



TECHNICAL INFORMATION

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TECHNICAL BULLETIN

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Bulletin No: A91

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.

The product below is suitable for Coeliacs. However, for information purposes the seasoning is made in a factory where other products containing wheat and gluten are handled.

To ensure the finished product remains suitable, no flour or gluten based ingredients, such as rusk should be used.

ADDITIONAL RECIPES USING LUCAS SAUSAGE MIX Suitable for Coeliacs – 73422

Apricot & Cider (Meat Content 52%)

Recipe:	%	lb	oz	Kgs
Pork Meat (60VL)	68.0	6	13	3.08
Sausage Mix (73422)	12.5	1	4	0.567
Cider	5.0	0	8	0.23
Chopped dried apricots	3.0	0	5	0.14
Cold Water / Ice	11.5	1	2	0.523
Total	100	10	0	4.54

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Cranberry & Red Wine
(Meat Content 52%)

Recipe:	%	lb	oz	Kgs
Pork Meat (60VL)	68.00	6	13	3.08
Sausage Mix (73422)	12.5	1	4	0.567
Red Wine	5.0	0	8	0.23
Chopped Dried Apricots	3.0	0	5	0.14
Cold Water / Ice	11.5	1	2	0.523
Total	100	10	0	4.54

Mexican Style
(Meat Content 50%)

Recipe:	%	lb	oz	Kgs
Pork Meat (60VL)	65.0	6	9	2.95
Sausage Mix (73422)	12.5	1	4	0.567
Cold Water / Ice	16.5	1	10	0.75
Mild chillies, seeded and chopped	2.5	0	4	0.11
Chopped tinned Kidney beans	2.0	0	3	0.093
Cooked Long grain rice	1.5	0	2	0.07
Total	100	10	0	4.54

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Tomato, Sweetcorn and Mixed Peppers
(Meat Content 50%)

Recipe:	%	lb	oz	Kgs
Pork Meat (60VL)	65.0	6	12	2.95
Sausage Mix (73422)	12.5	1	4	0.567
Cold Water / Ice	16.5	1	10	0.75
Sweetcorn (tinned)	2.0	0	3	0.091
Tomato	2.0	0	3	0.091
Mixed Pepper (chopped/blanched)	2.0	0	3	0.091
Total	100	10	0	4.54

Tomato & Mozzarella
(Meat Content 51%)

Recipe:	%	lb	oz	Kgs
Pork Meat (60VL)	67.0	6	12	3.043
Sausage Mix (73422)	12.5	1	4	0.567
Cold Water / Ice	16.5	1	10	0.75
Sun Dried Tomatoes (chopped)	2.0	0	3	0.09
Mozzerella (Chopped)	2.0	0	3	0.09
Total	100	10	0	4.54

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Feta & Olives
(Meat Content 51%)

Recipe:	%	lb	oz	Kgs
Pork Meat (60VL)	67.0	6	12	3.043
Sausage Mix (73422)	12.5	1	4	0.567
Cold Water / Ice	16.5	1	10	0.75
Feta cheese, (Chopped)	2.0	0	3	0.09
Pitted Black Olives (chopped)	2.0	0	3	0.09
Total	100	10	0	4.54

Caramelised Red Onion and Red Wine
(Meat Content 53%)

Receipe:	%	lb	oz	Kgs
Pork Meat (60VL0	69.0	6	15	3.13
Sausage Mix (73422)	12.5	1	4	0.567
Cold Water / Ice	11.5	1	2	0.523
Red Wine	5.0	0	8	0.23
Caramelised Red Onion	2.0	0	3	0.09
Total	100	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 sausage mix and chop until dispersed.
3. On high speed, gradually add the water and chop until aborbed. (This step can be carried out on a slow speed to obtain a coarser sausage, if desired).

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Note:

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

METHOD B – Using a mixer

1. Mince the meats through a 8 -10 mm plate: place in mixing bowl.
2. Add the sausage mix to the meat and mix well together.
3. Gradually add water and mix in until absorbed.
4. Blend all ingredients together and re-mince through a 5 mm plate and fill.

FILLING:

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

STORAGE:

The product must be stored under refrigeration.

LABELLING/LEGISLATION:

The finished product when made in line with this Technical Bulletin recipe will be in accordance with the Food Industry Standard: Current Codex Standard for suitable for Coeliacs.

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.



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