



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 17/11/2017 Version 5

Product Recipe No: 20450485/
20445883 (E12)

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.

FAGGOTS

USING AMASAL FAGGOT MIX 20450485/20445883

(CONTAINS 25% PORK, 10% PIGS LIVER, 5% PIGS HEARTS, 5% PIGS LITES)

Faggots are a mixture of lean and fat meats, (beef and/or pork), edible offal, seasoning and cereal fillers. They are normally formed into balls and traditionally are wrapped in pig caul fat.

RECIPE:

	%	1b	oz	Kg
Pigs Liver (Mince 5mm)	10.0	1	0	0.454
Pork Meat (65VL) (Mince 5mm)	30.0	3	0	1.362
Pigs Hearts (Mince 5mm)	5.0	0	8	0.227
Pigs Lites (5mm mince)	5.0	0	8	0.227
Faggot Mix (Amasal) 20450485/ 20445883	22.5	2	3	0.992
Cold Water / Ice	27.5	2	13	1.278
Total	100.0	10	0	4.54

METHOD A - Presoaking

- 1) Add the Faggot Mix to the water and allow to stand for approximately 15 minutes to hydrate.
- 2) Add the minced meats to the hydrated faggot mix. Mix to disperse well.

METHOD B - Dry Addition

- 1). Place the minced meats in the mixing bowl, add the Faggot Mix and mix to disperse well.
- 2) Gradually add the water and mix in until absorbed. Allow to stand for a few minutes.

FORMING AND COOKING

- 1) Form into required portion size, cover with caul fat if desired and tray up in water or gravy.
- 2) Cook the faggots at 400°F (200°C) in a moist oven to an internal temperature of 160°F (70°C).
Cool Well.

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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