

TECHNICAL INFORMATION

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TECHNICAL BULLETIN

Date: 01/10/04 – Version 1

Bulletin No: B42

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.

BEEF BURGERS SUITABLE FOR COELIACS *
USING LUCAS BURGER MIX SUITABLE FOR COELIACS P/N 73456
(MEAT CONTENT 73%)

RECIPE

	%	lb	oz	Kg
Beef Meat (90VL)	25.0	2	8	1.135
Beef meat (80VL)	50.0	5	0	2.27
Burger Mix (73456)	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.681
Total	100	10	0	4.54

*Product above is suitable for Coeliacs. However for information purposes the Seasoning is made in a factory where other products containing wheat are handled.

Method A – Using bowl chopper

- 1) Mince the meat through a 5mm plate and place in bowl cutter.
- 2) On slow speed, sprinkle on burger mix, and chop until dispersed.
- 3) On slow speed, add the coldwater / ice and chop until desired texture is obtained.

Note:

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

Method B – Using bowl chopper

- 1) Mince the meats through a coarse plate; place in mixing bowl
- 2) Add the burger mix and water; mix well.
- 3) Gradually add water and mix in until absorbed and a suitable texture is formed.

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- 4) **Re-mince through a 5 mm plate.**

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FORMING

Form into burgers of the required size and weight on a suitable machine.

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 - 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.