



Bluegrass
INGREDIENTS®

CHICKLE SAUSAGE

We've reached "peak pickle" as consumers seek out the salty and sour combination in all kinds of applications. This sausage adds smoky chipotle and rich cheddar flavors to complete the overall profile.

INGREDIENTS	WEIGHT	%
Pork	2041.2 g	70.838%
Beef	453.6 g	15.742%
Pork Fat	113.4 g	3.935%
 BGI NP24084-2 Stout Dill	116.0 g	4.026%
Coarse Pepper	14.4 g	0.500%
Paprika	7.0 g	0.243%
 BGI NP24105-4 Chipotle Beer Cheese	22.0 g	0.763%
 BGI CNP0001 Cheddar Concentrate	22.0 g	0.763%
Mustard Powder	7.9 g	0.274%
Cure #1	6.0 g	0.208%
Lemon Flavor	37.0 g	1.284%
Nonfat Dry Milk	41.0 g	1.423%
	2881.50 g	100.00%

For preparation instructions, please reach out to Executive Chef Shane Boling at the Bluegrass Ingredients Agile Kitchen

info@bluegrassingredients.com



The
Agile
Kitchen
AT BLUEGRASS

THE AGILE KITCHEN AT BLUEGRASS

is a creative space that blends innovation and insights to deliver formulations and products that align with pressing consumer trends. Bluegrass Ingredients food scientists and culinary experts partner with customers to use these powders and all our products to invent and improve the future of food.

DELIVERING GREAT TASTE

Bluegrass Ingredients operates at the cutting edge of taste and flavor trends. **The Bluegrass Agile Ingredient Innovation[®]** Model is custom built to help brands and flavor houses achieve the rapid food innovation they need to stay ahead of today's dynamic consumer taste and dietary demands.

CONTACT US

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