

TECHNICAL INFORMATION

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Technical Bulletin

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Bulletin No: H02

BACON CURE USING BACON CURE 2X – P/N 38399

Bacon Cure 2X has been developed as an easy-to-use Basic Ingredients Cure Mix. It contains nitrite, salt and cured colour improver for the successful production of more traditional style cured meats.

PUMPING BRINE:

	For 15% injection/Tumble	For 20% Injection/Tumble
	Kg	Kg
Water	100.0	100.0
Bacon Cure 2X	6.0	5.0
Salt	13.0	10.0
Vitaphos Soluble phosphate 140 (Optional)	3.0	2.5
Total	122.0	117.5

Salt level can be adjusted to taste.

METHOD FOR PREPARATION OF PUMPING BRINE:

- 1) Weigh out the water, Bacon Cure 2X, salt and other ingredients if used.
- 2) Using a whisk or suitable stirrer, add the phosphate (Carnal 346) if used to the water first and mix and dissolve.
- 3) Add the Bacon Cure 2X, with the salt being added last. Care should be taken not to whisk too much air into the brine. The brine is now ready for use and should be below 5 °C.
- 4) The brine should be used the same day it is prepared and should not be stored overnight. If stored below 4 °C the brine must be used within a week. Above this temperature use within 24 hours.

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PUMPING:

- 1) The meats should be trimmed and boned as required.
- 2) Preferably using a multineedle injector, the meat should be injected to the required pumping weight increase recommended at 15% to a maximum of 20%. Frequent checks on pumping weight increases should be made during injection and the batch of pumped meat should be weighed after injection to ensure the required level of brine addition has been achieved.
- 3) It is desirable to ensure as much of the weight increase has been achieved by injection. Meat should then be stored for at least 12-24 hours to ensure curing takes place.
- 4) After injection meats can also be tumbled to ensure better yields are achieved.

LABELLING/LEGISLATION

The product must be labelled in compliance with the current Regulations – 2006/52/EC governing the use of nitrites and nitrates in meat products. The official journal can be found on the following website:

www.opsi.gov.uk

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 on 01275 – 378500.

Whilst all care is taken in the composition of the above information, Kerry Ingredients cannot accept liability in respect of its use.