  - Multiple pellet wood, sawdust, or liquid smoke varieties



700T  
61.5” W x 61.5” D x 101” H

38” X 48” X 67”
34 1/4” X 44 5/8”
47 3/4”

800-900 lbs.
400-500 lbs.
400-500 lbs.
800-1000 lbs.
800 lbs.



1100T  
71.5” W x 61.5” D x 110” H

44” X 48” X 75”
41 1/4” X 44 5/8”
47 3/4”

1000-1200 lbs.
600-800 lbs.
500-700 lbs.
1200 lbs.
1100 lbs.

“ONE OF OUR FIRST MAJOR PURCHASES AS A COMPANY WAS A PRO SMOKER 500-T SMOKEHOUSE. IT HAS BEEN INSTRUMENTAL IN OUR SUCCESS. THE SMOKEHOUSE DOES AN AMAZING JOB CONSISTENTLY SMOKING AND COOKING OUR PRODUCTS. WE HAVE WON NUMEROUS STATE AND NATIONAL AWARDS USING IT. I COULD ALSO NOT SAY ENOUGH ABOUT THE SERVICE WE RECEIVE FROM THE COMPANY. THEY ARE EXTREMELY SUPPORTIVE AND ALWAYS GO ABOVE AND BEYOND ANSWERING QUESTIONS AND HELPING US WITH ANYTHING WE NEED. IT’S REALLY NICE TO HAVE A COMPANY CONTINUE TO SUPPORT YOU AFTER THE PURCHASE! WE COULDN’T BE HAPPIER WITH OUR SMOKEHOUSE AND THE SERVICE.”


**BEN HOULE**  
PRESIDENT, WEST BEND SAUSAGE PLUS  
WEST BEND, WISCONSIN





# THE PRO ADVANTAGE PELLET SMOKE GENERATORS

Revolutionary design provides for a clean-burning and efficient way to achieve award-winning pit-smoked products. Save on electrical costs and cleaning time. Taste and experience the difference.

**SHORTEST  
PROCESSING TIMES**

**DURABLE  
DESIGN**

**MADE  
IN USA**

**ENERGY  
EFFICIENT**

**CLEAN  
BURNING**

**Warranty**  
Pro Smoker 'N Roaster® has one of the best in the industry: One year limited warranty on parts, 90 days on electrical components.





### Why Go With a Pro?


- Safer alternative eliminating tar and creosote buildup, while reducing potential fire hazards
- Outperforms log and sawdust
- Fastest processing times
- 75% reduction in cleaning & maintenance
- 90% cost savings in electricity
- Optimal performance through entirety of the smokehouse lifespan
- Easy to use
- Best in class color, flavor and yields
- Utilizes 100% all natural hardwood pellets
- More smoke time from 20 lbs of pellets than 40 lbs of sawdust
- Pellets allow you to control smoke temp better for cold smoking


# PELLET-FUELED MODEL SG300 SMOKE GENERATOR

The pellet system of smoking offers that Old World Pit Flavor with all the modern conveniences of today's smokehouses. Benefit from savings with significant reductions in both electrical costs and cleaning time.

### Why Switch To A Wood Pellet Generator?

- **Cold Smoking:** Makes controlling smoke temperature much easier for cold smoking.
- **Flavor and Color:** Our locally sourced, high-quality wood pellets provide a more dense and clean smoke for a "best in class" pit house flavor and color to your product.
- **Energy Efficient:** During smoke startup, the system will draw less than 5 amps on 120V supply for the first 90 seconds. Sawdust generators will use 17-20 amp draw on 240V supply from pre-heat through the entire smoke process. This results in a yearly electrical savings of over 90% with the pellet generator.
- **Pellet Usage:** The system will use approximately 1-lb of pellets per hour of smoke time and has a 22-lb pellet hopper bin.

**Clean Smoking™:** Our food-grade wood pellets are made from 100% pure wood fiber, extruded to a uniform density under extreme heat and pressure (400°F @ 10,000 PSI). The process uses naturally occurring lignin in the wood to bind the pellets vs. oils, resin or added binders. This significantly reduces the tar and creosote buildup not only in your smokehouse, but also your smoke piping that occurs from sawdust or wood chip systems.

**Operational Savings:** Realized through our energy efficiency, low pellet usage and reduced cleaning cost and time, the average ROA is less than 2 years all while providing a superior smoke to your product. While designed as part of a full Pro Smoker or Vortron smoke system package, the SG300's versatility allows for installation on almost any existing truckload smoker that you're looking to enhance your smoke performance from.

**SAWDUST  
GENERATORS  
ALSO AVAILABLE**

SG300

SG350



35" W x 19" D x 30" H

## SAWDUST & PELLETS

Crafted from the finest hardwoods for premium flavor, our wood pellets are made from 100% condensed wood with fewer resins, ensuring a cleaner burn. These pellets produce a cleaner, more concentrated pit-house smoke flavor with minimal creosote buildup and tar drippings.

Sawdust		Pellets	
07-0010	Apple 5 lbs.	07-0800	Hickory PG - 20 lbs.
07-0011	Cherry 5 lbs.	07-0801	Apple PG - 20 lbs.
07-0012	Hickory 5 lbs.	07-0814	Mixed Hardwood 20 lbs.
07-0013	Mixed Hardwood 5 lbs.	07-0846	Mesquite PG - 20 lbs.
07-0014	Mesquite 5 lbs.	07-0847	Cherry PG - 20 lbs.
07-0017	Apple 40 lbs.	07-0848	Pecan PG - 20 lbs.
07-0018	Cherry 40 lbs.		
07-0023	Mesquite 30 lbs.		
07-0025	Hickory 40 lbs.		
07-0026	Mixed Hardwood B 40 lbs.		
07-0027	Mixed Hardwood C 40 lbs.		





# COMMERCIAL HVE-TRUCKLOAD SMOKEHOUSES

320-HVE 500-HVE

The ideal electric smoker for butcher shops and meat processors. With ample capacity and a digital controller for precise temperature, time, and smoke intensity settings, it ensures perfectly cooked meat every time.

Crafted from high-quality stainless steel, the HVE truckload smokehouses are durable and easy to clean. Its efficient heating element maintains consistent temperature, and removable racks simplify loading and unloading. Whether smoking brisket, sausage, or any other meat, it delivers outstanding results.

### Comes Standard With

- Touchscreen controller
- Smoke system: pellet, sawdust, or liquid
- 16ga ss connecting pipes to smokehouse with Quick connect sealing system
- Operator's manual with step-by-step program guide
- 100% 304 Stainless steel construction with super structure
- 100% Automated sealing electric damper system
- Fully automated humidity system/steam system with No external steam source required
- Automated cold shower
- High-velocity circulation fan for even smoke/heat distribution
- Optional smoke generator locations
- 2" Thick high-density insulation in walls, floor, ceiling, and door
- Data recording options: micro processor has all the capabilities To record everything to your office computer for haacp Traceability with the remote viewing option on your pc or phone
- Temperature range: 60°F - 230°F



## 320-HVE

51.25" W x 38.25" D x 79.95" H  
(Dimensions include control panel enclosure)

### Cart Specs

Cart Size 1/2 Nesting & Full Nesting Options	30" X 30" X 54"
Screen Size 1/2 Screen Options Available	27.75" X 27.75"
V-Shaped Stainless Steel Smoke Sticks Custom Sizes Also Available	29.5"

### Capacity

Summer Sausage	300-350 lbs.
Polish Sausage/Ring Bologna	150 lbs.
Wieners or Beef Stick	100 lbs.
Ham	350 lbs.
Bacon	200-300 lbs.

### Additional Options

- Optional Hi-Temp Limit Options Available
- Clean Smoking™ Pellet Smoke Generator
- Liquid Smoke
- Sawdust Smoke Generator
- CIP Cleaning Systems
- Customized Exhaust Systems
- Custom Nesting Trucks, Smoke Sticks, & Product Screens Available
- Multiple Pellet Wood, Sawdust, or Liquid Smoke Varieties



## 500-HVE

51.25" W x 46" D x 86" H  
(Dimensions include control panel enclosure)

### Cart Specs

Cart Size 1/2 Nesting & Full Nesting Options	35" X 38" X 60"
Screen Size 1/2 Screen Options Available	32" X 35"
V-Shaped Stainless Steel Smoke Sticks Custom Sizes Also Available	34"

### Capacity

Summer Sausage	450-500 lbs.
Polish Sausage/Ring Bologna	250 lbs.
Wieners or Beef Stick	200-300 lbs.
Ham	500 lbs.
Bacon	400 lbs.

## HVE-TRUCKLOAD FEATURES



SHORTEST  
PROCESSING TIMES



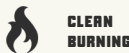
ENERGY  
EFFICIENT



DURABLE  
DESIGN



OPTIMIZED  
AIR EXCHANGE



CLEAN  
BURNING



MADE  
IN USA







## CUSTOM SMOKEHOUSES TAILORED TO YOUR BUSINESS

At Pro Smoker, we understand the unique needs of large-scale operations when it comes to smokehouse technology. That's why we offer custom multi-truck smokehouses tailored specifically to your requirements. Whether you need to handle high volumes of a single product or require a versatile solution for various meats, our team of experts will design and build a smokehouse that fits your needs perfectly.

Our custom multi-truck smokehouses come with over 100 features, allowing for complete customization of size, layout, and configuration to ensure optimal production efficiency and consistency. Additionally, we offer accessories and plans to help maintain your investment year after year.

## CUSTOM SMOKEHOUSES AVAILABLE OPTIONS



### Controllers, Programming, & Data Logging

- 99 program & segment microprocessor control
- Touch screen controller
- Manual back-up controls
- Internal temp data loggers
- Total temperature control
- Surface temp probes
- Multiple control options available
- Customized control panel mounting options:  
(remote mounting available)



### System Upgrades

- Hot shower
- Steam cook upgrade with steam bars (boiler not included)
- Refrigeration/cooling system upgrade for cold smoke (with or without condenser)
- Horizontal airflow system upgrade
- Customized product carts (designed to fit what the customer needs)
- Customized drain & smoke generator location options (designed to fit customer specifications)
- Power exhaust systems (for multi-truck smoke installations)
- Electric, natural gas, & propane heating
- Liquid smoke system
- Automatic or manual cleaning system
- Multiple probes available



### Custom Build Options

- Stainless steel cabinet with super structure
- Fully-welded stainless steel seams
- 2" high density insulation in walls, floor, ceiling & door
- Stainless steel hinges & handles
- Double latching system
- High temp/long lasting door seals & gaskets
- Optional drain location
- Pass through doors
- Custom model sizes (designed to fit what the customer needs)
- Model SG300 Pellet Generator
- Models 300SG or Sawdust of Model 600SG Sawdust Generator
- Stainless steel piping for smoke generator
- Alternate smoke generator feed



### Supply & Accessories

- Stainless steel shelves
- Stainless steel smoke sticks
- Aluminum smoke sticks
- Custom multi-station s/s trucks
- Additional trucks, smoke sticks, and product screens available
- Automatic or manual cleaning systems
- Teflon screening for shelf-product
- Sawdust
- Seasoning and spices







# COMMERCIAL SMOKERS HANDLOADS

150S 300S

Achieve consistent, mouthwatering results with the 150S and 300S Smoker. Precise temperature control and enhanced airflow provide even cooking and bold smoke flavor. Designed with operators in mind, the touchscreen control features programmable recipes, Bluetooth/WiFi connectivity, and remote monitoring via the Pro Smoker app. Proudly crafted in the USA and backed by decades of smokehouse expertise, these versatile units combine smoker and roaster functionality, making them ideal for small processors, restaurants, catering, and food service pros.

Capacity	150S	300S
Pulled Pork	100 lbs.	175 lbs.
Ribs	56 racks	72 racks
Fish	60 lbs.	75 lbs.
Brisket	100 lbs.	150 lbs.
Jerky	25 lbs.	35 lbs.
Smoked Sausage	70 lbs.	100 lbs.
Wieners	60 lbs.	80 lbs.
Bologna	110 lbs.	130 lbs.
Summer Sausage	125 lbs.	175 lbs.
Snack Sticks	75 lbs.	100 lbs.
Bacon	120 lbs.	150 lbs.
Hams	180 lbs.	200 lbs.

### Features

- Multiple applications in one unit to smoke, cook and hold product without compromising quality
- Enhanced airflow and damper system for precise temperature control
- Dual-door design for easy loading and unloading with minimal heat loss
- 3800 Watt cook burner

### Comes Standard With

- 2 Stainless Steel Product Racks (23" x 35")
- 10 Stainless Steel Smoke Sticks (35")
- Stainless Steel Interior Drip Tray Assembly
- Operator's Manual and Step-by-Step Recipe Book
- 40 lbs. Mixed Hardwood Sawdust
- Stainless Steel Sawdust Pan
- 1 Probe to Touch Screen Control
- Removable Water Pan
- Pro Smoker App Connectivity

### Pro Smoker App

Handloads are compatible with the Pro Smoker app. Smoke from anywhere with our WiFi & Bluetooth enabled digital controller. Download the app to control your smoker, get tried-and-true recipes, and expert tips from our Pro team.



