



TECHNICAL INFORMATION

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Technical Bulletin

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Bulletin No : F16

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.

STEAK AND ONION PIE FILLING
USING: BEEFY PIE GRAVY MIX P/N 47800
FREEZABLE BEEFY PIE GRAVY MIX P/N 47820
FREEZABLE BEEFY PIE GRAVY MIX WITH ONION P/N 47830
SEASONED THICKENER 1892 P/N 60740
(CONTAINS 48% BEEF)

RECIPE:

	%	1b	oz	Kg
Beef Meat (80VL)	50.0	10	0	4.5
Sliced Onion	5.0	1	0	0.45
Seasoned Thickener/Gravy Mix	5.0	1	0	0.45
Cold Water / Ice	40.0	8	0	3.6
Total	100.0	20	0	9.0

METHOD:

- 1) Cook the minced meat in 90% of the water until tender.
- 2) Blend the gravy mix/seasoned thickener in the remaining 10% of the cold water to form a smooth paste.
- 3) The water that has evaporated /boiled off should be replaced before adding the gravy mix or thickener.
- 4) Add the gravy mix/seasoned thickener to the cooked meat, stir in well. Bring to the boil and simmer for 5 minutes.
- 5) Cool as quickly as possible and fill into required pie shells and lid off. The weight of pastry to Filling should be equal.



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- 6) Bake the pies at 200°C / 400° F./ Gas Mark 6

- 7) Glaze the pies using FTG Pastry Glaze p/n 62474 (Bulletin J08)

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 - 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.