

TECHNICAL INFORMATION

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Technical Bulletin

Date : 10/07/08 – Version 1

Bulletin No : H10

DRY CURING OF MIDDLES AND BELLIES FOR BACON

USING: DRICURE 1691 P/N 48310

Middles and bellies of pork can be converted to bacon using a dry rub method of applying a suitable cure mixture. The Cure Mix contains the necessary ingredients for successful curing i.e. cure and salt to produce traditional-style bacon of good colour and texture. The sugar is added to give a sweet flavour to the bacon.

RECIPE:

	%	Kg
A) Dricure 1691 (P/N 48310)	100.0	10.0
B) Dricure 1691	86.0	8.60
Brown/Demerara Sugar or Caster Sugar	14.0	1.40
	100.0	10.0

- 1) Weigh out the sugar and add it to a polythene bag together with the cure mix and mix thoroughly together.
- 2) Bone and trim the middles and bellies of pork and remove flare fat as required.
- 3) Using the 1691 Dry Cure A) or B) above 3 - 5% of the weight of the meat, dress both sides, rubbing the mix in well, particularly on the meaty side.
- 4) If the middles and belly are particularly thick, pierce the flesh with a fork or tenderising spike to aid penetration of the cure.
- 5) Stack the rubbed meats rind down on a suitable rack or tray in the refrigerator the refrigerator and cure at +/- 0.5 inch per day, until desired product is achieved.
- 6) At the end of the curing period, rinse the cured meats in cold water (do not soak) dry and mature in chill rind up (if stacked) for 1 - 2 days. The bacon is now ready for slicing.

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Cure In The Bag Method

Advantages: Reduces curing time, prevents meat oxidation and contamination.

- 1) Carry out instructions up to point 2 as above.
- 2) Place the rubbed meat in a vacuum bag and pull vacuum seal.
- 3) Allow +- 1 inch per day to cure depending on meat thickness. However as a rule the longer you leave a meat to cure, the better the flavour, irrespective of thickness.
- 4) The meat can be removed from the bag, dried in the refrigerator and sliced as in point (6) of previous section.

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.