



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: 20050706
20050701,20052012 (H20)**

Pancetta recipe Using:
Easicure Traditiona 20050706
Easicure Smoke 20050711
Pokelsalz dry cure 20052012

Introduction

Pancetta is basically streaky bacon made with a flavoured dry cure containing fennel, pepper & garlic. Can be smoked or unsmoked.

Recipe

	%	Kg
<i>Easicure Traditional, Smoke or Pokelsaltz Dry Cure</i>	50.0	0.500
<i>Salt</i>	25.5	0.250
<i>Demerara sugar</i>	20.0	0.200
<i>Ground Nutmeg</i>	1.5	0.015
<i>Ground Black Pepper</i>	1.5	0.015
<i>Ground fennel</i>	1.5	0.015
Total	100.0	1.000

Method

Blend all ingredients together and add to Pork at 6% (7% for smoke cure) ensuring to rub well in to all surfaces.

Cure as you would for traditional dry cure bacon. (TB H07)

Note:

Air dry the finished product thoroughly. Eg.3-4 Days

Note: Other flavours can be added eg garlic, but remember to keep the cure level at 50% of the total mix for the recipe to work

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.

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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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