

TECHNICAL INFORMATION

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TECHNICAL BULLETIN

Date: 09/02/06 – Version 1

Bulletin No: A95

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.

Sweet Chilli Sausage (Pork)
Using Lucas Butchers Classic Sweet Chilli Sausage Mix p/n 73832
(Meat Content 63%)

Recipe:

	%	lb	oz	Kg
Pork Meat (70vl)	71.0	7	2	3.224
Sausage Mix – 73832	12.5	1	4	0.567
Cold Water/ice	16.5	1	10	0.749
Total	100	10	0	4.54

Alternatively Sausage mix – 73832 can be used with lamb and chicken

Sweet Chilli Sausage (Lamb)
Using Lucas Butchers Classic Sweet Chilli Sausage Mix p/n 73832
(Meat Content 64%)

Recipe

	%	lb	oz	Kg
Lamb Meat (80vl)	67.5	6	12	3.065
Sausage Mix – 73832	12.5	1	4	0.567
Cold water/ice	20.0	2	0	0.908
Total	100	10	0	4.54

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Follow one of the methods below when using Pork or Lamb

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.
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.

Method B - Using a mixer.

1. Mince the meats through a coarser plate: place in a mixing bowl.
2. Add 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 the hog, sheep or collagen casings and link as desired.

STORE UNDER REFRIGERATION

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Sweet Chilli Sausage (Chicken)
Using Lucas Butchers Classic Sweet Chilli Sausage Mix p/n 73832
(Meat Content 66%)

Recipe:-

	%	lb	oz	Kg
Chicken Meat (Light or dark 5mm minced)	66.0	6	10	2.997
Pork Fat or chicken skin (mince 5mm)	5.00	0	8	0.227
Sausage Mix – 73832	12.5	1	4	0.567
Cold Water/ice	16.5	1	10	0.749
Total	100	10	0	4.54

Method A – Using a bowl chopper

1. Mince the chicken meat through a 5 mm plate and place in bowl cutter.
2. On slow speed, sprinkle on sausage mix and chop until dispersed.
3. On high speed, gradually add half the water and chop until absorbed. (This can be carried out on slow speed, to obtain a coarse sausage, if desired).
4. Mince the fat or skin through a 2.5mm plate.
5. Add fat or skin and chop to disperse well.
6. On slow speed, add the balance of the water, chop until desired texture is obtained.

Note:

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

Method B – Using a mixer

1. Mince the meats through a coarser plate: place in mixing bowl with minced skin or fat.
2. Add sausage mix: mix well.
3. Gradually add water and mix until absorbed.
4. Re-mince through a 5 mm plate.

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FILLING:-

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

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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.