



## 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: 27/08/2010 – Version 1**

**BULLETIN NO: J17B**

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 Lamb Meat Using Lucas Meatball Binder Mix p/n 62594

##### **Lamb & Mint (contains 71% Lamb)**

Recipe	%	lb	oz	Kg
Lamb Meat (80vl)	74.0	7	6	3.361
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Mint – Finely Chopped	1.0	0	2	0.045
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

##### **Lamb, Mint & Feta (contains 66% Lamb)**

Recipe	%	lb	oz	Kg
Lamb Meat (80vl)	69.0	6	14	3.134
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Feta Chopped	5.0	0	8	0.227
Mint – Finely Chopped	1.0	0	2	0.045
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

##### **Lamb, Feta and Olives (contains 66% Lamb)**

Recipe	%	lb	oz	Kg
Lamb Meat (80vl)	69.0	6	14	3.134
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Feta – chopped	3.0	0	5	0.136
Black Olives – chopped	3.0	0	5	0.136
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>



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### Lamb, Apricot & Rosemary (contains 66% Lamb)

Recipe	%	lb	oz	Kg
Lamb Meat (80vl)	69.0	6	14	3.134
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Apricot – small diced	5.0	0	8	0.227
Rosemary – finely chopped	1.0	0	2	0.045
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

### Lamb and Mango (contains 67% Lamb)

Recipe	%	lb	oz	Kg
Lamb Meat (80vl)	70.0	7	0	3.179
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Dried Mango – diced	5.0	0	8	0.227
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

### Lamb, Apricot and Curry (contain 65% Lamb)

Recipe	%	lb	oz	Kg
Lamb Meat (80vl)	68.0	6	12	3.089
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Curry Powder	2.0	0	4	0.090
Apricot Diced	5.0	0	8	0.227
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>



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### **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

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/](http://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.