



TECHNICAL INFORMATION

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Technical Bulletin

Date : 04/03/2011 - Version 3

Bulletin No : J16A

The recipe below is formulated to meet the 2003 Meat Product Regulations. Products made to this recipe, using the meats stated will comply with the reserved description compositional requirements and will have the meat content stated. If you wish to use other meats or change the visual lean content you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.

Additional Recipes Using Lucas Tikka Pie & Pasty Mix p/n74749

Lamb & Apricot (Contains 51% Lamb)

Recipe:

	%	lb	oz	Kgs
Lamb Meat (80vl)	54.0	5	6	2.451
Diced Chopped Apricots	10.0	1	0	0.454
Lucas Tikka Pie & Pasty Mix	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100	10	0	4.54

Beef & Chilli (Contains 59% Beef)

Recipe:

	%	lb	oz	Kgs
Beef Meat (80vl)	62.0	6	3	2.815
Fresh Chilli	2.0	0	3	0.09
Lucas Tikka Pie & Pasty Mix	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100	10	0	4.54



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Indian Vegetable Style

Recipe:

	%	lb	oz	Kgs
Chick Peas	49.0	4	14	2.224
Mushroom Chopped	5.0	0	8	0.227
Onion Chopped	5.0	0	8	0.227
Spinach Chopped	5.0	0	8	0.227
Lucas Tikka Pie & Pasty Mix	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100	10	0	4.54

Pork & Sultana (Contains 59% Pork)

Recipe:

	%	lb	oz	Kgs
Pork Meat (80vl)	59.0	5	8	2.678
Sultanas	5.0	0	8	0.227
Lucas Tikka Pie & Pasty Mix	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100	10	0	4.54

Chicken & Potato (Contains 54% Chicken)

Recipe:

	%	lb	oz	Kgs
Chicken	54.0	5	6	2.451
Potato (small dice)	10.0	0	8	0.227
Lucas Tikka Pie & Pasty Mix	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100	10	0	4.54



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Chicken & Mixed Peppers (Contains 54% Chicken)

Recipe:

	%	lb	oz	Kgs
Chicken meat	54.0	5	6	2.451
Mixed Peppers	10.0	0	8	0.227
Lucas Tikka Pie & Pasty Mix	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100	10	0	4.54

METHOD: This can be followed for all the recipes.

1. Dice the meat and prepared the fresh additions and mix in the Lucas Tikka Pie & Pasty Mix.
2. Mix thoroughly.
3. Add the cold water and mix thoroughly.
4. Place the filling into suitable pastry cases, *glaze using the Lucas pastry glaze p/n 62564. This should be done prior to again 5 minutes before the end of boiling. Bake in an oven at 190 °C (375 °F) for the required time.

NOTE: Vegetables can be pre-blanching, if desired.

STORAGE

Product must be stored under refrigeration or can be frozen.

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. If you wish to use other meats please use the butcher's calculator www.foodstandards.gov.uk/foodindustry/guidancenotes/ to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.

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.



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