

TECHNICAL INFORMATION

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Technical Bulletin

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Bulletin No : A52b

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.

PORK & LEEK SAUSAGE
USING CLASSIC PORK & LEEK SAUSAGE MIX P/N 73301
PORK & LEEK SAUSAGE MIX P/N 71438
(MEAT CONTENT 63%)

RECIPE:

| | % | lb | oz | Kg |
|--|--------------|-----------|-----------|-------------|
| Pork Meat (65VL) | 71.0 | 7 | 2 | 3.224 |
| Classic Pork & Leek Sausage Mix (73301 / 71438) | 12.5 | 1 | 4 | 0.567 |
| Cold Water / Ice | 16.5 | 1 | 10 | 0.749 |
| Total | 100.0 | 10 | 0 | 4.54 |

METHOD A - Using a Bowl Chopper

- 1) Mince the meat through a 5mm plate and place in bowl cutter.
- 2) On slow speed, sprinkle on Classic Pork & Leek Sausage Mix and chop until dispersed.
- 3) On high speed, gradually add the water and chop until desired texture is obtained (this step can be carried out on slow speed, to obtain a coarser sausage, if desired).

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 Mixer

- 1) Mince the meat through a coarse plate; place in mixing bowl.
- 2) Add Classic Pork & leek Sausage Mix; mix well.
- 3) Gradually add water and mix in until absorbed.
- 4) Re-mince through a 5mm plate.

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/ 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.