



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: J17C

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 Chicken and Turkey Using Lucas Meatball Binder Mix p/n 62594

Chicken Meatballs (contains 75% Chicken)

Recipe	%	lb	oz	Kg
Chicken Meat (with Attached fat & Skin)	75.0	7	8	3.406
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Total	100	10	0	4.54

Chicken with Sage & Onion (contains 71% Chicken)

Recipe	%	lb	oz	Kg
Chicken Meat (with Attached fat & Skin)	71.5	7	2	3.245
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Onions – finely chopped	3.0	0	5	0.136
Fresh Sage finely chopped	0.5	0	1	0.025
Total	100	10	0	4.54

Chicken with Apple & Sage (contains 69% Chicken)

Recipe	%	lb	oz	Kg
Chicken Meat (with Attached fat & Skin)	69.0	6	14	3.131
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Dried Apple – diced	5.5	0	9	0.250
Fresh Sage – finely chopped	0.5	0	1	0.025
Total	100	10	0	4.54



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Chicken with Smoked Cheese & Leeks (contains 69% Chicken)

Recipe	%	lb	oz	Kg
Chicken Meat (with Attached fat & Skin)	69.0	6	14	3.134
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Smoked cheese grated	3.0	0	5	0.136
Leeks finely chopped	3.0	0	5	0.136
Total	100	10	0	4.54

Turkey with Cranberry & Rosemary (contains 62% Turkey)

Mixed Turkey Meat With Skin	69.0	6	14	3.134
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Dried Cranberries – diced	5.0	0	8	0.227
Fresh Rosemary – finely chopped	1.0	0	2	0.045
Total	100	10	0	4.54

Turkey with Mature Cheddar & Red Wine Caramelised Onion (contains 62% Turkey)

Mixed Turkey Meat With Skin	70.0	7	1	3.225
Meatball Mix - 62594	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Cheese Mature – grated	3.0	0	5	0.136
Red wine caramelised onion	2.0	0	2	0.045
Total	100	10	0	4.54



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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/ 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.