

**TECHNICAL INFORMATION**

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**Technical Bulletin**

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**Bulletin No : A43**

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 you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.

**BRATWURST (MEAT SAUSAGE)**  
**USING OLDE MERCIAN PORK PLN SEAS W/P&P P/N 51401**  
**(MEAT CONTENT 72%)**

Bratwurst is a coarse cut fresh meat sausage product consisting of a mixture of lean and fat pork, usually some beef and seasoning.

**RECIPE:**

	%	lb	oz	Kg
Pork meat (60VL) (mince 5mm)	65.0	13	0	5.850
Pork Meat (90VL) (mince 8mm)	10.0	2	0	0.900
Beef Meat (70VL) (mince 3mm)	15.0	3	0	1.350
Seasoning (51401)	2.5	0	8	0.227
Cold Water / Ice	7.5	1	8	0.673
<b>Total</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.00</b>

**METHOD A - Using a Bowl Cutter**

- 1) Place the beef flank in the bowl cutter, sprinkle on seasoning. On slow speed chop for one or two revolutions to disperse.
- 2) Turn to high speed and gradually add half the water / ice and chop to form a strong emulsion.
- 3) On slow speed add the balance of the meat and water and chop to the desired coarse texture.

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#### METHOD B - Using a Mixer

- 1) Place the minced meats in mixing bowl, add the seasoning and mix to disperse.
- 2) Gradually add water/ice and mix in until absorbed and a suitable texture is formed.

#### Note

- Temperature after processing should not exceed 5<sup>0</sup>c.

#### FILLING:

Bratwurst can be filled into natural wide sheep casings, or 28mm 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/](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 - 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.