



TECHNICAL INFORMATION

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TECHNICAL BULLETIN

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Bulletin No: J20

The recipe below is formulated to meet the 2003 Meat Product Regulations. Products made to this recipe, using the meat stated will comply with the reserved description compositional requirements and 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.

Cured Pork Pie Filling
Using Lucas Butchers Classic Pork Pie – P/N 75240
(Contains 73% Pork)

Recipe:-

	%	lb	oz	Kgs
Pork Meat (80vl) (mince 8mm)	50.0	10	0	4.486
Pork Meat (60vl) (mince 5mm)	30.0	6	0	2.7
Pork Pie seasoning with Cure p/n 75240	3.0	0	10	0.284
Rusk	7.0	1	6	0.63
Cold Water/ice	10.0	2	0	0.9
Total	100.0	20	0	9.0

Note:- Pork pie seasonings with cure are supplied as split packs. Both packs must be used in the above recipe mixed together in a 1:1 ratio, spice pack: cure pack.

Please ensure that the seasoning and the cure pack are mixed together evenly, before adding the meat.

Method A – Using a mixer

1. Place the minced meat in the mixing bowl, add the rusk and seasoning. Mix to disperse well.
2. Gradually add cold water. Mix until absorbed and the desired texture is obtained.
3. Leave to cure for 1 hour at room temperature: fill into pie shells as required.



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Method B – using a bowl chopper

1. Place the meat in the bowl cutter, add the seasoning and rusk. Chop on slow speed to disperse well.
2. Gradually add the cold water, chop until absorbed and the desired texture is obtained.
3. Fill into pie shells and allow 1 hour to cure before cooking.

FILLING

In this recipe, the assumption has been made that the weight of filling will be equal to the total weight of pastry (i.e shell and lid).

BAKING:

1. The pies should be baked at 200C/400F/Gas 6 to an internal temperature of 160F/72°C.
2. The pies can be glazed prior to and after baking, using Lucas Pie Glaze P/N 62564

GELLING:

Gelatine can be added to the pies after baking if required. Using Jel Flaval Super Savoury P/N 38600 – for recipe and method refer to Technical Bulletin F26

STORAGE:

THIS 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 as labelling on 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 butchers 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 ingredients please contact your sales representative or Kerry Ingredients (Lucas) on 01275 378 500.



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