



TECHNICAL INFORMATION

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Technical Bulletin

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COOKED BEEF/COOKED PORK
USING COOKED MEAT IMPROVER FOR BEEF P/N 39990
COOKED MEAT IMPROVER FOR PORK P/N 39660

Cooked meat improvers for Beef and Pork have been developed for the manufacture of cooked beef and cooked pork to achieve more succulent products and higher yields. The two mixes contain all the necessary ingredients, i.e. salt, phosphate and flavours, for the successful manufacture of both products.

The cooked beef or cooked pork may be flash roasted to improve appearance if required. Refer to section on labelling.

RECOMMENDED USAGE:

Pumping Solution:

Water	100 litres
Cooked Meat Improver	10 kilos

Method for preparation of pumping solution:

- 1) Weigh out the water and Cooked Meat Improver.
- 2) Add the Cooked Meat Improver to the water, and stir using whisk or suitable mechanical stirrer to dissolve.

Pumping:

Using a multineedle or hand injector, the meats can be pumped to a weight increase of between 15 to 20%. The pumped meats can then be netted, bagged, sealed and placed in a refrigerator overnight to disperse the mix. The product is then cooked or may be further processed.

FURTHER PROCESSING

Tumbling/Massaging

The pumped meats may be tumbled or massaged to disperse the mix. Times vary with type of equipment, and these should be determined by experiment to achieve the required end product. As a general guide two hours actual work is usually sufficient, and it is advisable to cook on same day as injected.



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NB

If injectors or massaging equipment are used for cured products it is essential to avoid nitrite contamination of cooked product.

Cooking:

The tumbled or massaged meats should be netted, placed in a cooking bag, dipped and sealed, then cooked in water or steam cooker at 80oC (175oF) to an internal temperature of 70oC (160oF). The cooked products should then be cooled as fast as possible, and stored in a refrigerator. (0-4 degree celsius)

If products are to be roasted then remove bag and net, and roast at 200°C for at least 1/2 hour.

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.