



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

### TECHNICAL BULLETIN

Date: 09/06/2010 – Version 2

Bulletin No: J12A

#### Potato Mash Using Lucas Potato Mash p/n 62087

Recipe Plain Mash	%	lb	oz	Kgs
Dry Mix	20.0	2	3	1.0
Cold Water Mix	80.0	8	13	4.0
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

**Note:** Fresh additions can be added to mash to create further additions to your range.

#### **Additional recipes using Hydrated Mash**

It recommended to precook and fresh additions before adding to the mash.

#### Mediterranean Mash

	%	lb	oz	Kgs
Hydrated Mash	94.7	10	7	4.735
Garlic Puree	0.7	0	1	0.035
Sun Dried Tomato	1.1	0	2	0.055
Black Olives	3.5	0	6	0.175
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

#### Hash Mash

	%	lb	oz	Kgs
Hydrated Mash	81.0	8	15	4.05
Corned Beef	15.0	1	10	0.75
Onion	4.0	0	7	0.2
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Bulletin No: J12A

### Wholegrain Mustard Mash

	%	lb	oz	Kgs
Hydrated Mash	95.5	10	8	4.775
Wholegrain Mustard	4.5	0	8	0.225
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Leek and Smoked Bacon Mash

	%	lb	oz	Kgs
Hydrated Mash	86.0	9	8	4.3
Leek	5.0	0	8	0.25
Smoked Bacon	9.0	1	0	0.450
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Bubble and Squeak

	%	lb	oz	Kgs
Hydrated Mash	82.0	9	0	4.1
Carrots	6.0	0	11	0.3
Cabbage	7.0	0	12	0.35
Onion	5.0	0	9	0.25
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Bulletin No: J12A

### Minted Mash

	%	lb	oz	Kgs
Hydrated Mash	95.0	10	8	4.775
Mint Sauce	5.0	0	8	0.225
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Spring Onion and Cheddar Mash

	%	lb	oz	Kgs
Hydrated Mash	88.0	9	11	4.4
Chopped Spring Onions	7.0	0	12	0.35
Grated Cheddar Cheese	5.0	0	9	0.25
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Cheddar Chilli Mash

	%	lb	oz	Kgs
Hydrated Mash	90.5	10	0	4.525
Grated Cheese	8.5	0	14	0.425
Chilli Paste	1.0	0	2	0.05
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

**Bulletin No: J12A**

### Pesto Mash

	%	lb	oz	Kgs
Hydrated Mash	95.5	10	8	4.775
Pesto	4.5	0	8	0.225
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Tomato and Basil Mash

	%	lb	oz	Kgs
Hydrated Mash	97.0	10	10	4.85
Sun Dried Tomato	1.0	0	2	0.50
Sun Dried Tomato puree	0.5	0	1	0.25
Fresh Basil	1.5	0	3	0.75
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Colcannon Mash

	%	lb	oz	Kgs
Hydrated Mash	85.0	9	5	4.25
Bacon	5.0	0	9	0.25
Onion	5.0	0	9	0.25
Cabbage	5.0	0	9	0.25
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

**Bulletin No: J12A**

### Nips and Tatties

	%	lb	oz	Kgs
Hydrated Mash	70.0	7	12	3.5
Turnips	15.0	1	10	0.75
Swede	15.0	1	10	0.75
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Celeriac Mash

	%	lb	oz	Kgs
Hydrated Mash	85.0	9	6	4.25
Celeriac	15.0	1	10	0.75
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Horseradish Mash

	%	lb	oz	Kgs
Hydrated Mash	95.5	10	8	4.775
Creamed Horseradish	4.5	0	8	0.225
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

**Bulletin No: J12A**



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

### Chorizo Mash

	%	lb	oz	Kgs
Hydrated Mash Minced Chorizo	90.0	9	14	4.5
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Somerset Mash

	%	lb	oz	Kgs
Hydrated Mash	90.0	9	14	4.5
Dehydrated Apples (Hydrated with Somerset Cider)	10.0	1	2	0.5
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Stilton & Chive Mash

	%	lb	oz	Kgs
Hydrated Mash	91.0	10	0	4.55
Grated Stilton	7.5	0	13	0.375
Fresh Chives	1.5	0	3	0.075
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

**Bulletin No: J12A**

### Bombay Mash

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kgs</b>
Hydrated Mash	97.0	9	9	4.35
Curry Paste	4.5	0	8	0.225
Spinach	1.5	0	3	0.075
Onion	7.0	0	12	0.35
<b>Total</b>	<b>100.0</b>	<b>11</b>	<b>0</b>	<b>5.0</b>

### Method

1. Weigh out the dry potato mix into a bowl.
2. Take the measured water and mix into the potato mix. Thoroughly mix together.
3. Leave to hydrate for 5 minutes
4. The product is now ready to use

**Note:** Fresh additions can be added to mash to create further additions to your range.

### LABELLING/LEGISLATION

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 387500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use.