TECHNICAL INFORMATION

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Technical Bulletin

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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

BEEF AND PORK TOMATO SAUSAGE
USING TOMATO SAUSAGE TINTED P/N 62031
(CONTAINS 29% BEEF, 25% PORK)

RECIPE:

	%	1b	oz	Kg
Beef Meat (70VL)	35.0	7	0	3.15
Pork Meat (80VL)	25.0	5	0	2.25
Rusk - DYR	12.5	2	8	1.125
Tomato Sausage Seasoning - 62301	5.0	1	0	0.454
Cold Water / Ice	22.5	4	8	2.021
Total	100.0	20	0	9.00

Method A – using a mixer

1. Mince the meats and place in mixing bowl.
2. Add seasoning and mix well, to evenly distribute.
3. Add rusk and mix evenly to distribute.
4. Gradually add water (iced cold water) and mix.
5. Remince through a 5mm or 8mm plate to achieve desired texture.

Note:

- Mincing the meats 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 meats and place in bowl cutter.
2. On slow speed, sprinkle on seasoning and chop until dispersed.
3. Gradually add half the water (iced cold water) and chop until absorbed. (The step can be carried out on a high speed, to obtain a finer textured sausage if desired.
4. On slow speed add the rusk and the balance of the water. Chop until the desired texture is obtained.

FILLING:

The sausage meat can be filled into hog, sheep or collagen casings and linked 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/ 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.