



TECHNICAL INFORMATION

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Technical Bulletin

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Bulletin No : H03

CORNED BEEF

Using COMPLETE CURE 3V-62 P/N 38381

Traditionally speaking Corned Beef must consist entirely of meat which has been corned i.e. salted and cured. It should have a lean meat content of 96% and a total meat content of not less than 120%. All the meat used must be beef.

RECIPE FOR CURING SOLUTION:

	%	Kg
Ice Cold Water	30.4	4.55
Complete Cure (38381)	2.3	0.35
Salt	4.0	0.60
Beef 85vl	63.3	9.50
Total	100	15.00

METHOD:

- 1) Weigh out the water, Complete Cure and Salt.
- 2) Add the Complete Cure to the water first using a whisk or suitable stirrer to dissolve.
- 3) Add the required amount of salt, (which can be adjusted to taste as necessary). Store brine below 5°C, but not below 0°C.
- 4) Cut the beef into small strips or fingers and score. place in the brine leave to cure in chill (4° c) for 24 hours or longer if desired.
- 5) After curing discard the used brine and place the cured meat into a mincer and mince through a 4.5mm or 8mm plate as desired.
- 6) Place the minced cured meat into a nalothane cook-in bag and tie the top securely. Place the bag in a suitable cooker and cover with water.
- 7) Bring the meat and water to the boil and simmer for 3 to 4 hours until tender.
- 8) Separate the meat and stock and whilst hot, place the hot minced meat into polythene lined presses, and press the meats.



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- 9) Place the presses into a refrigerator.

- 10) Cool the cooked meats and gently increase pressure on the press lids to compact the Corned Beef.

NOTE; 1-2% Geletine can be added prior to cooking to enhance product.

STORE UNDER REFRIGERATION

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.