NEW!

## HANDLOAD SERIES MODEL 150S SMOKER

41" W x 28" D x 66" H | Total Cook Space: 4830" Sq. In.



304 STAINLESS STEEL	240 VOLTS	SINGLE-PHASE
TEMP RANGE: 60-300°F	TOUCH SCREEN CONTROL	

### Sawdust

07-0017	Apple 40 lbs.	07-0025	Hickory 40 lbs.
07-0018	Cherry 40 lbs.	07-0026	Mixed Hardwood B
07-0023	Mesquite 30 lbs.	07-0027	Mixed Hardwood C
07-0025	Hickory 40 lbs.		



NEW!

## HANDLOAD SERIES MODEL 300S SMOKER

41" W x 34" D x 78" H | Total Cook Space: 7245" Sq. In.



304 STAINLESS STEEL	240 VOLTS	SINGLE-PHASE
TEMP RANGE: 60-300°F	TOUCH SCREEN CONTROL	

### Wood Chips

07-0360	Hickory 20 lbs.	07-0363	Competition Blend 20 lbs.
07-0361	Cherry 20 lbs.	07-0364	Mesquite 20 lbs.
07-0362	Apple 20 lbs.	07-0365	Pecan 20 lbs.





# TASTE AND EXPERIENCE THE DIFFERENCE

## 100SS BBQ PELLET SMOKER

The Pro Smoker BBQ Pellet Smoker blends advanced smoker oven technology with wood pellet grilling. Perfect for catering, it reaches temperatures up to 400 degrees for versatile meat smoking and cooking. With digital temperature control, an internal meat probe, and 2" high-temp insulation, you achieve consistent, precise results. Its heavy-duty frame with casters offers easy portability, making it simple to transport. The Pro Smoker BBQ operates efficiently, using minimal electricity and can run off any vehicle with a power inverter.

Save on electrical costs and reduce cleaning time while transforming your meat smoking process.

## PELLET-FUELED MODEL 100SS BBQ SMOKER

45" W x 26" D x 62" H



304 STAINLESS	120 VOLTS	SINGLE-PHASE
TEMP RANGE: 160-400°F		DIGITAL TEMP CONTROL

### Capacity

Pork Butts	150 lbs.
Ribs	100 lbs.
Summer Sausage	85 lbs.
Brisket	80 lbs.
Beef Sticks & Wieners	45 lbs.
Chicken, Whole Bird	30 lbs.



### Comes Standard With

- 4 - Stainless Steel Product Screens (23" x 23")
- Digital Temperature Control
- 2" Thick High Temp/High-Density Insulation
- 36,000 BTU Burner
- Internal Meat Probe
- Stainless Steel Interior Drip Assembly
- Stainless Steel Exterior Drip Pan
- Heavy Duty Swivel Locking Casters
- 30 Lb. Pellet Hopper Bin
- Operator's Manual and Step-by-Step Recipe Book

### WOOD PELLETS

Crafted from the finest hardwoods for premium flavor, our wood pellets are made from 100% condensed wood with fewer resins, ensuring a cleaner burn. These pellets produce a cleaner, more concentrated pit-house smoke flavor with minimal creosote buildup and tar drippings.

#### Pellets

07-0800	Hickory PG - 20 lbs.
07-0801	Apple PG - 20 lbs.
07-0814	Mixed Hardwood 20 lbs.
07-0846	Mesquite - 20 lbs.
07-0847	Cherry - 20 lbs.
07-0848	Pecan - 20 lbs.





# THE BEST THINGS IN LIFE GET BETTER WITH AGE





## DRY AGING CABINETS RESERVE SERIES


Cater to the demand for high-quality, artisanal food products with our dry aging cabinets. Command higher prices and attract discerning customers, while enhancing flavor and tenderness of foods. Our sleek, professional Pro Smoker dry aging cabinets showcase your commitment to quality and draw in customers.


**COMMERCIAL  
GRADE**

**DIGITAL  
DISPLAY**

**COMPRESSOR  
COOLING**

**UV LIT  
INTERIOR**

**IRON-CLAD  
GUARANTEE**

**SGS  
CERTIFIED**



## DRY AGER RESERVE 300

23.5" W x 27" D x 72" H



For the serious, committed meat crafter, we offer the ultimate solution - our 300 liter capacity dry aging unit. This larger unit is perfect for aging larger cuts of meat or for processing large quantities of meat at once, while still ensuring precise temperature and humidity control for optimal results.

### Features

- Always-Visible Digital Display
- Double Aerated Glass Door with Stainless Steel Frame
- 304 Stainless Steel Interior
- Locking Mechanism

### Specifications

- Capacity: 286 lbs.
- Temperature Range: 34°F-72°F
- Humidity Range: 50-85%

### Comes Standard With

- (3) Meat Hooks
- (5) Stainless Steel Racks

RETURN ON YOUR INVESTMENT  
IN LESS THAN 90 DAYS



## DRY AGER RESERVE 50

Get steakhouse-worthy results at home with our easy to use Reserve 50 Dry Ager, a 44 lb capacity dry ager.

- Stainless Steel Interior
- Bacteria Defense UV Lighting
- Compressor Cooling
- Compatible with Charcuterie & Primal Cuts
- Always-Visible Digital Display
- Temp Range 34° - 71° F
- Humidity Range 50% - 85%
- LED Lit Interior
- Locking Mechanism



## DRY AGER RESERVE 100

Our state-of-the-art 66 lb dry ager, trusted by industry experts, is designed to provide unmatched results.

- 304 Stainless Steel Interior
- Compatible with Charcuterie & Primal Cuts
- Bacteria Defense UV Lighting
- Temp Range 34° - 71° F
- Humidity Range 50% - 85%
- Compressor Cooling System
- LED Lit Interior
- Locking Mechanism



# INTRODUCING THE NEXT GENERATION OF HOME SMOKERS



## HOME SERIES SMOKERS PRO MAX & PRO CLASSIC

Meet the Pro Classic and Pro Max – the culmination of decades of professional meat processing expertise and commercial-grade features, now compact enough to fit in your home or small kitchen.

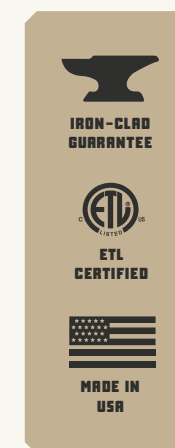
## MODEL 100S PROMAX SMOKER

The Pro Max 100 is the next generation of smokers from Pro Smoker. This American-made vertical electric smokehouse features the same commercial-grade technology and materials the pros use with capacity for up to 100 lbs of meat and sausage.

STAINLESS STEEL	120 VOLTS	SINGLE-PHASE
1450 WATTS	DIGITAL TEMP CONTROL	

### Features

- Stainless steel construction throughout
- Digital temperature controls with LED readout
- WiFi / Bluetooth enabled controls and monitoring
- 18 Gauge stainless steel interior
- High density insulation
- Separate fuel door for maximum heat retention
- Total cook space: 1,732" Sq. inches
- Temperature range: 80°F - 300°F
- 120 Volt single phase (1450 Watts)
- Uses sawdust and fine wood chips
- Heavy duty caster base & side shelf
- Cover, smoke sticks, meat probe & product shelves included



## MODEL 100S PROCLASSIC SMOKER

The Pro Classic 100 features the same commercial-grade technology and materials the pros use with capacity for up to 100 lbs of meat and sausage.

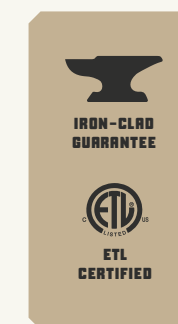
STAINLESS STEEL	120 VOLTS	SINGLE-PHASE
1450 WATTS	DIGITAL TEMP CONTROL	

### Features

- Digital Temperature Controls with LED Readout
- WiFi / Bluetooth Enabled Controls and Monitoring
- 18 Gauge Stainless Steel Interior
- High Density Insulation

### Specifications

- Total Cook Space: 1,732" Sq. Inches
- Temperature Range: 80°F - 300°F
- Electrical: 120 Volt Single Phase (1450 Watts)
- Smoked Fueled by Sawdust and Fine Wood Chips











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TO PURCHASE, CONTACT YOUR SALES REPRESENTATIVE, OR REACH US AT [PSONLINE@PSSEASONING.COM](mailto:PSONLINE@PSSEASONING.COM) OR 800.328.8313

# WHY PARTNER WITH PS SEASONING & PRO SMOKER

When you work with us, you're not just getting a supplier—you're gaining a partner committed to your success. We take pride in helping you create products that your customers will love, with memorable flavors and consistent quality.

As proud third-generation family-owned and operated businesses, PS Seasoning & Pro Smoker have been dedicated to delivering exceptional products, quality, and service since 1977. From high-performance smokehouses to classic flavors and trend-setting blends, we provide end-to-end solutions tailored to your specific needs. This means you can rely on us for everything from equipment to flavor innovation, simplifying your supply chain and boosting efficiency so you can focus on growing your business and crafting products that stand out from the competition.

Partner with us and experience the difference.

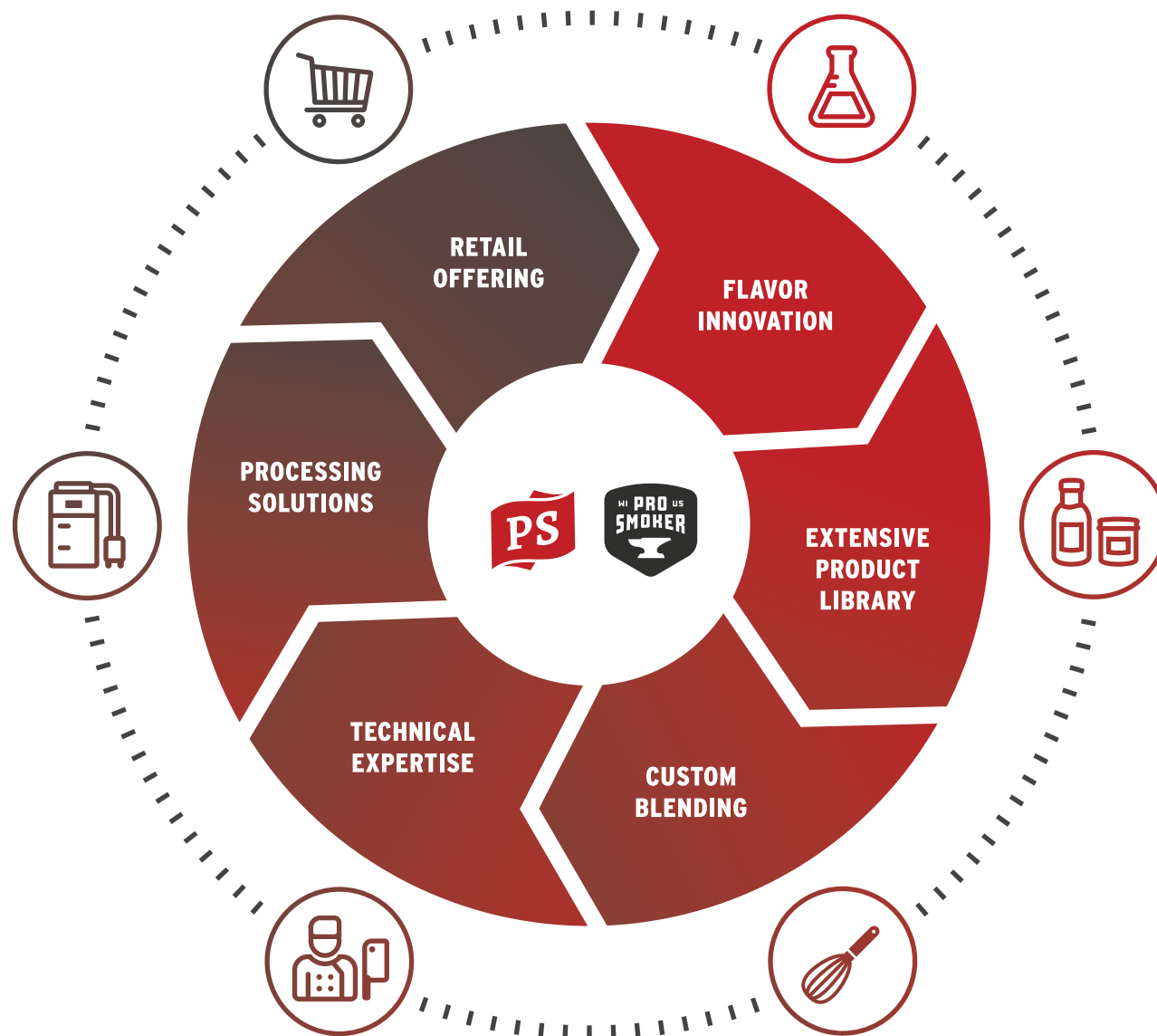




# COMPREHENSIVE SOLUTIONS

## To Scale Your Meat Processing Business

PS Seasoning and Pro Smoker provide comprehensive end-to-end solutions for meat processors of every size. From product innovation to custom solutions and expertise, we're your partner from concept to finished product.



