



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 02/01/16 - Version 3

Product Recipe No: 20050644
20354391 (G13)

LUCAS STUFFING MIXES USING GOLD SAGE & ONION STUFFING 20050644 / 20354391

1) Rehydration Rates

Recipe	%	lb	oz	kg
Stuffing Mix - 20050644 / 20354391	27.0	1	3	0.54
Cold Water / Ice	73.0	3	3	1.46
Total	100.0	4	6	2.00

Method

- 1) Weigh off the correct ratio of stuffing add to cold water
- 2) Leave mix to hydrate for 20-30minutes stirring occasionally
- 3) This mix can then be stuffed into oven ready joints.

2) As Speciality Forcemeat Stuffings

	%	lb	oz	Kg
Stuffing Mix 20050644 / 20354391	25.0	2	2	1.00
Cold Water / Ice	40.0	3	8	1.60
Pork Sausage Meat	35.0	3	2	1.40
Total	100.0	8	12	4.00

METHOD:

- 1) Weigh off all ingredients as above.
- 2) Hydrate the Stuffing mix with chilled water.
- 3) Mix in the sausage meat and blend well.
- 4) This forcemeat stuffing can be sold frozen in chubs or used as a stuffing for oven ready joints.

3) Lucas Stuffing Mixes are unique in that they can be used to make interesting flavoured sausages as well.



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PORK SAUSAGES USING LUCAS STUFFING MIXES

(Contains 75% Pork)

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 or change the visual lean content you must ensure that your recipe complies with the 2003 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.

Recipe:

	%	lb	oz	Kg
Pork Meat (80VL)	75.0	7	8	3.405
** Pinjar Pork Plain 20050895	2.5	0	4	0.1135
Lucas Stuffing Mix 20050644/20354391	7.5	0	12	0.3405
Cold Water/ice	15.0	1	8	0.681
Total	100.0	10	0	4.54

**** Note:** Any Lucas Sausage Seasoning can be used in place of the Pinjar, milder flavours are recommended.

METHOD A - Using a Bowl Chopper

- 1) Mince the lean meat through a 8mm plate and place in Bowl Cutter.
- 2) Hydrate Stuffing mix in the water for 20 minutes.
- 3) To the meat add the Pinjar seasoning and chop on slow speed.
- 4) Add the hydrated Stuffing mix and chop until the desired texture is reached.
 - 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 an 8-10mm plate; place in mixing bowl.
- 2) Hydrate Stuffing mix in the water for 20 minutes – put to one side
- 3) Add Pinjar seasoning to meat and mix well.
- 4) Add Hydrated Stuffing to meat and blend together.
- 5) Re-mince through a 5mm plate.

FILLING:

The sausage meat can be filled into Natural or Collagen casings and linked as desired.

STORE UNDER REFRIGERATION



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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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