



TECHNICAL INFORMATION

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Technical Bulletin

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Bulletin No : A114

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

Lorne Beef Sausage
Using Lucas Lorne Sausage Mix p/n 74875
(Contains 58% Beef)

Recipe:

	%	lb	oz	KG
Beef (70vl)	70	6	15	3.118
Lorne Mix	16	1	10	0.713
Water	14	1	7	0.623
Total	100	10	0	4.54

Step 1

Assemble all the ingredients and then mince beef. Add Lorne sausage mix to beef and mix well, and then gradually add water and mix. Then Re-mince.

Step 2

Put 2.3kg / 5lb of mixture into stainless steel Lorne sausage pans. Place the filled pans into the fridge and allow to settle (best results leave in fridge overnight).

Step 3

Remove Lorne sausage from pans by pushing through the two holes at the base.

Step 4

Cut thick slices between 10-15mm.

Ready for sale.



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Optional recipes:

1. Try putting in the centre of the Lorne sausage a stick of black pudding to create a Breakfast sausage slice. When at step 2 simply wrap Lorne sausage mixture round black pudding log and put into pans and then follow the other steps.
2. Try creating pork Lorne sausage by simply replacing the beef with pork and then reducing the water by half. At step 2 put the mixture into large round casings (Approx. 80mm diameter) and then follow the other steps to create a round pork Lorne sausage slice.

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/ 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 - 387500.

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