### 1 FLAVOR INNOVATION

Stay ahead of the competition and add value to your meat case with innovative new flavors and products.

- State-of-the-art Innovation Center & R&D Labs
- 2021 SOFI Gold Award Winner
- Team of dedicated food scientists, Master Meat Crafters, and Executive Chef

### 3 CUSTOM BLENDING

Our team of flavor scientists can create or match custom flavor blends for any application, saving you time in your process.

- 500+ custom blends made annually
- Tested in our Culinary Application Center
- SQF and FDA Certified

### 5 PROCESSING SOLUTIONS

From custom smokehouse solutions to state-of-the art dry aging cabinets, you'll save time, increase efficiency and add value to your offerings with our suite of scalable equipment.

- 14,000+ Pro Smoker units globally
- 75% of Grand Champion winners use Pro Smoker

### 2 EXTENSIVE PRODUCT LIBRARY

Get everything you need from one source with our comprehensive library of ready-to-use seasonings, bulk ingredients, equipment, casings, cures, and additives.

- Library of 5,200+ blends
- Category-leading casing distributor

### 4 TECHNICAL EXPERTISE

Our dedicated team of meat industry experts will work with you hand-in-hand to provide expert guidance and after-sales support.

- Certified Master Meat Crafters on staff
- In-house Executive Chef
- Nearly 50 years in the industry

### 6 RETAIL OFFERING

Add excitement to your shelves with PS Seasoning's line of award-winning seasonings, sauces and rubs. Our fun and catchy retail products add value to your offerings with bold flavors and high-quality ingredients.

- 70+ seasonings & sauces
- 4,000+ retail locations & growing
- Products featured by Good Morning America, USA Today and Men's Journal



# BEST SELLERS

## SPICE UP YOUR SAUSAGE WITH OUR TOP BLENDS

Get ready to take your sausage-making to the next level with our top-selling sausage seasonings. These blends are your secret weapon for delivering unbeatable flavor and quality customers come back for time and time again.



### 117 BREAKFAST SAUSAGE

This traditional, mild breakfast seasoning can be used to make homemade breakfast sausages or sausage patties. The perfect pairing to eggs, waffles or pancakes. (02-1475)



### 155 BLUE RIBBON WIENER

Winning both state and national awards, this hot dog seasoning originated from our founder, Harold Hanni's secret family recipe, straight from Switzerland! (02-0017)



### 290 PHILLY CHEESESTEAK

Our Philly Cheesesteak Seasoning is a customer favorite. Give the total Philly Cheesesteak experience in your bratwurst with real onion, green bell peppers, mushrooms, and more. (02-1330)



### 358 PINEAPPLE TERIYAKI

We infused the taste of soy sauce, garlic, onion and spices with the sweet, tangy bite of pineapple for a taste that goes above and beyond. (Gluten Free) (02-1721)



### 500 BLUE RIBBON SUMMER

Meet your new go-to Summer Sausage seasoning! This award-winning and best-selling seasoning features a blend of paprika and spices for a full-flavored mild and tangy taste. (02-0143)



### 642 SHEBOYGAN STYLE

A Wisconsin classic! Our best-selling Sheboygan Bratwurst Seasoning has a unique blend of tangy spices that proves why Sheboygan, Wisconsin is the brat capital of the world. (02-0183)



### 678 SASSY HONEY BBQ

Our popular Sassy Honey BBQ Bratwurst Seasoning blends sweet honey, rich molasses, brown sugar, natural smoke flavor and spices for a zesty sweet BBQ taste. (02-1461)



### 765 HONEY BBQ STICK

Sweet and smokey flavors unite in our #1 selling and award-winning Honey BBQ Snack Stick Seasoning. Delight in real honey merged with smokey, zesty BBQ flavor and a tangy blend of spices in this sausage seasoning mix. (02-1299)



### 769 WILLIE'S STICK

Our Willie's snack stick seasoning contains Award-winning flavor! With this spice and garlic seasoning, your beef sticks will have that deep and balanced flavor profile you are looking for. (02-0368)





## TIME-TESTED BLENDS

# CLASSIC FLAVORS

Trusted by meat markets, butcher shops and processors of all sizes, these time-tested flavors mix premium ingredients with expertly crafted recipes honoring the traditional craft of sausage making.



### 385 GERMAN SALAMI

Our German Salami Seasoning is formulated to give your homemade salami an unmistakable Old World flavor. (02-0719)



### 405 GARLIC SUMMER

Our #1 selling Garlic Summer Sausage Seasoning provides the perfect balance between garlic seasoning, paprika, and spices for making award-winning summer sausage. (02-0109)



### 493 HOT STICK

Our Hot Stick Seasoning combines coriander, garlic, spices, and red pepper flake to create an savory and spicy seasoning that makes a perfect addition to snack sticks. (02-0130)



### 494 MILD STICK

Our Mild Snack Stick Seasoning is a perfect blend of herbs, garlic, and mild spices that produces a classic, tangy flavor. (02-0134)



### 663 FRESH ITALIAN (NO MSG)

Our Fresh Italian Bratwurst Seasoning blend of Italian spices is perfect for making Italian brats. A hint of garlic adds a rich depth of flavor. (02-0187)



### 666 SMOKED POLISH (NO MSG)

Our Smoked Polish Kielbasa Seasoning combines various spices for making traditional smoked pork kielbasa sausage. (02-0196)



### 798 PEPPERONI

Make soft, smokey pepperoni snack sticks with our Pepperoni Snack Stick Seasoning. A zesty blend of spices to make a popular pizza topping flavor into sticks. (02-0039)



### 932 GERMAN BRATWURST

Inspired by the brats origin, we put the flavors of Olde world Germany into our own German brat seasoning. Make juicy brats with this classic blend of spices. (02-0717)



### 958 RED BARN BOLOGNA

A customer favorite, with added heat, garlic, spices and black pepper pieces, this coarse blend will add visual spices and heartiness to your finished product. (02-0762)



# GLOBALLY INSPIRED

## TAKE YOUR FLAVOR ON A WORLD TOUR

From the rich, smoky spices of the Carribean to the bold, tangy flavors of Southeast Asia, each blend captures the essence of a different culinary tradition. Perfect for crafting sausages that celebrate global cuisine, these seasonings let you explore exotic flavors from the comfort of your kitchen.



### 295 TUSCAN BRAT

Our Tuscan Bratwurst Seasoning brings a delicious blend of authentic Parmesan cheese, tomato, garlic, red bell pepper and spices. (02-1350)



### 356 CUBANO BRAT

Our Cubano Bratwurst Seasoning is inspired by Cuban flavors including onion, garlic and is bursting with citrus. It surely will be a new favorite! (02-1791)



### 351 GENERAL TSO'S

General Tso's brat seasoning has all the bold flavors of your favorite take-out dish: sweet and slightly spicy with a kick from garlic and ginger. (02-2011)



### 488 JAMAICAN JERK

This island-inspired blend of spices adds a savory, aromatic touch to your snack sticks, combining the traditional flavors of authentic Jamaican Jerk recipes. (02-1661)



### 495 THAI BBQ

Our Thai BBQ Snack Stick Seasoning infuses your snack sticks with the classic flavors of Thailand, including tangy, sweet, salty, and spicy notes, plus a hint of smoky BBQ. (02-1362)



### 555 FRESH CHORIZO

Chorizo sausage with this blend of paprika, garlic and spices. Our chorizo seasoning produces a delicately spiced Mexican flavored chorizo sausage. (02-0161)



### 606 MEXICAN CHEDDARWURST

Our Mexican Cheddarwurst Seasoning provides a zesty combination of seasonings perfect for making a Mexican-style smoked sausage. Spicy and cheesy, with green jalapeño. (02-1236)



### 774 TERIYAKI STICK

Make delicious Teriyaki snack sticks with this semi-sweet and mild Teriyaki seasoning. Teriyaki flavors of soy sauce, garlic, onion and spices in every bite. (02-0254)



### 799 KOREAN BBQ

Taste the bold flavor of Korean BBQ with our BBQ Snack Stick Seasoning. This special blend of brown sugar, gochugaru chili, and sesame creates an irresistible sweet-savory and tangy flavor. (02-1967)



# HOT AND SPICY

## BRING THE HEAT TO YOUR MEAT

Ignite your taste buds with our bold and flavorful hot and spicy sausage seasonings. Perfectly crafted to transform your creations with a fiery kick and savory goodness.



### 359 MANGO HABANERO

Sweet tropical mangoes paired with the intensity of habanero peppers. This combination produces a flavor transition that starts with a touch of sweet and ends with a spicy kick. (02-1719)



### 364 CAJUN LINK

Ready to spice your sausages southern style? This Cajun seasoning contains paprika, onion, garlic, and spicy, smokey flavors. (02-0089)



### 491 SEVEN PEPPER

Our Seven Pepper Snack Stick Seasoning is a spicy mix of black & red pepper, chili pepper, jalapeño, chipotle, habanero and red bell. (02-1354)



### 492 CHIPOTLE WILDFIRE

We're igniting your senses with our Chipotle Wildfire Snack Stick Seasoning! Smoky chipotle pepper with garlic and spices for a fiery burst of flavor. (02-1358)



### 533 JALAPEÑO POPPER

This brat is about to get jalapeno business. The spicy kick of jalapeño peppers is combined with creamy sour cream and smoky bacon for a brat that is sure to heat up your grilling season. (02-2223)



### 555 FRESH CHORIZO

Chorizo sausage with this blend of paprika, garlic and spices. Our chorizo seasoning produces a delicately spiced Mexican flavored chorizo sausage. (02-0161)



### 796 HONEY SRIRACHA

You'll be buzzing about our stick seasoning featuring sweet honey granules and the perfect tongue-tingling kick of sriracha. (02-1965)



### 846 CHERRY CHIPOTLE

This delicious stick is sure to be the cherry on top of your processing season. The spicy kick of chipotle peppers and the sweetness of cherries come together to create the perfect blend of sweet heat. (02-2227)



### 847 SPICY DILL PICKLE

Made with dill, vinegar, and a hefty kick of cayenne, this seasoning makes dill-icious snack sticks that are perfect for sticking in Bloody Marys, cheese boards, and anything else when you're in a pickle. (02-0154)





# COMFORT FOOD

## NOSTALGIA IN EVERY BITE

Bring the irresistible taste of your favorite comfort foods to life with our one-of-a-kind sausage seasoning blends. Imagine the cheesy, gooey flavor of mac and cheese, the bold, zesty kick of pizza, or the savory, smoky goodness of a classic cheeseburger—all packed into your sausages. These seasonings are crafted to capture the essence of comfort food and elevate your cooking like never before.



### 123 PANCAKE SAUSAGE

No other breakfast seasoning stacks up to our Maple Pancake Breakfast Sausage. With a blend of maple syrup, butter, and pancake flavors, this fresh seasoning blend makes flippin' amazing breakfast links or patties. (02-0156)



### 276 TACO BRAT

The perfect blend of distinctive taco flavors and classic bratwurst seasonings. Chili peppers, garlic, and other spices give a flavorful and aromatic kick to your grilling experience. (02-0068)



### 282 HONEY MUSTARD

Our Honey Mustard Bratwurst Seasoning is an expertly crafted blend of spices and a rich honey mustard flavor, creating a delicious and savory bratwurst recipe. (02-1063)



### 294 BUTTER GARLIC

The perfect balance of rich, buttery flavor with aromatic garlic. Enjoy the creamy taste and a garlic kick. Create the perfect bratwurst every time with this classic blend! (02-1346)



### 353 MAC & CHEESE

Real pasta, creamy cheddar and rich butter flavors, this seasoning adds delicious comfort-food notes to brats. Comes with par-boiled noodles, no pre-boiling required. (02-9725)



### 531 ALFREDO BRAT

Made with parmesan cheese, butter, cream, garlic and real pasta pieces, this seasoning has all the rich and creamy flavors of your favorite Italian pasta dish. Comes with par-boiled noodles. (02-2110)



### 534 CHEDDAR & SOUR CREAM

Enjoy a savory combination of rich, velvety cheddar and creamy sour cream flavor. Perfect for an irresistibly cheesy and delicious meal. (02-2225)



### 535 WOOD-FIRED PIZZA BRAT

Inspired by the smoky goodness of an authentic Neapolitan pizza, this seasoning brings together the flavors of tomato, herbs, extra virgin olive oil and cheese with fire-roasted vegetables for a hint of wood-fire perfection. (02-0159)



### 680 BACON CHEESEBURGER

The taste of smoky bacon and creamy cheese all rolled into our Bacon Cheeseburger Bratwurst Seasoning. Great bacon cheeseburger flavor made for a brat bun! (02-1469)





# FRUIT FORWARD

## FRESH-PICKED FLAVOR

Add a burst of sweetness and tang to your sausages with our fruit-flavored seasonings. From the tropical zing of pineapple, to the citrusy brightness of mango, and the subtle sweetness of apple, these blends bring a fresh twist to your sausage creations.



