



TECHNICAL INFORMATION

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Technical Bulletin

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Bulletin No: E43

Liver Spread is considered a luxury product and can be created using 5 star pork pie mix which contains nitrite and salt in a separate pack to the seasoning in a 50:50 split pack for the successful production of this traditional style cured meat.

LIVER SPREAD **USING 5 STAR PORK PIE MIX P/N 45577**

RECIPE:

	%	lb	oz	Kg
Pigs Liver	20.0	6	10	3.00
Pork Meat (60VL)	35.0	11	8	5.25
Five Star Pork Pie Mix - 45577	3.0	1	0	0.45
Water	25.0	8	4	3.75
Single Cream	13.0	4	5	1.95
Newpro	3.0	1	0	0.45
Potato Starch / Cornflour	1.0	0	5	0.15
Total	100.0	33	0	15.00

METHOD:

- 1) Mince Liver through 3mm plate and add entire cure pack for 2-3 hours.
- 2) Chop the belly into small cubes 1.5cm (½ inch), or mince through 15 - 20mm plate.
- 3) Add the Pork Belly to a pot with all the water, make a mark on the side of the pot and boil for 15-20 minutes until soft make up to the mark with water while boiling.
- 4) Add this hot mix to a cutter or high-speed food processor and chop at high speed adding the protein.
- 5) Add the liver chop at high speed.



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- 6) Add the seasoning and starch, chop well and add all other ingredients.

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- 7) Fill into pans and bake or fill into synthetic plastic casing and cook to 72 c (160 F) core.

NOTE FOR VARIATIONS TO THE ABOVE RECIPE PLEASE TURN OVER.

- A) Mushroom and Red Wine Spread

To the recipe above weigh off 13% tinned mushroom and 3% Red Wine, the water from the tinned mushroom should be drained off and added to the water in the main recipe, remove this weight from water in the recipe. These ingredients are chopped into the spread right at the end of the manufacture process.

- B) Herb Spread

To the recipe above add 0.3% Rubbed Marjoram.

- C) Other ingredients can also be added to a spread to make unique product for example; Bacon, Olive, Cheese, Ham, Peppers or any ingredient that will enhance the product. However care must be taken when adding acidic materials as these will break down the emulsion formed.

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.

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.