



Product Recipe Information

Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

Product Recipe

Date: 10/01/16 - Version 2

**Product Recipe No: 20051892
20052575 (F03)**

The recipe below is formulated to meet the 2014 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 or change the visual lean content you must ensure that your recipe complies with the 2014 regulations and you will need to calculate the meat content and QUID declaration. . If you wish to use other meats please use the butcher's calculator on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk/products 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.

CURED PORK PIE FILLING
USING: 5 STAR PORK PIE SEASONING 20051892
PORKY PIE MILD 20052575
(CONTAINS 77% PORK)

RECIPE:

	%	1b	oz	Kg
Pork Meat (90VL)(Mince 8mm)	50.0	10	0	4.487
Pork Meat (70VL)(Mince 5mm)	30.0	6	0	2.7
Pork Pie Seasoning (with cure)* 20051892/ 20052575	3.0	0	10	0.283
Rusk - D YR	7.0	1	6	0.63
Cold Water / Ice	10.0	2	0	0.9
Total	100.0	20	0	9.0

*Pork Pie Seasonings with Cure are supplied as Split Packs. Both packs must be used in the above recipe mixed together in a 1:1 ratio, Spice Pack:Cure Pack.

Please ensure that the seasoning and the cure pack are mixed together evenly, before adding to the meat

METHOD A.- Using a Mixer

- 1). Place the minced meat in the mixing bowl, add the rusk and seasoning. Mix to disperse well.
- 2) Gradually add cold water. Mix until absorbed and the desired texture is obtained.
- 3) Leave to cure for 1 hour at room temperature; fill into pie shells as required.

METHOD B - Using a Bowl Cutter

- 1) Place the meat in the bowl cutter; add the seasoning and rusk. Chop on slow speed to disperse well.
- 2) Gradually add the cold water, chop until absorbed and the desired texture is obtained.
- 3) Fill into pie shells and allow 1 hour to cure before cooking.

FILLING

In this recipe, the assumption has been made that the weight of filling will be equal to the total weight of pastry (i.e. shell and lid).



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BAKING:

- 1) The pies should be baked at 400°F (200°C) to an internal temperature of 160°F (72°C).
- 2) The pies can be glazed before or after cooking using Lucas pastry glaze 20053266 (Product Recipe J18)

GELLING:

- 1) Geletine can be added to the pork pies after baking if required. 20050829, Jelflaval Super Savoury.(Product Recipe F26)

STORAGE

THIS PRODUCT MUST BE STORED UNDER REFRIGERATION

LABELLING:-

The product must be labelled in compliance with European Food Information to consumers Regulations No 1169/2011

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 on the Lucas Ingredients Web Site - www.lucas-ingredients.co.uk 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.

CONTACTING LUCAS:-

For further information or advice on the product formulation or use of the ingredient please contact your sales representative or Kerry on +353 45931000 or Freephone customer helpline 0800 1385837. Whilst all care is taken in the compilation of the above information, Kerry can accept no liability in respect of its use.

At Lucas we've been manufacturing quality ingredients for butchers and food retailers since 1926. With many "firsts" to our name, including the development of yeastless rusk all those years ago and more recently the introduction of flavoured complete cure blends, we've remained at the forefront of many important developments in the manufacture of food ingredients. Our track-record of supporting butchers and other food retailers over the years will surely continue and our customers can rely on our ongoing commitment. Lucas Ingredients is a division of Kerry PLC.

For the full product range and further information please visit our website:

Website: www.lucas-ingredients.co.uk Our website is packed with useful information and details about our products, so we hope you'll find it an inspiration.



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