### 358 PINEAPPLE TERIYAKI

We infused the taste of soy sauce, garlic, onion and spices with the sweet, tangy bite of pineapple for a taste that goes above and beyond. (Gluten Free) (02-1721)



### 359 MANGO HABANERO

Sweet tropical mangoes paired with the intensity of habanero peppers. This combo produces a flavor transition that starts with a touch of sweet and ends with a spicy kick. (02-1719)



### 363 CHERRY CAYENNE

The perfect balance of sweet and spicy. With cherries, brown sugar, cayenne peppers, and lively spices, this blend will excite your taste buds with its unique fusion flavor. (02-1640)



### 776 MANGO JALAPEÑO

A blend of sweet and bright mangoes and spicy jalapeño peppers. With the perfect balance of sweet and heat, this seasoning makes a tasty snack stick every time. (02-1575)



### 844 CHEDDAR APPLE

With real pieces of apple, tangy cheddar cheese, and warm cinnamon pie spices, we know you won't be able to put this one down. (02-2132)



### 845 WHISKEY OLD FASHIONED

Call us old fashioned, but we love the combination of bourbon, orange and cherry so much that we decided to put it in a snack stick! This cocktail-inspired blend will have you calling for another round. (02-2130)



### 846 CHERRY CHIPOTLE

The spicy kick of chipotle peppers and the sweetness of cherries come together to create the perfect blend of sweet heat. (02-2227)





# TAILGATE WORTHY

## MAKE YOUR PRODUCT A HOME RUN

Don't settle for boring flavors—give your sausages a winning edge that's sure to impress fans. Our game-winning sausage seasonings are designed to tackle your taste buds with the perfect playbook of flavor. Make your sausages the MVP of the party and score big with every bite.



### 280 BUFFALO WING

Our Buffalo Wing Seasoning offers the perfect combination of vinegar powder, cayenne and other spices, creating a fiery flavor that will enhance any sausage. (02-1099)



### 281 TAILGATER

Our Tailgater Seasoning is the perfect spice blend for making the best sausages. Our special blend of onion, spices, and natural flavors creates an unbeatable flavor for pork or beef. (02-0715)



### 290 PHILLY CHEESESTEAK

Our Philly Cheesesteak Seasoning is a customer favorite. Give the total Philly Cheesesteak experience in your bratwurst with real onion, green bell peppers, mushrooms, and more. (02-1330)



### 297 BALLPARK

Our Ballpark Seasoning brings the taste of America's favorite pastime home with its unique blend of tomato, mustard, onion, and dill. Enjoy a delicious bratwurst without all the extra toppings. (02-1654)



### 355 BEER JALAPEÑO CHEDDAR

Our Jalapeño Beer Cheddar Seasoning is the best for those who love beer brats, cheese, and some heat! Add your favorite beer into the mix to get even more tangy, frothy beer flavor in every bite! (02-1792)



### 532 BADGER BRAT

Straight from the Badger State, this savory brat seasoning is a mouthwatering blend of caramelized onion, red bell peppers, garlic and beer. When you say Badger Brat, you've said it all! (02-2107)



### 533 JALAPEÑO POPPER

This brat is about to get jalapeño business. The spicy kick of jalapeño peppers is combined with creamy sour cream and smoky bacon for a brat that is sure to heat up your grilling season. (02-2223)



### 679 NACHO BRAT

Loaded with garlic, cheese, jalapeño peppers, and spices, this flavorful blend gives bratwursts a delightful nacho kick. (02-1466)



### 764 BLOODY MARY

Our Bloody Mary Seasoning is a savory blend of tomato, onion, bell pepper, Worcestershire, and spices. (02-1244)





# HUNTER'S BLENDS

## BAG YOURSELF A TROPHY FLAVOR

Take your venison sausage to the next level with our premium sausage seasonings, crafted specifically for snack sticks, bratwurst, and summer sausage. Packed with bold, savory flavors, our blends are perfect for turning your wild game into mouthwatering creations your family and friends will love. Elevate your hunting harvest today with seasoning blends made for serious meat enthusiasts!



### 272 ONION & GARLIC

Our Onion & Garlic Bratwurst Seasoning is a perfect blend of traditional tangy bratwurst flavor and the bold tastes of garlic and onion. (02-0054)



### 284 MUSHROOM

Adds all-natural, earthy flavor to your home-made sausage. Enjoy a perfect blend of savory and umami, mix with High Temp Swiss Cheese. (02-0617)



### 296 BACON RANCH

Our Bacon Ranch Bratwurst Seasoning combines the unmistakable flavors of ranch dressing and hickory-smoked bacon to create a savory, one-of-a-kind seasoning blend. (02-1557)



### 391 JALAPEÑO SUMMER

If you like the kick of jalapeno, you will love this jalapeño seasoning. Red Pepper flake, jalapeño, and spices kick up the flavor of this spicy seasoning for bold summer sausages. (02-0106)



### 790 GRANDPA'S LANDJAEGER

Our Grandpa's Landjaeger Seasoning is a simple blend of spices. Landjaeger is traditionally a semi-dried sausage. It's loosely stuffed, flattened and smoked. (02-0594)



### 931 BEER BRAT

Made with the perfect blend of spices and herbs, our Beer Bratwurst Seasoning is the best way to get authentic beer flavor in every bite of your bratwurst. (02-0713)



### PEPPER & GARLIC JERKY

With the and zip of real cracked pepper with hints of garlic, this blend is versatile enough to complement all types of domestic and wild game. (02-1188)



### BUTTERY PRIME RIB JERKY

Our Buttery Prime Rib Jerky Making Kit embodies the flavor of tender, five-star steakhouse, mouthwatering prime rib. (02-1671)



### VENISON BACON

Our venison bacon cure, complete with bacon seasoning and Maple cure, is specially formulated to add rich, bacon-y flavor to your ground venison. (02-0279)



Sausage Making

BRATWURST

For nearly half a century, we've been proud partners with sausage makers who know meat better than anyone else. Our premium seasoning blends are trusted by meat processors and hometown butchers alike. Whether you're crafting classic bratwurst from old-world recipes or experimenting with innovative flavors like Philly cheesesteak and mac and cheese, our brat seasonings enhance your fresh sausage creations.

Bratwurst Casings

- 29/32 HOG CASINGS (Pre-Flushed)

Pail/20 ..... 05-0207

29/32 HOG CASINGS (Tubed)

Pail/24 ..... 05-0334

32/35 HOG CASINGS (Pre-Flushed)

Pail/20 ..... 05-0099

Barrel ..... 05-0100

32/35 HOME PACK HOG 06-1319

- 32/25 HOG CASINGS (Tubed)

Pail/24 ..... 05-0247

Barrel ..... \*5-9034

35/38 HOG CASINGS (Pre-Flushed)

Pail/15 ..... 05-0214

35/38 HOG CASINGS (Tubed)

Pail/20 ..... \*5-0306

High-Temp Cheese

- Cheddar ..... 06-0933F

Pepperjack ..... 06-0934F

Mozzarella ..... 06-1123F

Habanero ..... 06-1124F

Swiss ..... 06-1125F

Bleu Cheese ..... 06-1122F

5-lb packages

CASE QTY 4

Seasoning

Packaged in B-Units, Pre-measured for a 25-lb meat block.

Top Seller ★ Heat Level: High 🔥 Medium 🍷 Low 🌿

02-0050	271 CAJUN .....	24/Case	02-1721	358 PINEAPPLE TERIYAKI (GF)	10/Case
02-0054	272 ONION + GARLIC .....	24/Case	02-1719	359 MANGO HABANERO ...	24/Case
02-1253	273 FAJITA .....	24/Case	02-1636	361 SWEET ONION TERIYAKI	12/Case
02-0064	275 BLUE RIBBON .....	24/Case	02-1638	362 TOMATO BASIL+ .....	24/Case
02-0068	276 TACO .....	24/Case	02-1640	363 CHERRY CAYENNE 🍷	24/Case
02-0583	278 JALAPEÑO 🌿 .....	24/Case	02-1642	365 PHILLY CHEESE STEAK+	24/Case
02-1094	279 FIESTA .....	24/Case	02-1646	367 FIESTA CHEDDAR .....	24/Case
02-1099	280 BUFFALO WING 🔥 ....	24/Case	02-2110	531 ALFREDO	Contains: Milk, Wheat 10/Case
02-0715	281 TAILGATER .....	24/Case	02-2107	532 BADGER .....	15/Case
02-1063	282 HONEY MUSTARD .....	12/Case	02-2223	533 JALAPEÑO POPPER .....	24/Case
02-1135	283 ONION .....	24/Case	02-2225	534 SOUR CREAM & CHEDDAR	24/Case
02-0617	284 MUSHROOM .....	24/Case	02-0159	535 WOOD-FIRED PIZZA ...	24/Case
02-1279	285 FRENCH ONION .....	24/Case	02-1124	604 BEER BRAT (No MSG) .....	24/Case
02-1311	287 ONION & BELL PEPPER	24/Case	02-0183	642 SHEBOYGAN STYLE ★	24/Case
02-1330	290 PHILLY CHEESE .....	24/Case	02-0877	668 BRATWURST (No MSG) .....	24/Case
02-1334	291 PARMESAN GARLIC ...	24/Case	02-1461	678 SASSY HONEY BBQ ...	12/Case
02-1346	294 BUTTER GARLIC .....	24/Case	02-1466	679 NACHO .....	24/Case
02-1350	295 TUSCAN .....	24/Case	02-1469	680 BACON CHEESEBURGER	24/Case
02-1557	296 BACON RANCH .....	12/Case	02-1523	687 SRIRACHA & ONION ...	24/Case
02-1654	297 BALLPARK .....	12/Case	02-0300	780 COWBOY BUTTER NEW!	24/Case
02-1272	340 BRATWURST .....	24/Case	02-0301	781 HONEY BUTTER NEW! ...	24/Case
02-2011	351 GENERAL TSO'S .....	10/Case	02-0302	782 CREOLE BUTTER NEW!	24/Case
02-2013	352 BACON MAC & CHEESE	10/Case	02-0305	784 HATCH CHILI NEW!	24/Case
02-9725	353 CHEDDAR MAC & CHEESE	10/Case	02-0306	785 SPINACH & FETA NEW!	24/Case
02-1792	355 BEER JALAPEÑO CHEDDAR	12/Case	02-0713	931 BEER BRAT .....	24/Case
02-1791	356 CUBANO .....	12/Case	02-0717	932 GERMAN BRAT .....	24/Case
02-1790	357 KOREAN BBQ (GF) .....	10/Case	02-0711	954 TOMATO BASIL .....	24/Case



# Sausage Making

## FRESH SAUSAGE

Our seasoning range offers a wide variety of flavors, from traditional to innovative, allowing you to create an array of sausages that cater to diverse tastes. Whether you're making the classics, savory Italian sausage, or spicy chorizo, our seasonings provide the perfect balance of spices to enhance your fresh sausage mixes, delivering consistent, delicious results.

### Fresh Sausage Casings

- 29/32 HOG CASINGS** (Pre-Flushed)  
Pail/20 ..... 50-0207
- 29/32 HOG CASINGS** (Tubed)  
Pail/24 ..... 05-0334
- 32/35 HOG CASINGS** (Pre-Flushed)  
Pail/20 ..... 05-0099  
Barrel ..... 05-0100
- 32/25 HOG CASINGS** (Tubed)  
Pail/24 ..... 05-0247  
Barrel ..... \*5-9034

- 35/38 HOG CASINGS** (Pre-Flushed)  
Pail/15 ..... 05-0214  
Barrel ..... 05-0213
- 40/43 BEEF ROUNDS** (For Liverwurst)  
Pail/24 ..... 05-0105
- 40/43 BEEF ROUNDS** (For Liverwurst)  
Pail/24 ..... 05-0105
- 2 1/2 x 20 ORANGE** (For Liverwurst)  
Bundle/10 ..... 05-0086
- 4 x 24 ORANGE** (For Liverwurst) 05-0117

### High-Temp Cheese

- Cheddar** ..... 06-0933F
- Pepperjack** ..... 06-0934F
- Mozzarella** ..... 06-1123F
- Habanero** ..... 06-1124F
- Swiss** ..... 06-1125F
- Bleu Cheese** ..... 06-1122F
- 5-lb packages
-  **CASE QTY 4**

### Fresh Sausage Seasoning

Packaged in B-Units, Pre-measured for a 25-lb meat block.

