



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: 20052012 (H11)

DRY CURING OF MIDDLES, BACKS AND BELLIES FOR BACON USING POKELSALZ DRY 20052012

Middles and bellies of pork can be converted to bacon using a dry rub method of applying a suitable cure mixture based on Dry Cure Mix 48301. The cure mix contains the necessary ingredients for successful curing i.e. cure and salt to produce a traditional-style bacon of good colour and texture. The addition of sugar produces a traditional sweeter cure.

Recipe:

	%	Kg
Pokelsalz Dry Cure (20052012)	83.0	10.0
Brown/Demerara or Caster sugar	17.0	2.0

- 1) Weigh out the sugar and add it to a polythene bag together with the cure mix and mix thoroughly together.
- 2) Bone and trim the middles and bellies of pork and remove flare fat as required.
- 3) Using the dry curing mix at 3% of the weight of the meat (30g / Kg), dress both sides, rubbing the mix in well, particularly on the meaty side.
- 4) If the middles and belly are particularly thick, pierce the meat to aid penetration of the cure, using tenderising spikes or a fork.
- 5) Stack the rubbed meats rind down on a suitable rack or tray in the refrigerator until cured (half of an inch thickness of meat per day).
- 6) At the end of the curing period, rinse the cured meats in cold water (do not soak) dry and mature under refrigeration for 1 - 2 days. The bacon is now ready for slicing.

Cure In The Bag Method

Advantages: Reduces curing time, prevents meat oxidation and contamination.

- 1) Carry out instructions up to point 2 as above.
- 2) Place the rubbed meat in a vacuum bag and pull vacuum seal.
- 3) Allow $\frac{1}{2}$ inch per day to cure depending on meat thickness. However as a rule the longer you leave the meat to cure, the better the flavour, irrespective of thickness.
- 4) The meat can be removed from the bag, dried in the refrigerator and sliced.

Tip

- 1) One way to improve slicing is to freeze to approx. -9°C then slice.
- 2) Carry out a small trial to establish cure times.



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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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