

TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Way, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Technical Bulletin

Date : 29/09/04 – Version 5

Bulletin No : A01

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 SAUSAGE
USING STANDARD LUCAS PORK SAUSAGE SEASONINGS
(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
Pork Sausage Seasoning	2.5	0	8	0.227
Cold Water / Ice	20.0	4	0	1.8
Total	100.0	20	0	9.0

Note: That if problems are experienced due to splitting, bursting etc. then Newpro up to a level of 2.5% can be included in lieu of rusk.

METHOD A - Using a Bowl Chopper

- 1) Mince the lean meat through a 5mm plate and place in Bowl Cutter.
- 2) On slow speed, sprinkle on seasoning 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.

TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Way, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

Bulletin No: A01

Note:

- Mincing the meat through a coarser plate will result in a coarser textured sausage.
- Various sizes of rusk are available to control the final texture of the product.
- Temperature after processing should not exceed 5°C.

METHOD B - Using a Mixer

- 1) Mince the meats through a coarse plate; place in mixing bowl.
- 2) Add seasoning and Rusk, 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 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/ 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.