Top Seller ★ Heat Level: High 🔥 Medium 🍌 Low 🌿

02-0026	160 LIVERWURST .....	24/Case
02-0033	215 FRESH POLISH .....	24/Case
02-0046	260 FRESH ITALIAN .....	24/Case
	★ 🌿	
02-0161	555 FRESH CHORIZO .....	24/Case
	★ 🍌	
02-0168	5560 MILD ANDOUILLE ...	24/Case
	🌿	
02-0177	585 POTATO SAUSAGE ....	24/Case
	Contains: Milk	
02-0488	629 BOUDIN CAJUN .....	24/Case
	🌿	
02-0187	663 FRESH ITALIAN (No MSG)	24/Case
	🌿	
02-0206	670 HOT ITALIAN (No MSG) ...	24/Case
	🍌	
02-0209	671 FRESH POLISH (No MSG) .	24/Case
02-1140	673 SWEET ITALIAN (No MSG)	24/Case
	★	
02-1149	677 SOUTHERN PORK (No MSG)	24/Case
	🌿	
02-0304	773 SOUTHERN PORK .....	24/Case
	🌿	
02-0461	813 FRESH HUNGARIAN ...	24/Case
	🍌	

### Sausage Making

## BREAKFAST SAUSAGE

Enjoy a delicious start to the day with our expertly crafted lineup of breakfast sausage flavors. From sweet maple to classic, English style, and even pancake, we have the perfect seasoning to make your breakfast sausages stand out.

### Breakfast Sausage Seasoning

Packaged in B-Units, Pre-measured for 25-lb meat

Top Seller ★ Heat Level: High 🔥 Medium 🍌 Low 🌿

02-1475	117 PS BREAKFAST .....	24/Case
	★ 🌿	
02-0006	119 FRESH PORK SAUSAGE	24/Case
02-0289	120 MAPLE FLAVOR PORK	24/Case
	🌿	
02-1200	121 MAPLE PORK (No MSG) ...	24/Case
	🌿	
02-0156	123 PANCAKE BREAKFAST	12/Case
	Contains: Milk ★	
02-1301	270 MAPLE LOW HEAT .....	12/Case
	🌿	
02-1257	274 MAPLE SAUSAGE .....	12/Case
	★ 🍌	
02-0282	825 ENGLISH BANGER ....	24/Case
	Contains: Wheat	

### Breakfast Sausage Casings

- 20/22 SHEEP CASINGS** (Pre-Flushed)  
Pail/25 ..... 05-0143
- 22/24 SHEEP CASINGS** (Pre-Flushed)  
Pail/30 ..... 05-0243
- 22/24 SHEEP CASINGS** (Tubed)  
Pail/30 ..... 50-0056  
Barrel ..... 05-0019
- HOME PACK SHEEP** ..... 06-1320



How do inclusions call for a premium pricepoint?

Stretches the Meat Block

Inclusions allow for the stretching of the primary ingredient, like the meat block in sausages. For instance, consider a mac and cheese bratwurst - without inclusions, 100 lbs of pork could yield 500 brats, but with the addition of 12 lbs of seasoning, 5 lbs of noodles, and 10 lbs of high temp cheese, the yield increases to 635 brats. This not only adds value but justifies a premium price point, increasing your return on investment.

Increased Moisture Holding Potential

Inclusions contribute to improved moisture retention, resulting in a juicier final product. This enhanced quality justifies a higher price, as consumers are willing to pay for a superior product.

Authenticity

Unlike artificial flavorings or extracts, inclusions are real pieces of fruits, vegetables, herbs, and more. This authenticity adds value to the product, making it worth the premium price for those seeking genuine and high-quality food experiences.

Expands Innovation Opportunities

The ability to innovate with inclusions is a premium feature in itself. Consumers are willing to invest in unique and creative products, making premium pricing not just about the ingredients but also about the innovation they bring to the table.

Use a Combination of Fresh & Dried/Dehydrated Inclusions

The flexibility to combine fresh and dried/dehydrated inclusions allows for year-round availability of certain ingredients and adds to the product's overall appeal, justifying a higher price point.

To learn more about how inclusions can impact your offerings, contact your sales representative or email us at [psonline@psseasoning.com](mailto:psonline@psseasoning.com).



SAUSAGE INCLUSIONS 101  
LEVEL UP YOUR PRODUCT

In the ever-evolving landscape of the food industry, consumers are increasingly seeking unique experiences that go beyond the ordinary. Inclusions, the addition of real and diverse ingredients to your sausage, have emerged as a key player in meeting these demands. From enhancing visual appeal to contributing to mouthfeel and flavor recognition, inclusions have become a vital component of innovative food products. This article delves into the reasons consumers are drawn to inclusions and why they command a higher price point.

Why do consumers like inclusions?

Visual Appeal

Inclusions add eye-catching color and shape, enhancing a product's visual appeal and creating a memorable experience for consumers.

Endless Innovation

By adding fresh or dried fruits, cheeses, rice, or noodles, meat markets can continually surprise consumers with exciting new offerings.

Flavor Recognition

Inclusions like jalapeño and cheddar in snack sticks or pasta in mac and cheese sausage enhance both taste and visual appeal. Seeing real ingredients makes the flavors feel authentic, creating a more enjoyable eating experience.

Texture & Mouthfeel

Inclusions add textural contrast, enhancing the eating experience. From the crunch of nuts to the chewiness of dried fruit, textures play a key role in consumer satisfaction. They provide a dynamic sensory experience, making each bite more interesting and enjoyable.

Inclusions have become a driving force in the food industry, offering an array of sensory experiences and opportunities for innovation. The additional costs incurred in sourcing, processing, and incorporating these real ingredients justify the premium price point. As consumers increasingly seek unique and high-quality food experiences, inclusions present an avenue for manufacturers to differentiate their products, offering not just sustenance but a culinary journey worth the investment.



High-Temp Cheese

Our high-temp cheeses are specially crafted to enhance burgers, snack sticks, and sausages, offering creamy, moist results without melting at temperatures up to 400°F. Perfect for fresh and smoked sausage varieties like bratwurst, snack sticks, and summer sausage, these cheeses elevate both flavor and texture.

For optimal results, use a 10% inclusion rate—1 lb of cheese per 10 lbs of meat.

CHEDDAR

1-lb ..... 35-0071  
5-lbs ..... 06-0933F

PEPPERJACK

1-lb ..... 35-0072  
5-lbs ..... 06-0934F

MOZZARELLA

1-lb ..... 06-1131  
5-lbs ..... 06-1123F

HABANERO

1-lb ..... 06-1132  
5-lbs ..... 06-1124F

SWISS

1-lb ..... 06-1133  
5-lbs ..... 06-1125F

BLEU CHEESE

1-lb ..... 06-1130  
5-lbs ..... 06-1122F

High-Temp Cheese  
PAIRING GUIDE

Seasoning Blend + Cheese
155 Weiner + Cheddar (Cheddarwurst)
280 Buffalo Wing Brat + Bleu
680 Bacon Cheeseburger Brat + Cheddar
391 Jalapeño Summer Sausage + Cheddar
687 Sriracha Brat + Habanero
284 Mushroom Brat + Swiss
279 Fiesta Brat + Cheddar
954 Tomato Basil Brat + Mozzarella
365 Philly Cheesesteak Brat + Mozzarella
355 Jalapeño Beer Cheddar Brat + Cheddar
353 Mac 'N Cheese Brat + Cheddar
493 Hot Stick + Pepperjack
531 Alfredo Brat + Mozzarella
533 Jalapeño Popper Brat + Mozzarella
535 Woodfire Pizza + Mozzarella
532 Badger Brat + Mozzarella
534 Sour Cream & Cheddar + Cheddar
484 Jalapeño Stick + Cheddar
844 Apple Cheddar + Cheddar
366 Sweet Italian + Mozzarella



Sausage Making

# SNACK STICKS

The increasing demand for convenience foods and high-protein snacks means you'll want a variety of snack stick flavors to offer your customers. These on-the-go meat snacks are a staple in sausage making. They can be seasoned with virtually any flavor profile and enhanced with add-ins like high-temp cheese, encapsulated citric acid, or cultures. Our seasoning lineup isn't just innovative—it's award-winning.



## Snack Stick Seasoning

Packaged in B-Units, Pre-measured for a 25-lb meat block.

Top Seller ★ Heat Level: High 🔥 Medium 🌶 Low 🌿

02-1693	482 TERIYAKI 2 (GF) .....	12/Case	02-1299	765 HONEY BBQ .....	10/Case
	Contains: Soy			🌿	
02-1612	483 GARLIC PARMESAN ...	24/Case	02-0251	767 TEX MEX .....	24/Case
	Contains: Milk			🔥	
02-1608	484 JALAPEÑO NO MSG ..	24/Case	02-0298	768 BBQ SMOKED .....	12/Case
	★ 🔥			🌿	
02-1604	485 TERIYAKI (GF) .....	12/Case	02-0368	769 WILLIE'S .....	24/Case
	Contains: Soy			★ 🌿	
02-1592	488 JAMAICAN JERK .....	24/Case	02-1239	770 PEPPER .....	24/Case
	🌶			🔥	
02-1588	489 MANGO HABANERO ...	12/Case	02-1571	772 BBQ BACON .....	12/Case
	🔥			🌿	
02-1410	490 MAPLE HABANERO ....	12/Case	02-0254	774 TERIYAKI .....	24/Case
	★ 🔥			Contains: Soy, Wheat ★	
02-1354	491 7 PEPPER .....	24/Case	02-1227	775 HABANERO .....	12/Case
	★ 🔥			★ 🔥	
02-1358	492 CHIPOTLE WILDFIRE ...	24/Case	02-1575	776 MANGO JALAPEÑO .....	12/Case
	🔥			🌶	
02-0130	493 HOT STICK .....	24/Case	02-1965	796 HONEY SRIRACHA .....	10/Case
	🌶			★ 🔥	
02-0134	494 MILD BEEF STICK .....	24/Case	02-1967	799 KOREAN BBQ .....	12/Case
				Contains: Soy, Wheat, Sesame 🌶	
02-1362	495 THAI BBQ .....	12/Case	02-1131	814 HONEY HAM .....	12/Case
	Contains: Soy, Wheat, Sesame 🌿				
02-1115	601 BBQ (No MSG) .....	12/Case	02-2132	844 CHEDDAR APPLE .....	12/Case
	🌶			Contains: Milk	
02-1117	602 WILLIE'S (No MSG) .....	24/Case	02-2130	845 WHISKEY OLD FASHIONED	24/Case
	★ 🌿				
02-1457	685 HONEY BBQ (No MSG) .....	10/Case	02-2227	846 CHERRY CHIPOTLE .....	12/Case
	★ 🌿			★ 🌶	
02-1244	764 BLOODY MARY .....	24/Case	02-0154	847 SPICY DILL PICKLE ....	24/Case
	🌿			★ 🌶	

## Snack Stick Casings

20/22 SHEEP CASINGS (Pre-Flushed)	
Pail/25 .....	05-0143
20/22 SHEEP CASINGS (Tubed)	
Pail/30 .....	05-0362
22/24 SHEEP CASINGS (Pre-Flushed)	
Pail/30 .....	05-0243
22/24 SHEEP CASINGS (Tubed)	
Pail/30 .....	05-0056
Barrel .....	05-0019

COLLAGEN - 18MM MAHOGANY	
Caddie .....	05-0758
COLLAGEN - 19MM MAHOGANY	
Caddie .....	05-0759
COLLAGEN - 21MM MAHOGANY	
Caddie .....	05-0754

## High-Temp Cheese

Cheddar .....	06-0933F
Pepperjack .....	06-0934F
Mozzarella .....	06-1123F
Habanero .....	06-1124F
Swiss .....	06-1125F
Bleu Cheese .....	06-1122F

5-lb packages  
📦 CASE QTY 4





Sausage Making

# ENCAPSULATED ACIDS & FERMENTATION CULTURES

## Encapsulated Acids

- 01-0027    ENCAPSULATED CITRIC ACID
- 01-0045    MICROENCAPSULATED LACTIC ACID

## Fermentation Cultures

- 01-0172    CHR HANSEN FROZEN CULTURE
- 01-0174    TRUMARK LT1 CULTURE FROZEN

# UNDERSTANDING ENCAPSULATED ACIDS VS FERMENTATION CULTURES

If you’re aiming to achieve that signature “fermented tang” found in dry-cured sausages, you’ll need to delve into the intriguing world of fermentation culture and encapsulated acids. This distinct flavor profile is the result of lactic acid buildup and a decrease in pH during the fermentation process. While Fermento and Encapsulated Citric Acid can both contribute to this tanginess, it’s essential to understand that these ingredients do not produce or contain lactic acid and therefore yield a slightly different result.

