

**TECHNICAL INFORMATION**

Kerry Ingredients UK, Bradley Way, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

**TECHNICAL BULLETIN**

Date: 03/08/05 – Version 3

Bulletin No: G13

**LUCAS STUFFING MIXES**  
**USING PINJAR GOLD SAGE & ONION STUFFING P/N 37077**  
**PINJAR GOLD CRANBERRY, APPLE & HERB STUFFING P/N 37079**  
**PINJAR GOLD APRICOT & GINGER STUFFING P/N 73696**

**1) Rehydration Rates**

	%	lb	oz	kg
Stuffing Mix - (37077, 73696, 37079, 37078)	27.0	1	3	0.54
Cold Water / Ice	73.0	3	3	1.46
<b>Total</b>	<b>100</b>	<b>4</b>	<b>6</b>	<b>2.00</b>

Method

- 1) Weigh off the correct ratio of stuffing add to cold water
- 2) Leave mix to hydrate for 20-30minutes stirring occasionally
- 3) This mix can then be stuffed into oven ready joints.

**2) As Speciality Forcemeat Stuffings**

	%	lb	oz	Kg
Stuffing Mix (37077, 73696, 37079)	25.0	2	2	1.00
Cold Water / Ice	40.0	3	8	1.60
Pork Sausage Meat	35.0	3	2	1.40
<b>Total</b>	<b>100.0</b>	<b>8</b>	<b>12</b>	<b>4.00</b>

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### METHOD:

- 1) Weigh off all ingredients as above.
- 2) Hydrate the Stuffing mix with chilled water.
- 3) Mix in the sausage meat and blend well.
- 4) This forcemeat stuffing can be sold frozen in chubs or used as a stuffing for oven ready joints.

**3) Lucas Stuffing Mixes** are unique in that they can be used to make interesting flavoured sausages as well.

### PORK SAUSAGES USING LUCAS STUFFING MIXES

(Meat Content 57%)

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 you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.

### Recipe:

	%	lb	oz	Kg
Pork Meat (60VL)	75.0	7	8	3.405
** Pinjar Pork Plain p/n 40221	2.5	0	4	0.1135
Lucas Stuffing Mix ( 37077, 73696, 37079)	7.5	0	12	0.3405
Cold Water/ice	15.0	1	8	0.681
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

\*\* **Note:** Any Lucas Sausage Seasoning can be used in place of the Pinjar, milder flavours are recommended.

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### **METHOD A - Using a Bowl Chopper**

- 1) Mince the lean meat through a 8mm plate and place in Bowl Cutter.
  - 2) Hydrate Stuffing mix in the water for 20 minutes.
  - 3) To the meat add the Pinjar seasoning and chop on slow speed.
  - 4) Add the hydrated Stuffing mix and chop until the desired texture is reached.
- Mincing the meat through a coarser plate will result in a coarser textured sausage.
  - Temperature after processing should not exceed 5°C.

### **METHOD B - Using a Mixer**

- 1) Mince the meats through an 8-10mm plate; place in mixing bowl.
- 2) Hydrate Stuffing mix in the water for 20 minutes – put to one side
- 3) Add Pinjar seasoning to meat and mix well.
- 4) Add Hydrated Stuffing to meat and blend together.
- 5) Re-mince through a 5mm plate.

### **FILLING:**

The sausage meat can be filled into Natural or Collagen casings and linked as desired.

### **STORE UNDER REFRIGERATION**

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### **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 - 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.