



10 Fun Facts About Jerky: The Ultimate On-The-Go Snack

Jerky is a popular on-the-go snack loved by many. Discover 10 fun facts about jerky that will surprise and delight you.

Jerky is a favourite among carnivores for its convenience and protein punch. Whether you're hitting the gym, exploring the great outdoors, or need a quick office snack, jerky is the perfect go-to. Let's dive into 10 fun and interesting facts about the jerky you love!



Jerky: A Snack with Ancient Roots

1. Jerky Dates Back to Ancient Egypt

Jerky has been around for centuries, with its origins tracing back to Ancient Egypt. The Egyptians preserved meat by drying it over a fire or in the sun. This method ensured they had a reliable food source during long journeys or when fresh meat was scarce. This practice continued with the Quechua people in South America, who made "charqui" (dried meat) that the conquistadors found invaluable for survival. Over time, this method evolved into the [jerky](#) we enjoy today.

From Earth to Space: Jerky's Versatility

2. Jerky: The Perfect Astronaut Snack

Astronauts often rely on freeze-dried foods, but jerky is another excellent option for space travel. Its long shelf life and rich flavour make it a favourite among astronauts. The protein and sodium in jerky help maintain muscle strength and hydration balance, which is essential for long space missions.

Variety Is the Spice of Life

3. Any Meat Can Be Jerky

While [beef jerky](#) is the most popular, jerky can be made from nearly any meat. Wild game like elk, buffalo, venison, and even birds like ducks and pheasants make delicious jerky. Fish such as tuna and salmon can also be transformed into tasty jerky snacks. The possibilities are endless!

Nature's Jerky Makers

4. Red Squirrels Make Their Own Jerky

Humans aren't the only ones who preserve food. Red squirrels have been observed drying mushrooms by placing them on tree branches. Similarly, red fire ants leave parts of their meals to dry and return later to consume them. It's a universal survival tactic shared by both humans and animals.

Celebrate Jerky Day

5. National Jerky Day

Mark your calendars for June 12th! Since 2012, National Jerky Day has been celebrated in the United States. Created by the Wisconsin Beef Council, this day is dedicated to raising awareness about jerky. Celebrate by indulging in your favourite jerky flavours all day long.

More Protein, More Flavour

6. Bigger Animals Mean More Protein

Jerky made from larger animals, such as beef or buffalo, tends to have more protein and flavour due to their larger muscles and fat content. This makes them an excellent choice for a [high-protein snack](#).

The Jerky-Free Continent

7. Antarctica: The Jerky-Free Zone

Antarctica is the only continent without its own jerky. The harsh environment and lack of permanent human habitation make it difficult to produce and enjoy jerky there. However, researchers and visitors often bring jerky with them for sustenance.

Jerky in Your Favourite Recipes

8. Jerky in Recipes

Jerky isn't just for snacking! It can be added to various dishes to enhance flavour and texture. Try incorporating jerky into soups, salads, pasta, and more for a delicious twist on your favourite meals.

Jerky and Wine: An Unexpected Pairing

9. Jerky Paired with Wine

Jerky and wine might seem like an odd combination, but they pair surprisingly well. In parts of the world known for their wine, like Rome, beef and [pork jerky](#) (coppiette) are seasoned and served with wine. A spicy jerky goes beautifully with a sweet Riesling, while a savoury jerky pairs perfectly with a classic Cabernet Sauvignon.

Jerky: The Original Protein Bar

10. Ancient Nomads' Essential Snack

Long before it became a popular snack, jerky was a vital part of Native American diets. Nomadic tribes needed portable, long-lasting food sources. They dried meat using spices and salt, making it easy to carry and consume during their travels. This high-protein snack kept them nourished even when food was scarce.

So next time you enjoy a piece of jerky, remember these fascinating facts that make this tasty snack even more intriguing. Head to your nearest store, grab some [Jack Link's jerky](#), and savour the rich history and flavour packed into every bite!



Good Source of
Good Source of
Good Source of
Good Source of
Good Source of
Protein

100 calories
100 calories
100 calories

JACK LINK'S
MEAT SNACKS

PEPPERED
BEEF JERKY
SEASONED WITH CRACKED BLACK PEPPER

11g PROTEIN
100 CALORIES
MADE WITH PREMIUM BEEF
94% FAT FREE

Good Source of
Good Source of
Good Source of
Good Source of
Good Source of
Protein

100 calories
100 calories
100 calories

JACK LINK'S
MEAT SNACKS

ORIGINAL
BEEF JERKY
SLOW COOKED AND HARDWOOD SMOKED

13g PROTEIN
100 CALORIES
MADE WITH PREMIUM BEEF
94% FAT FREE

Good Source of
Good Source of
Good Source of
Good Source of
Good Source of
Protein

100 calories
100 calories
100 calories

JACK LINK'S
MEAT SNACKS

TERIYAKI
BEEF JERKY
SLOW COOKED WITH AUTHENTIC TERIYAKI MARINADE

13g PROTEIN
100 CALORIES
MADE WITH PREMIUM BEEF
94% FAT FREE