## Encapsulated Acids

This process is known as direct acidification. If you’re making semi-dried sausages or snack sticks and desire that distinctive tang in a short amount of time, this is a great option. When used correctly, it’s challenging to distinguish between sausages made using traditional fermentation of these products. There’s no need to fret about special processing conditions. Simply add the Encapsulated Acid to the meat mix at the end of the mixing process (without grinding the meat again) and blend it in by hand or using a mixer. Overmixing can rupture the capsules, causing premature acid release, resulting in poor texture.

Both encapsulated acids use a controlled release process to prevent premature pH reduction, which could negatively impact the texture of your sausage. If the pH drops before the protein sets at 105-115 degrees, the sausage won’t bind well and may turn crumbly. These encapsulated acids provide the benefits of lowering pH to enhance flavor and prolong shelf life in a fraction of the time it takes with other fermentation processes. Note that this product is not suitable for making dry products processed without heat; those require a starter culture.

### Common types of Encapsulated Acids (direct acidification):

- Encapsulated Citric Acid**  
is encapsulated with hydrogenated palm, which melts at 140°F (60°F). Recommended to use 3-4 oz. of Encapsulated Citric Acid for every 25 pounds of meat. Additionally, it can be employed to preserve the color of fresh sausages during storage, with 1/2 to 1 oz. per 100 pounds of meat.
- Encapsulated Lactic Acid**  
is a combination of lactic acid and calcium lactate encapsulated with hydrogenated palm oil, which melts at 140°F (60°C). It is thought to more closely resemble the flavor of a traditional fermentation and is often described as a milder tang. Recommended to use 7.5-10 oz of Encapsulated Lactic Acid for every 25 pounds of meat.

## Fermentation Cultures

Fermentation is the true key to creating high-quality sausages with that traditional tangy character. These tangy notes are created by specific bacteria that either naturally occur during meat handling or are intentionally introduced via a Starter Culture. The latter approach is favored because it allows for controlled fermentation, ensuring a consistent and desirable product outcome.

### Meat Starter Cultures

These are live bacteria, most commonly lactic acid bacteria, introduced to the meat mix to lower its pH, and they operate in an environment with controlled humidity and temperature. Though faster than traditional fermentation times, it still requires a fairly long cook cycle, typically running overnight. The benefit of the resulting product is the tanginess that mimics that of the traditional fermentation methods - both from lactic acid.



Sausage Making

# SUMMER SAUSAGE & SALAMI

Experience the distinctive, tangy taste with blends that are balanced to bring out the best in your summer sausage and salami. With notes of mustard seed, black pepper, garlic, or a hint of sweetness, your products will be perfect for charcuterie boards or as a flavorful snack.



## Summer Sausage Seasoning

Packaged in B-Units, Pre-measured for a 25-lb meat block.

Top Seller ★ Heat Level: High 🔥 Medium 🍷 Low 🌿

02-0089	364 CAJUN SUMMER	..... 12/Case
02-0719	385 GERMAN SALAMI	..... 24/Case
02-0106	391 JALAPEÑO SUMMER	... 24/Case
02-0109	405 GARLIC SUMMER	..... 12/Case
02-0143	500 SUMMER	..... 24/Case
02-0150	502 COOKED SALAMI	..... 12/Case
02-1168	504 GERMAN SALAMI	..... 12/Case
02-1248	607 SUMMER (No MSG)	..... 24/Case
02-0225	744 SPICY GARLIC SUMMER	24/Case
02-0285	752 BEER SALAMI	..... 24/Case
02-0905	821 SUMMER SAUSAGE	..... 24/Case
02-0759	957 OLD FASHION SUMMER	12/Case

## Sausage Additives

ENCAPSULATED CITRIC ACID	
1-lb	..... 01-0027P
CHR HANSEN FROZEN CULTURE	
.....	01-0172
SODIUM ERYHORBATE	
5-lbs	..... 01-0142F
SMOKED MEAT STABILIZER	
8 oz	..... 02-0249
BINDER FLOUR	
1-lb	..... 02-1042
PHOSPATE 414	
1-lb	..... 02-117P

## Summer Sausage & Salami Casings

1 1/2 x 12 MAHOGANY FIBROUS	2 x 12 MAH FIBROUS (Meat-Cling)
Bundle/20 ..... 05-0741	Bundle ..... 05-0083
2 1/2 x 14 CLEAR FIBROUS (Pre-Stuck)	2 1/2 x 20 CLEAR VENISON
Bundle ..... 05-0029	(Pre-Stuck, Printed Casings)
2 1/2 x 14 MAH FIBROUS (Pre-Stuck)	Bundle/25 ..... 05-0564
Bundle/25 ..... 05-0031	2 1/2 x 20 MAHOGANY FIBROUS
2 1/2 x 14 MAH VENISON (Pre-Stuck)	(Pre-Stuck)
Bundle/25 ..... 05-0032	Bundle/10 ..... 05-0693
2 1/2 x 20 CLEAR FIBROUS (Pre-Stuck)	Bundle/20 ..... 05-0745
Bundle/25 ..... 05-0041	2 1/2 x 20 MAHOGANY VENISON
	(Pre-Stuck, Printed Casings)
	Bundle/25 ..... 05-0040

## High-Temp Cheese

Cheddar	..... 06-0933F
Pepperjack	..... 06-0934F
Mozzarella	..... 06-1123F
Habanero	..... 06-1124F
Swiss	..... 06-1125F
Bleu Cheese	..... 06-1122F
5-lb packages	
	CASE QTY 4



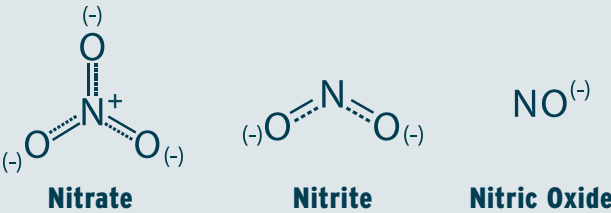
AN OVERVIEW:

# CURES, NITRITES & CURE ACCELERATORS

For centuries, meat has been preserved with salt. Salt when used at certain amounts does prevent some types of bacteria from causing meat to spoil. With the addition of pink cure, (also known as quick cure, speed cure or fast cure) further bacteria control was able to be had and along with that came the development of cure color we see today.

### What are Nitrites and Nitrates?

Nitrates are naturally occurring compounds found in soil, water, and certain vegetables. In meat applications, over time, certain bacteria convert nitrates into nitrites. Nitrites can also be directly added into meat in the form of Sodium Nitrite. Nitrites further react with the meat and are converted to Nitric Oxide (NO) which inhibits bacterial growth, prevents spoilage, extends shelf life and provide the characteristic color and flavor associated with cured meats.



### Why do we need to cure meat?

We cure meat primarily to preserve it by inhibiting the growth of bacteria that can cause spoilage, essentially extending its shelf life by using a combination of salt, drying, and sometimes smoking, which creates an environment unsuitable for most bacteria to thrive; this practice dates back thousands of years as a method to safely store meat for long periods without refrigeration.

#### Preservation

When nitrites are added to meat at the allowed levels set forth by the USDA, nitrite completely inhibits Clostridium botulinum growth, almost completely inhibits Clostridium perfringens, and slows the growth of many other pathogenic bacteria such as Listeria monocytogenes.

#### Drying Process

In addition to salt, many curing methods involve drying the meat, further limiting moisture available for bacteria.

#### Salt as a preservative

Salt is responsible for improving meat quality and safety. Salt draws out moisture, creating an environment that inhibits bacterial growth.

#### Flavor development

Curing can also enhance the flavor of meat by adding spices and other ingredients like sugar and nitrates.

### What is a Cure Accelerator?

Cure accelerators like sodium erythorbate, and ascorbic acid are antioxidants or forms of Vitamin C. When used, they accelerate the nitrite (NO2-) conversion to nitric oxide (NO). This means sodium erythorbate speeds up converting nitrite to nitric oxide, so more nitric oxide will be available to react and create the cured meat color, in a shorter period of time. This is especially helpful for those using inclusions like high temp cheese in their smoked sausages, as the meat surrounding the cheese can oxidize, causing a brownish color (though not spoiled). The accelerator will help stabilize the colors and prevent any oxidation, ensuring an even color throughout. It is also helpful when using Encapsulated Acids because it shortens the curing process, allowing the sausage to go directly into the smoker.

01-145F SODIUM ERYTHORBATE ... 5/Case

### Are there different types of cures for different products?

Yes, there are a wide range of cures formulated for different end products. The most common type of cure is speed cure used for hams, jerky, bacon, poultry and sausage production. Also known as pink cure, Prague powder or fast cure, this product comes unflavored and can be paired with any seasoning mixture. Maple cure is a seasoning and brine that adds subtle sweet maple flavor to meats like ham, bacon, poultry and fish. Maple cure can be used for dry curing, ground products and brining. *All of our smoked sausage seasonings come complete with pre-measured cure.*

### Do I apply my cure wet or dry to whole muscle proteins and comminuted products?

Both wet and dry brining are effective methods of curing whole muscle proteins and comminuted products.

#### Dry Curing

Salt alone, salt, nitrate, and/or nitrite; or salt, nitrate and/or nitrite with sugar directly to the surface or within the grind of the meat. Cannot be injected or immersed in a cure solution.

Examples: Salami, Coppa, Pancetta, Bresaola, Chorizo

#### Dry Salt Curing

Modification of dry curing, except product may be injected with cure solution directly into the muscle

Examples: Salted fish, Country Ham, Biltong and Jerky

#### Pickle Curing (Immersion Cured/Massaged or Pumped)

A curing solution. Examples: Ham, Bacon, Corned Beef, Poultry, Deli Meats, frankfurters.

### Do I need to refrigerate meat while its curing?

Yes, most curing processes require refrigeration to ensure safety, except for certain dry-curing methods that involve controlled environments.

### Can I over-cure meat?

Yes, over-curing can make meat overly salty or tough, so it's important to follow precise instructions and timing. Refer to the USDA guidelines for upper limits on regulated ingredients used in meat processing.

### Are there natural alternative curing methods?

Yes, Cultured Celery Powder and Cherry Juice Powder are naturally occurring sources of nitrite ascorbic acid. They are used in higher amounts to achieve the necessary cure requirements and it is higher priced, but is a great way to provide natural curing methods.

In the 1970's, the United States Department of Agriculture created a special labeling class for these products that contained no added sodium nitrate or nitrite and required "Uncured" to be placed on the label following the common name. Meat processors have began utilizing natural nitrate sources such as celery juice, celery powder, and sea salts and nitrate reducing starter cultures to indirectly add nitrite to their products. Because sodium nitrite is not added directly, these products are required to be labeled as "Uncured" even though they have typical cured meat color and flavor and contain residual nitrite and nitrate. Celery juice or powder is the most commonly used commercially available natural source of nitrate, and it has a nitrate content of ~3%.

"Natural" cure accelerators include acidifiers such as vinegar, lemon juice solids, and reducing agents like cherry. Cherry powder is high in ascorbic acid (Vitamin C), which functions as a strong nitrite reducing agent.

31-0052 CULTURED CELERY POWDER  
31-0063 VEG STABLE CHERRY 525

Ingredient	Function	Common Form(s)
Vegetable Juice Powder	<ul style="list-style-type: none"><li>Antimicrobial</li><li>Flavor Enhancement</li><li>Pigment Fixation</li><li>Antioxidative</li></ul>	<ul style="list-style-type: none"><li>Celery Juice Powder</li><li>"Seasoning"</li><li>"Spices"</li></ul>
Sea Salt	<ul style="list-style-type: none"><li>Organoleptic Enhancement</li><li>Bacteriostatic Properties</li></ul>	<ul style="list-style-type: none"><li>Evaporated Sea Salt</li></ul>



Sausage Making

# SMOKED & CURED SAUSAGES

Crafted to complement rich pit-smoke flavors, these seasonings are versatile and easy to use. From the classic Polish Kielbasa to the savory Landjaeger, and the bold, spicy Hot Andouille, our blends are perfect for any sausage-making endeavor.



## SEASONING

Packaged in B-Units, Pre-measured for a 25-lb meat block.

