



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 30/11/15 – Version 2

Product Recipe No: 20050754 (H03)

CORNED BEEF

Using COMPLETE CURE 3V-62 20050754

Traditionally speaking Corned Beef must consist entirely of meat which has been corned i.e. salted and cured. It should have a lean meat content of 96% and a total meat content of not less than 120%. All the meat used must be beef.

RECIPE FOR CURING SOLUTION:

| | % | Kg |
|------------------------|------------|--------------|
| Ice Cold Water | 30.4 | 4.55 |
| Complete Cure 20050752 | 2.3 | 0.35 |
| Salt | 4.0 | 0.60 |
| Beef (85vl) | 63.3 | 9.50 |
| Total | 100 | 15.00 |

METHOD:

- 1) Weigh out the water, Complete Cure and Salt.
- 2) Add the Complete Cure to the water first using a whisk or suitable stirrer to dissolve.
- 3) Add the required amount of salt, (which can be adjusted to taste as necessary). Store brine below 5° C, but not below 0° C.
- 4) Cut the beef into small strips or fingers and score. place in the brine leave to cure in chill (4° C) for 24 hours or longer if desired.
- 5) After curing discard the used brine and place the cured meat into a mincer and mince through a 4.5mm or 8mm plate as desired.
- 6) Place the minced cured meat into a nalothane cook-in bag and tie the top securely. Place the bag in a suitable cooker and cover with water.
- 7) Bring the meat and water to the boil and simmer for 3 to 4 hours until tender.
- 8) Separate the meat and stock and whilst hot, place the hot minced meat into polythene lined presses, and press the meats.
- 9) Place the presses into a refrigerator.
- 10) Cool the cooked meats and gently increase pressure on the press lids to compact the Corned Beef.

NOTE; 1-2% Gelatin can be added prior to cooking to enhance product.

STORE UNDER REFRIGERATION



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LABELLING/LEGISLATION

The product must be labelled in compliance with the current Regulations – 2006/52/EC governing the use of nitrites and nitrates in meat products. The official journal can be found on the following website:

www.opsi.gov.uk

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.

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 45911000 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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