

**TECHNICAL INFORMATION**

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**TECHNICAL BULLETIN**

**Date: 09/02/06 – Version 1**

**Bulletin No: A94**

The recipe below is formulated to meet the 2003 Meat Product Regulations. Product 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 Sausage**  
**Using Lucas Anniversary Pork Sausage Seasoning p/n 73834**  
**(Meat Content 47%)**

**Recipe:-**

	%	lb	oz	Kg
Pork Meat (90vl)	47.5	8	8	3.823
Pork Fat	20.0	5	0	2.25
Rusk	10.0	2	0	0.9
Lucas Anniversary Sausage Seasoning p/n 73834	2.5	0	8	0.227
Cold Water/ice	20.0	4	0	1.8
<b>Total</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

**Method A – Using a bowl chopper**

1. Mince the meats through a 5mm plate and place in bowl cutter.
2. On slow speed, sprinkle on seasoning mix and chop until dispersed.
3. On high speed, gradually add half the water and chop until absorbed. (This step can be carried out on slow speed, to obtain a coarser sausage, if desired).
4. Add the fat and chop to disperse well.
5. On slow speed, add the rusk and the balance of the water: chop until desired texture is obtained.

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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 5°C
- Various sizes of rusk are available to control the final texture of the product.

#### **Method B – Using a mixer**

1. Mince the meats through a coarser plate: place in mixing bowl.
2. Add seasoning and rusk, mix well.
3. Gradually add water and mix until absorbed.
4. Re-mince through a 5 mm plate.

#### **FILLING:-**

The sausage meat can be filled into hog, sheep or collagen casing 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 01275-378 500.

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