

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: **28/11/05** - Version 5

Bulletin: A53B

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 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.

“Suitable for Coeliacs” Pork Sausage
Using Lucas Sausage Mix Suitable for Coeliacs – 73422
(Meat Content 54%)

Recipe:	%	lb	oz	Kgs
Pork (60VL)	71.0	7	2	3.224
Sausage Mix – 73422	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 sausage mix and chop until dispersed.
3. On high speed, gradually add the cold water and chop until absorbed . (This step can be carried out on a 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 5C

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METHOD B – Using a mixer

1. Mince the meats through a 8-10mm 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 the 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 the ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 378500.

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