

## TECHNICAL INFORMATION

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### TECHNICAL BULLETIN

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Bulletin No: H13

#### CURED MEATS USING VITABRINE CURE - P/N 38380

#### Pumping Brine

**15 – 20%**

Water	100 litres
Vitabrine (38380)	10 kg
Salt	15kg

#### Method for preparation of Pumping Brine;

1. Weigh out the water, Vitabrine mix and salt.
2. Add the Vitabrine mix to the water first using a whisk or suitable Stirrer to disperse and dissolve.
3. Add the required amount of salt, (which can be adjusted to taste As necessary), stir to dissolve.
4. The brine should be kept at a temperature below 5°C.

#### Pumping:

1. The meats should be trimmed and boned as required.
2. Using a multineedle injector or a small hand pump, the Meats can be stitch or arterial pumped to the pumping Weight increases recommended as follows: 15 – 20%
2. To achieve best results store after injection for 18 – 24 hours.

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### **FURTHER PROCESSING**

#### **1) TUMBLING**

Tumbling is mainly used for boneless whole meat products such as legs of pork and silversides. Tumbling times vary according to the type and design of tumbler used and should be determined by experiment to achieve the required product. As a general guide line they are usually between 20-30 minutes with vacuum on, (if available) with resting periods of up to 50 minutes between, During the resting period the cure will disperse by osmosis and diffusion. Please note 50 minutes rest is equivalent to 10 minutes tumbling. Tumbling cycles can be set between 10-24 hours depending on the product needed.

#### **2) MASSAGING**

Massaging is mainly used for curing pieces of meat products such as cured shoulder pork, silversides, and legs of pork where the individual muscles have been defatted and seamed out. Massaging times vary according to the type and design of machine used size of meat pieces (eg Minced or whole) and should be determined by experiment to achieve the required product. As a general guideline it is usual to massage over an 18 – 24 hour curing period with the massager operating for 20 minutes in any hour with 20 – 30 minutes resting time, during which the cure will disperse by osmosis and diffusion.

### **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](http://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.