Top Seller ★ Heat Level: High 🔥 Medium 🌶 Low 🌿

02-0017	★ 155 WIENER ..... 24/Case	02-0190	664 WIENER (No MSG) ..... 24/Case
02-1210	🌿 158 CHILI DOG ..... 24/Case	02-0193	665 BOLOGNA (No MSG) ..... 24/Case
02-0029	211 BOLOGNA ..... 24/Case	02-0196	🌿 666 SMOKED POLISH (No MSG) .... 24/Case
02-0079	317 GERMAN BOLOGNA ..... 24/Case	02-0220	684 LANDJAEGER ..... 24/Case
02-1089	🔥 360 MEX CHEDDARWURST ... 24/Case	02-0594	🌶 684 GRANDPA'S LANDJAEGER 24/Case
02-0098	★ 🌿 379 POLISH KIELBASA ..... 24/Case	02-0303	🌶 783 TEXAS HOT LINK <b>NEW!</b> ..... 24/Case
02-0138	498 SMOKE ROASTED ..... 24/Case	02-0039	★ 🌿 798 PEPPERONI ..... 24/Case
02-0172	🌶 5570 HOT ANDOUILLE ..... 24/Case	02-0762	★ 🌿 958 RED BARN BOLOGNA ..... 24/Case
02-1236	🌶 606 MEX CHEDDARWURST .... 24/Case (No MSG)		

## CASINGS

### Hot Dogs/Wieners

24/26 SHEEP CASINGS (Pre-Flushed)	
Pail/25 .....	05-0151
24/26 SHEEP CASINGS (Tubed)	
Pail/30 .....	05-0063
26 x 95 CELLULOSE CASINGS	
Caddy .....	05-0661
28 x 84 CELLULOSE CASINGS	
Caddy .....	05-0573
32 x 84 CELLULOSE CASINGS	
Caddy .....	05-0767

### Smoked Polish or Cheddarwurst

32/35 HOME PACK HOG .....	06-1319
32/35 HOG CASINGS (Pre-Flushed)	
Pail/20 .....	05-0099
Barrel .....	05-0100
32/25 HOG CASINGS (Tubed)	
Pail/24 .....	05-0247
35/38 HOG CASINGS (Pre-Flushed)	
Pail/15 .....	05-0214
Barrel .....	05-0213
35/38 HOG CASINGS (Tubed)	
Pail/20 .....	*5-0306
Barrel .....	*5-0309

### Bologna

40MM x 18" COLLAGEN TIED ROUNDS	05-0106
43MM x 18" COLLAGEN TIED ROUNDS	05-0109
35/38 HOG CASINGS (Pre-Flushed)	
Pail/15 .....	05-0214
Barrel .....	05-0213
35/38 HOG CASINGS (Tubed)	
Pail/20 .....	*5-0306
Barrel .....	*5-0309
40/43 BEEF ROUNDS (Salted) .....	05-0109

### Landjaeger or Pepperoni

32/35 HOME PACK HOG .....	06-1319
32/35 HOG CASINGS (Pre-Flushed)	
Pail/20 .....	05-0099
Barrel .....	05-0100
32/25 HOG CASINGS (Tubed)	
Pail/24 .....	05-0247

### High-Temp Cheese

Cheddar .....	06-0933F
Pepperjack .....	06-0934F
Mozzarella .....	06-1123F
Habanero .....	06-1124F
Swiss .....	06-1125F
Bleu Cheese .....	06-1122F
5-lb packages	CASE QTY 4



Sausage Making

# SAUSAGE CASINGS

From the sizzle to the snap, our premium casings deliver unmatched texture and quality. No matter what type of sausage you're making, we have the perfect casings for every creation.

## Collagen Casings

**21MM CLEAR COLLAGEN** (For Smoke)  
Caddie ..... 05-0761

**21MM CLEAR COLLAGEN** (Fresh)  
Caddie ..... 05-0762

**21MM MAHOGANY COLLAGEN**  
Caddie ..... 05-0754

**23MM COLLAGEN** (For Smoke)  
Caddie ..... 05-0714

**28MM CLEAR COLLAGEN** (For Smoke)  
Caddie ..... 05-0768

**30MM CLEAR COLLAGEN** (Fresh)  
Caddie ..... 05-0763

**40MM x 18" TIED ROUNDS** 05-0074

**43MM x 18" TIED ROUNDS** 05-0109

## Meat Bags

**1-LB WILD GAME**  
25 ea ..... 07-0103

**1-LB PLAIN WHITE**  
25 ea ..... 07-0104

**1-LB GROUND BEEF**  
25 ea ..... 07-0105

**1-LB PORK SAUSAGE**  
25 ea ..... 07-0165

## Fibrous

**1 1/2 x 12 MAHOGANY FIBROUS**  
Bundle/20 ..... 05-0741

**2 1/2 x 14 CLEAR FIBROUS** (Pre-Stuck)  
Bundle ..... 05-0029

**2 1/2 x 14 MAH FIBROUS** (Pre-Stuck)  
Bundle/25 ..... 05-0031

**2 1/2 x 14 MAH VENISON** (Pre-Stuck)  
Bundle/25 ..... 05-0032

**2 1/2 x 20 CLEAR FIBROUS** (Pre-Stuck)  
Bundle/25 ..... 05-0041

**2 x 12 MAH FIBROUS** (Meat-Cling)  
Bundle ..... 05-0083

**2 1/2 x 20 CLEAR VENISON**  
(Pre-Stuck)  
Bundle/25 ..... 05-0564

**2 1/2 x 20 MAHOGANY FIBROUS**  
(Pre-Stuck)  
Bundle/10 ..... 05-0693  
Bundle/20 ..... 05-0745

**2 1/2 x 20 MAHOGANY VENISON**  
(Pre-Stuck)  
Bundle/25 ..... 05-0040

**2 1/2 x 20 ORANGE**  
Bundle/10 ..... 05-0086

**4 x 24 ORANGE** ..... 05-0117

## Natural Casings

**20/22 SHEEP CASINGS** (Pre-Flushed)  
Pail/25 ..... 05-0143

**22/24 SHEEP CASINGS** (Pre-Flushed)  
Pail/30 ..... 05-0243

**22/24 SHEEP CASINGS** (Tubed)  
Pail/30 ..... 50-0056  
Barrel ..... 05-0019

**HOME PACK SHEEP** .... 06-1320

**24/26 SHEEP CASINGS** (Pre-Flushed)  
Pail/25 ..... 05-0151

**24/26 SHEEP CASINGS** (Tubed)  
Pail/30 ..... 05-0063

**40/43 BEEF ROUNDS** ... 05-0105

**60/65 BEEF MIDDLES** ... 05-0119

**29/32 HOG CASINGS** (Pre-Flushed)  
Pail/20 ..... 50-0207

**29/32 HOG CASINGS** (Tubed)  
Pail/24 ..... 05-0334

**32/35 HOME PACK HOG** 06-1319

**32/35 HOG CASINGS** (Pre-Flushed)  
Pail/20 ..... 05-0099  
Barrel ..... 05-0100

**32/25 HOG CASINGS** (Tubed)  
Pail/24 ..... 05-0247  
Barrel ..... \*5-9034

**35/38 HOG CASINGS** (Pre-Flushed)  
Pail/15 ..... 05-0214  
Barrel ..... 05-0213

**35/38 HOG CASINGS** (Tubed)  
Pail/20 ..... \*5-0306  
Barrel ..... \*5-0309

## SAUSAGE CASINGS: THE KEY TO CRAFTING PREMIUM SAUSAGES

At PS Seasoning, we understand that the casing you choose plays a pivotal role in the quality of the sausage. Whether you specialize in artisanal links, high-volume production, or catering to specific dietary preferences, we offer a wide selection of casings to fit your needs.

### Types of Casings We Offer:

#### Natural Casings

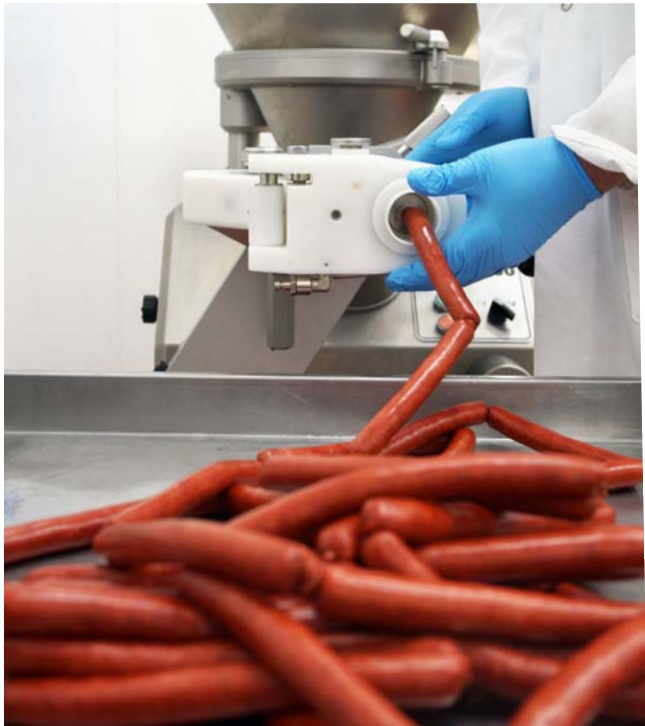
- **Perfect for Gourmet Sausages:** Made from animal intestines, these casings provide a traditional look and “snap” that customers expect from high-end, homemade sausages. They allow for optimal air circulation, which is essential for smoking and curing.
- **Available in Various Sizes:** From fine hog casings to large beef rounds, we have the size options to suit all sausage types.
- **Recommended for Dry-Cured and Smoked Sausages:** Natural casings are ideal for producing dry-cured, fermented, or smoked sausages that require extended curing times.

#### Artificial Casings

- **Collagen Casings:** Easy to handle and uniform in appearance, collagen casings are ideal for consistent, high-quality sausages. Great for fresh, cooked, or smoked sausages.
- **Cellulose Casings:** Primarily used for skinless sausages like hot dogs, these casings can be peeled off before serving.
- **Plastic Casings:** For your liver sausage or allergy sensitive, peeled off before serving.

### Why Sausage Casings Matter

The right casing protects the sausage from external elements, ensuring it maintains its shape, texture, and flavor. It allows for uniform cooking and smoking while enhancing the overall customer experience. Quality casings contribute to higher customer satisfaction, making them a key factor in your sausage offerings.



## Casing Preparation

#### Collagen

These casings are ready to use immediately. No soaking is necessary.

#### Natural

**Preparation:** While it is not necessary, soaking the casings overnight helps immensely. The casings are then ready to be stuffed. The temperature of the water should be 95° - 100° F for all casings, regardless of the make-up (salted, preflushed, or tubed).

**Preflushed:** Should be rinsed of salt and brine before soaking, just like the salted and tubed casings.

**Tubed:** After rinsing off the salt, we recommend soaking them overnight if possible in the cooler or room temperature water and then place in 95° - 100° F water for the 1-2 hours before stuffing.

#### Fibrous

Fibrous casings should be soaked for at least 25-30 minutes in warm water (80-100°F). Lay casings in water flat and submerge completely, tied end lower, so that trapped air can escape. After soaking, squeeze excess water out of casings and then they are ready to stuff.





Sausage Making

# ADDITIVES

Elevate your sausage craft with our top-quality additives, perfect for achieving rich flavor, consistency and ideal texture.

## Processing Additives

01-0074F	GELATIN .....	5-lbs	01-0142F	SODIUM ERYTHORBATE .....	5-lbs
01-0027P	ENCAPSULATED CITRIC ACID	1-lb	01-0184F	CORN SYRUP SOLIDS FINE ...	5-lbs
01-0027F	ENCAPSULATED CITRIC ACID	5-lbs	01-0475F	SALT ENCAPSULATED .....	5-lbs
01-0172	CHR HANSEN FROZEN CULTURE		02-117P	PHOSPHATE 414 .....	1-lb
01-0063F	DEXTROSE .....	5-lbs	02-0152F	PHOSPHATE (FOR BRINE) .....	5-lbs
01-0097F	ENCAPSULATED LATIC ACID	5-lbs	02-0249	SMOKED MEAT STABILIZER ...	8 oz
01-0106F	MONOSODIUM GLUTAMATE ...	5-lbs	02-1042	BINDER FLOUR .....	1-lb

Sausage Making

# SPICES & INCLUSIONS

We carefully craft our large commercial quantities with the same processes as our small batches, ensuring the highest quality and consistency. Because flavor is both our passion and specialty, we can focus in on the results you care about: quality, freshness, consistency, and potency.

Our wholesale customers range from small markets to large industrial food manufacturers. Have confidence knowing we can keep up with your demand no matter the size.



