



## TECHNICAL INFORMATION

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### TECHNICAL BULLETIN

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Bulletin No: A113

The recipe below is formulated to meet the 2003 Meat Product Regulations. Products made to this recipe, using the meats stated will comply with the reserved description compositional requirements and will have the meat content stated. If you wish to use other meats or change the visual lean content you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.

**Pork Sausage**  
**Using Butchers Classic Pork Sausage Mix p/n 74801**  
**(CONTAINS 71% PORK)**

**RECIPE:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kg</b>
Pork Meat (80VL) Butchers Classic	71.0	7	2	3.224
Pork Sausage Mix p/n 74801	12.5	1	4	0.567
Cold Water / Ice	16.5	1	10	0.749
<b>TOTAL</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

Method A – using a mixer

1. Mince the meat and place in mixer.
2. Add sausage mix and mix well, to evenly distribute.
3. Gradually add water and mix in until absorbed.
4. Remince through a 5mm or 8mm plate to achieve the desired texture.

Note:

- ⌚ Mincing the meat through a coarser plate will result in a coarser textured sausage.
- ⌚ Temperature after processing should not exceed 5°C.



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Method B – Using a Bowl Chopper

1. Roughly dice the meat and place in the bowl cutter.
2. On slow speed, sprinkle on sausage mix and chop until dispersed.
3. Gradually add half the water (iced cold water) and chop until absorbed. (This step can be carried out on a high speed to obtain a finer textured sausage if desired).
4. On Slow speed, add the balance of the water and chop until desired texture is obtained.

### **FILLING:-**

The sausage meat can be filled into hog, sheep or collagen casings and link as desired.

### **STORE UNDER REFRIGERATION**

### **LABELLING/LEGISLATION**

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries on labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department , If you wish to use other meats please use the butcher's calculator; [www.foodstandards.gov.uk/foodindustry/guidancenotes/](http://www.foodstandards.gov.uk/foodindustry/guidancenotes/) to work out your meat content and quid declarations. You must also ensure that the product has the correct meat minimum content if it has a reserved description.

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275-378 500.

Whilst all care is taken in the compilation of the above information, Kerry ingredients (Lucas) can accept no liability in respect of its use.