

PRAGUE POWDER (#1) AFER

Description: A blend of salt, 6.25% sodium nitrite and color for curing meats. Use 4 oz. to 100 lb. of meat to impart 156 ppm sodium nitrite. Can not be used as a substitute for table salt or sea salt.

Physical Properties

Appearance	Light pink granular blend.	Method: Visual observation
Size	Minimum 100% - US #12 Screen	

Chemical Properties

Moisture	Maximum: 10 %	Method: Halogen Thermogravimetric Analysis
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Microbiological Properties

Standard Plate Count	Maximum: 10,000 cfu/g	Method: FDA BAM or AOAC equivalent
E. Coli	<10 MPN/g	Method: FDA BAM or AOAC equivalent
Salmonella	NEG/25g	Method: FDA BAM or AOAC equivalent

Packaging, Labeling, Storage

Packaging	Poly bag in box, food grade paper bag, or to customer specification
Receiving Conditions	Product should be shipped and handled in a sanitary manner.
Storage Conditions	Store in a dry, cool place.
Shelf Life	36 months (under optimum storage conditions).

Other

Gluten Status	This product (and if applicable its ingredients) by nature does not contain the gluten proteins found in wheat, rye or barley. This product has not been tested to verify gluten levels less than 20 ppm.
Natural Status	This product and/or its components does not meet the definition for all natural.
BE Status	This product does not contain bioengineered ingredients.
Vegan Status	This product does not contain any animal derived products including meat, milk, seafood, eggs, honey or bone char.
Halal Status	This product does not contain alcohol, natural L-cysteine extracted from hair or feathers, animal fats and/or extracts, bloods of any origin, blood plasma, pork and/or other meat by-products & alcohol is not used as a processing aid.



OliveNation LLC
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SDS Waiver

To the best of our knowledge this product is non-hazardous and not subject to the requirements of 29 CFR 1910.1200. Although this product does not require specific hazard precautions, users should take care to minimize personnel exposure and workplace contamination.

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"Q #1: Does the item above contain any of the following allergens or their derivatives?"		"Q #2: Is the item above produced on equipment that comes in contact with any of the following allergens?"		"Q #3: Is the item above produced in a facility that uses or processes these allergens?"		ALLERGENS
YES	NO	YES	NO	YES	NO	
	X	X		X		MILK
	X	X		X		EGGS
	X	X		X		SOYBEANS
	X	X		X		WHEAT
	X		X		X	PEANUTS
	X	X		X		TREE NUTS
	X		X		X	FISH
	X		X		X	CRUSTACEAN SHELLFISH
	X	X		X		SESAME
	X	X		X		MUSTARD
	X	X		X		ADDED SULFITES

Equipment is cleaned and sanitized between production runs to prevent allergens from contaminating non-allergenic products.

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Ingredient Statement

Salt, Sodium Nitrite, FD&C Red #3.

Proximate Analysis

Protein	0.00	g
Carbohydrate	0.00	g
Moisture	0.31	g
Ash	99.69	g
Fat	0.00	g

Nutritional Analysis

Serving Size	100.00	g
Calories	0.00	
Total Fat	0.00	g
Saturated Fat	0.00	g
Trans. Fat	0.00	g
Cholesterol	0.00	mg
Sodium	38,398.13	mg
Total Carbohydrates	0.00	g
Dietary Fiber	0.00	g
Sugars	0.00	g
Protein	0.00	g
Vitamin A	0.00	IU
Vitamin C	0.00	mg
Calcium	22.50	mg
Iron	0.31	mg
Added Sugars	0.00	g
Vitamin D	0.00	mcg
Potassium	7.50	mg



NON
GMO

GLUTEN
FREE

STORE IN A DRY, COOL PLACE.

Nutrition Facts

servings per container	
Serving size	1/4 tsp (1.5g)
Amount per serving	
Calories	0
	% Daily Value*
Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 580 mg	25%
Total Carbohydrate 0 g	0%
Dietary Fiber 0 g	0%
Total Sugars 0 g	
Includes 0 g Added Sugars	0%
Protein 0 g	
Vitamin D 0.0 mcg	0%
Calcium 0.3 mg	0%
Iron 0.0 mg	0%
Potassium 0.1 mg	0%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS

Salt, Sodium Nitrite, Fd&c Red #3.

PRAGUE POWDER #1

Prague Powder #1, also known as InstaCure #1 or DC #1, is a basic pink curing salt used to cure meats for cooking, smoking or canning. This mix of salt, sodium nitrite and pink coloring safely, quickly and correctly cures meat.

- Light pink, fine-textured grain
- Adds distinctive salty taste to cured meats
- Use only in very small quantities and according to instructions

BASIC PREP

Use 1 ounce of Prague Powder to cure 25 pounds of meat. It is extremely important to use the proper amount to correctly cure meat or fish within food safety guidelines. Cannot be used as a substitute for table salt or sea salt.

SUGGESTED USES

- Used to cure poultry, fish, ham, bacon, luncheon meats, pates and more
- Use in recipes that will be cured and cooked quickly, such as sausages
- Not appropriate for long-cured products such as hard salami
- Use to season the brine for corned beef, adding its traditional pinkish red color

RECIPE

Classic Corned Beef

1 cup kosher salt
1/2 cup granulated sugar
1 1/2 teaspoon Prague Powder #1
1 gallon ice water
5 pounds beef brisket, trimmed
3 tablespoons pickling spices
6 bay leaves, divided
1/4 teaspoon crushed red pepper
4 cloves garlic, smashed
1 tablespoon whole black peppercorns
1 tablespoon allspice
1 teaspoon whole cloves

Dissolve salt, sugar and Prague Powder #1 in water in a shallow, non-reactive (stainless steel) container. Inject brine throughout meat using a flavor injector and place meat in brine liquid, along with pickling spices, 4 bay leaves and crushed red pepper. Keep submerged by weighing it down with a dish.

Transfer to the refrigerator to brine for 5 days.

Remove the brisket from the brine, rinse thoroughly and discard brine. Place brisket fat-side down in a Dutch oven. Cover with cold water and add remaining 2 bay leaves, garlic, peppercorns, allspice and cloves.

Bring to a boil. Lower heat and simmer until tender, about 3 hours. Remove from liquid. Cool and thinly slice meat.

Serves 6

Prague Powder #1 — tinted, pink curing salt — is a go-to for cured meats and sausages. Here, it's incorporated into a five-day brine for flavor-forward corned beef. Once it's removed from the liquid, it's simmered over low heat until tender and sandwich-ready.

Prep Time: 25 minutes
Cook Time: 3 hours

Note: You will need to allow five days for the brining process. Then, the corned beef takes around three hours to cook, slow and low.



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COUNTRY OF ORIGIN DECLARATION

PRAGUE POWDER (#1) **AFER**

THIS PRODUCT ORIGINATES FROM UNITED STATES