



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

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BULLETIN NO: J17A

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

Additional Meatballs Recipes for Pork and Beef Meat Using Lucas Meatball Binder Mix p/n 62594

Smoked Cheese & Mushroom (contains 50% Pork, 15% Beef)

Recipe	%	lb	oz	Kg
Pork Meat (90VL)	50.0	5	0	2.272
Beef Meat (70VL)	18.0	1	13	0.817
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Smoked cheese – grated	4.0	0	6	0.181
Mushroom – diced	3.0	0	5	0.136
Total	100	10	0	4.54

Chilli & Coriander (contains 50% pork, 18% beef)

Recipe	%	lb	oz	Kg
Pork Meat (90VL)	50.0	5	0	2.272
Beef Meat (70VL)	22.0	2	2	0.999
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.68
Fresh Mild chillies -chopped	2.0	0	4	0.090
Fresh coriander – chopped	2.0	0	2	0.045
Total	100	10	0	4.54



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Chilli & Cheddar (contains 50% Pork, 15% Beef)

Recipe	%	lb	oz	Kg
Pork Meat (90VL)	50.0	5	0	2.272
Beef Meat (70VL)	18.0	1	12	0.817
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Fresh Mild chopped chillies	2.0	0	4	0.090
Cheddar Cheese grated	5.0	0	8	0.227
Total	100	10	0	4.54

Garlic & Rosemary (contains 50% Pork, 19% Beef)

Recipe	%	lb	oz	Kg
Pork Meat (90VL)	50.0	5	0	2.272
Beef Meat (70VL)	23.0	2	4	1.044
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Garlic Crushed	1.0	0	2	0.045
Fresh Rosemary finely chopped	1.0	0	2	0.045
Total	100	10	0	4.54

Method A – Using a mixer

1. Mince the meat through a coarse plate, place in mixer.
2. Add meatball mix and blend together.
3. Add the fresh additions and gradually add water and mix in until absorbed.
4. Re-mince through a 5mm plate.

Note:-

- Mincing the meat through a coarser plate with result in a coarse meatball.
- Temperatures after processing should not exceed 5°C
- This product can also be hand mixed



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Form meatballs into desired weight.
(10-30g)

STORE UNDER REFRIGERATION

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 - 378500.

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