



## TECHNICAL INFORMATION

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### Technical Bulletin

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**BLACK PUDDING**  
**USING IMPERIAL BLACK PUDDING MIX P/N 59650**  
**(CONTAINS 1.4% PORK)**

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.

#### RECIPE:

	%	1b	oz	Kg
Diced Pork Back Fat *	12.5	2	8	1.125
(1/4" to 1/2" or 0.5 – 1.0cm Cubes)				
Imperial Black Pudding Mix - 59650	27.5	5	8	2.475
Cold Water / Ice	60.0	12	0	5.4
<b>Total</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

#### METHOD

1. Pour the water into a mixer/blender and add the Black Pudding Mix.
2. Blend the mix until hydrated and it begins to thicken.
3. Blanch or add the back fat in its raw state to the hydrated Pudding mix.
4. Fill into natural or synthetic casings and allow mix to thicken overnight.
5. Steam or water cook at 175 F (80 C) to an internal temperature of 160 F (71 C).
6. Cool and store under refrigeration.

\* **Must be firm / hard back fat.**



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#### NOTE:

- Care should be taken not to over mix as this will result in very firm blend.
- Using Bacon trimming in place of back fat can give an acceptable savoury alternative.
- If natural casings are used they can be coloured using a black pudding dye at the manufacturers recommended dosage.

**STORAGE: THE PRODUCT MUST BE STORED 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 - 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.