## Spices and Inclusions

01-0478F	PAPRIKA SMOKED SWEET ...	5-lbs	01-0010F	MUSTARD YELLOW GROUND	5-lbs
01-0016F	BAY LEAF GROUND .....	5-lbs	01-0102F	MACE GROUND .....	5-lbs
01-0019F	BLACK PEPPER #3 COARSE (14 MESH)	5-lbs	01-0107F	MUSTARD YELLOW WHOLE ...	5-lbs
01-0020F	BLACK PEPPER CRACKED (10 MESH)	5-lbs	01-0109F	NUTMEG GROUND .....	5-lbs
01-0021F	BLACK PEPPER #2 FN (30 MESH) ...	5-lbs	01-0111F	ONION GRANULATED .....	5-lbs
01-0031F	CINNAMON GROUND 2.5% VO	5-lbs	01-0113F	ONION MINCED .....	5-lbs
01-0033F	CORIANDER GROUND .....	5-lbs	01-0114F	ONION POWDER .....	5-lbs
01-0036F	CAYENNE RED PEPPER GROUND	5-lbs	01-0123F	PAPRIKA FANCY .....	5-lbs
01-0049F	CARAWAY SEED GROUND .....	5-lbs	01-0138F	RED PEPPER CRUSHED .....	5-lbs
01-0052F	CUMIN SEED GROUND .....	5-lbs	01-0148F	SAGE LEAF GROUND .....	5-lbs
01-0067F	DILLWEED .....	5-lbs	01-0169F	WHITE PEPPER GROUND .....	5-lbs
01-0071F	FENNEL SEED GROUND .....	5-lbs	01-0191F	HABANERO POWDER .....	5-lbs
01-0073F	FENNEL SEED WHOLE .....	5-lbs	01-0374F	RED PEPPER GROUND .....	5-lbs
01-0077F	GARLIC GRANULATED .....	5-lbs	01-0411F	JALAPEÑO GRANULES .....	5-lbs
01-0078F	GINGER GROUND .....	5-lbs	01-0640F	PINEAPPLE GRANULATED .....	5-lbs
01-0082F	GARLIC GROUND .....	5-lbs	02-0152F	RED PEPPER GROUND .....	5-lbs
01-0095F	JALAPEÑO PEPPER (GREEN CRUSH)	5-lbs	02-0425F	JALAPEÑO PEPPER GROUND	5-lbs



RETAIL OFFERING

At PS Seasoning, flavor is our passion. For generations, we've dedicated ourselves to creating unforgettable taste experiences that go beyond the plate. Whether it's a sizzling barbecue, a comforting home-cooked meal, or a bold new culinary adventure, our unique blends ensure every bite is enjoyed and remembered.

Our lineup of expertly crafted seasonings and rubs is designed to make cooking easy, fun, and incredibly flavorful. With profiles ranging from the smoky-sweet On The Rocks Bourbon Pepper to the bold and tangy Adobo Honey, there's something for every taste and occasion. Featured on Good Morning America, Fox News, USA Today, and The Kitchn, our products are loved by food enthusiasts everywhere.

Blended with care in Iron Ridge, WI, USA, our products make the perfect addition to any storefront. These unique and irresistible flavor profiles will have customers coming back for more, making them a deliciously profitable addition to your shelves.



BBQ Rubs

CASE QTY 6

Give your meats a rub-down with our championship-quality BBQ rubs. From kitchen tables to judges' tables, these blends add a savory crust to all your favorite cuts of meat.

- |   |  |
|---|--|
| <b>Notorious P.I.G. ...</b> 02-1911<br>Pulled Pork BBQ Rub        | <b>Bee Sting .....</b> 06-9037<br>Hot Honey Chipotle BBQ Rub |
| <b>Prime Time .....</b> 06-9035<br>Buttery Beef Rub               | <b>Big Kahuna .....</b> 02-2138<br>Pineapple Teriyaki Rub    |
| <b>Blue Ribbon .....</b> 06-9036<br>Competition-Style BBQ Rib Rub | <b>Honky Tonk .....</b> 02-1909<br>Nashville Hot Seasoning   |
| <b>Rodeo Rub .....</b> 02-1908<br>Texas Brisket BBQ Rub           | <b>Jackpot .....</b> 02-1906<br>Honey Mustard Rub            |
| <b>Cock-A-Doodle Brew</b> 02-9953<br>Beer Can Chicken Rub         | <b>The BBQ General</b> 02-2135<br>SPG Seasoning Rub          |

BBQ Sauces

CASE QTY 6

Sweet, sassy, tangy, spicy, however you like it, there's no denying that everything tastes better slathered in BBQ sauce. These mouth-watering sauces are perfect for pitmasters and home cooks alike.

- |   |   |
|---|---|
| <b>Cherry Bomb .....</b> 32-4559<br>Cherry Chipotle BBQ Sauce | <b>Whiskey Barrel ...</b> 32-4323<br>Bourbon BBQ Sauce          |
| <b>Peach Buzz .....</b> 32-4556<br>Peach Bourbon BBQ Sauce    | <b>Blue Ribbon .....</b> 32-4319<br>Competition-Style BBQ Sauce |
| <b>Memphis King .....</b> 32-4576<br>Tangy BBQ Sauce          | <b>Big Kahuna .....</b> 32-4326<br>Pineapple Teriyaki Sauce     |
| <b>Black Belt .....</b> 32-4322<br>Korean BBQ Sauce           | <b>Thai Fighter .....</b> 32-4328<br>Ginger Teriyaki Sauce      |
| <b>Bee Sting .....</b> 32-4320<br>Hot Honey BBQ Sauce         | <b>Red Rooster .....</b> 32-4327<br>Sweet Red Chili Sauce       |



Best Selling Rubs Gift Box

06-9093 | CASE QTY 12

Ignite your grill and elevate your barbecue game with our trio of top-selling rubs. Whether you're a seasoning pitmaster or just starting out, this set is loaded with our fan-favorite seasonings that will add a boost of flavor to anything you're throwing on the grill.



### Gourmet Burger Seasoning

# ORDER UP!

**CASE QTY 6**

Unleash a burst of bold flavors with four new burger blends that are sure to impress guests at your next cookout.

**The Backyard ... 06-0607**  
Butter, Garlic, Salt & Pepper

**Umami Butter ... 06-0606**  
Mushrooms, Butter & Onion

**The Works ..... 06-0602**  
All Your Burger Toppings In One

**Bacon Bleu ..... 06-0604**  
Bacon, Blue Cheese & Garlic

★★★★★

### Best Thing Since Sliced Bread

Seriously best seasoning out there. I use it on everything! I have yet to have someone not love my burgers when using this seasoning.

**- Blake S.**  
The Backyard Burger Seasoning

## Backyard Burger Gift Box

06-9095 | **CASE QTY 12**

Transform your burger game with our ultimate Burger Seasoning Box, designed for those who know that the perfect burger starts with the perfect seasoning. Inside, you'll find four mouthwatering blends that bring out the best in your burgers, whether you're grilling in the backyard or cooking in the kitchen.

## Wing Sauces **CASE QTY 6**

Let's get saucy! Gather 'round the throne of flavor as we unveil four new sauce heirs to the Wingdom. Our four wing sauces are perfect for dipping, saucing, basting, or tossing.

**Candied Jalapeño .... 18-0120**  
Sugar, Vinegar & Jalapeño

**Hot Honey Peach ..... 32-0051**  
Honey, Pepper & Peach Juice

**Maple Bourbon ..... 32-0052**  
Maple, Spices & Bourbon

**Pineapple Sriracha ... 18-0126**  
Brown Sugar, Sriracha & Pineapple

## Wing Seasoning **CASE QTY 6**

Whether you're grilling, baking, or frying, this flight will amp up your wings, fries, and more with unique flavors you can't find anywhere else.

**Buffalo Cajun ... 02-2220**  
Red Pepper, Vinegar & Butter

**Chicken & Waffle ... 02-2221**  
Maple, Bourbon & Hickory Smoke

**Spicy Pickle ... 02-2216**  
Garlic, Red Pepper, Dill & Pickle

**Sesame Chili Citrus 02-2254**  
Gochugaru, Lemon & Sesame **NEW!**

44 EMAIL: PSONLINE@PSSEASONING.COM | PHONE: 800.328.8313 | WEB: PSSEASONING.COM

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RETAIL PRODUCTS  
BBQ RUBS & SAUCES  
BURGER SEASONING  
WING RUBS & SAUCES  
WILD GAME LINE & JERRY KITS  
BEER-INFUSED MUSTARDS  
TACO SEASONING & TURKEY BRINE KITS  
SAUSAGE KITS & STEAK SEASONING



## WILD GAME LINE

This year's hunting trip will be one to remember with our line of Deer Camp-inspired products.

 **CASE QTY 6**

**Big Buck Bloody** ..... 06-1535  
Bloody Mary Mix

**Ten-Point Chili** ..... 06-1536  
Venison Chili Mix

**Venison Jerky Kit** ..... 06-1537  
Variety Jerky Kit

**Wild Game Seasoning** .... 06-1533  
Seasoning Shaker



### Jerky Kits

A PS Seasoning jerky making kit has everything you need to make delicious homemade jerky. With pre-measured jerky seasoning, cure and instructions, all you need is the meat.

**Cracked Pepper & Garlic** .... 06-1101  
**Buttery Prime Rib** ..... 06-1477  
**Teriyaki** ..... 06-1103  
**Sweet & Hot** ..... 06-1363  
**Original Recipe** ..... 06-1100  
**Honey BBQ** ..... 06-1102  
**Maple Jalapeño** ..... 06-1365  
**Variety Pack** ..... 06-1104  
**Mesquite** ..... 06-1364  
**Hickory** ..... 06-1164

 **CASE QTY 12**

## On Tap! FRESH-BREWED FLAVOR

From the ballpark to the  
beergarden



### Craft Beer-Infused Mustards

With flavors like dill pale ale, hot honey, Bavarian ale, and jalapeño, our beer-infused craft mustards will add a little hopp-iness to everything.

**Bier Hall** ..... 32-4599  
Stone Ground Märzen Mustard  
**Big Dill** ..... 32-4601  
Dill Pale Ale Beer Mustard

**Buzzed** ..... 32-4602  
Hot Honey Ale Beer Mustard  
**Brew City** .... 32-4600  
Garlic Brown Beer Mustard

 **CASE QTY 6**

★★★★★

**Love Love**

I love this mustard. I'll put it on sandwiches, burgers, brats, and use it for a dipping sauce. Also, it's good on cheese and meat plates with wine tasting. It's sweet in the beginning but has just enough kick at the end.

- Leigh

Buzzed Hot Honey Ale Mustard



## TACO SEASONING AND SAUCE COLLECTION

# TACO TUESDAY WILL NEVER BE THE SAME

With bold flavors like hatch chili, adobo honey and baja chili citrus, our line of taco seasonings and rubs are sure to liven up your next fiesta!

El Jefe ..... 06-9039  
El Dinero ..... 06-9040  
El Capitán ..... 06-9041  
Eloté Loco ..... 06-9034  
El Jefe Sauce ... 32-4582

 CASE QTY 6

★★★★★

You won't believe how good this is!

The depth of flavor in this spice is incredible. We used it on taco meat and won't ever use another taco seasoning - it's that d#mn good! Smoky, sweet BBQ, and a little spice - they play together perfectly for a fantastic bite. Can't wait to try it in chili, flank steak, and chicken.

- Adam

El Jefe Taco Seasoning



## Taco Trio Gift Box

06-9094 |  CASE QTY 12

Our taco seasoning set brings together three bold amigos that'll turn any taco night into a flavor fiesta. Use them to elevate ground meat for tacos, or to add a boost of flavor to your favorite meats and veggies. Either way, Taco Tuesday will never be the same. Whether you're whipping up street tacos or fajitas, this set has all the flavor you need to make every bite an instant fiesta.



## Tipsy Tom Turkey Brine Kit

02-9948 |  CASE QTY 12

Tell those dry turkeys to stuff it, this year your bird is getting juiced. Our all-in-one turkey kit includes our butcher-approved brine mix, BPA-free brining bag (for gobblers up to 18 lbs.), and Cock-a-Doodle Brew honey ale rub. Add your favorite beer to the brine mix and rub it with our ale-infused honey and herb seasoning for a turkey you'll be thankful for.

★★★★★

Best bird ever.

So, everyone at Thanksgiving stated firmly that the turkey I brined with my PS Seasoning kit was the best turkey they've ever had. And that is saying something in my family, as most of them are fantastic cooks. Juicy, tender, and tasty. I highly recommend.

- Mitchell

Tipsy Tom Brine Kit



Sausage Kits

Become a master sausage maker with our complete kits. Each kit contains seasoning, casings and cure for 25 lbs. of meat. Just bring the meat.

- Onion & Garlic Bratwurst .... 06-1667
- Garlic Summer Sausage ..... 06-1661
- Original Snack Stick ..... 06-1664
- Jalapeno Summer Sausage .. 06-1662
- Hot Snack Stick ..... 06-1665
- Smoked Polish ..... 06-1668
- German Sausage ..... 06-1669



Premium Sausage Kits

Become a master sausage maker with our complete kits. Our premium sausage kits kick it up a notch with additional inclusions to add in your sausage.

- Pineapple Teriyaki Bratwurst ..... 02-9722
- Mac N Cheese Bratwurst ..... 02-9724
- Garlic Alfredo Bratwurst ..... 02-9723
- Maple Blueberry Breakfast Sausage ... 02-9721



Steak Seasoning NEW!

Introducing our steak seasoning line - a collection that takes grilling season to a whole new level.

CASE QTY 6

- Multi Tool ..... 06-0612  
Your back pocket all purpose seasoning blend
- On The Rocks ..... 06-0610  
Award-winning blend of bourbon, orange & pepper
- Chop Shop ..... 06-0611  
A bold blend of garlic, pepper & savory herbs
- Black Tie ..... 06-0617  
The savory richness of black garlic & butter

