

TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Way, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Technical Bulletin

Date : 11/7/08 – Version 1

Bulletin No : H11

DRY CURING OF MIDDLES AND BELLIES FOR BACON **USING POKELSALZ DRY P/N 48301**

Middles and bellies of pork can be converted to bacon using a dry rub method of applying a suitable cure mixture based on Dry Cure Mix 48301. The cure mix contains the necessary ingredients for successful curing i.e. cure and salt to produce a traditional-style bacon of good colour and texture. The addition of sugar produces a traditional sweeter cure.

Recipe:

	%	Kg
Pokelsalz Dry	83.0	10.0
Brown/Demerara or Caster sugar	17.0	2.0

- 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 dry curing mix at 3% 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 meat to aid penetration of the cure. Tenderising spikes or fork.
- 5) Stack the rubbed meats rind down on a suitable rack or tray in the refrigerator until cured. (+- 0.5 of an inch per day).
- 6) At the end of the curing period, rinse the cured meats in cold water (do not soak) dry and mature under refrigeration for 1 - 2 days. The bacon is now ready for slicing.

TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Way, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Bulletin No: H11

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.

Tip

- 1) One way to improve slicing is to freeze to approx. -9°C then slice.
- 2) Carry out a small trial to establish cure times.

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.