



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 03/01/16 Version 2

Product Recipe No: 20053311 (J17C)

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.

Additional Meatballs Recipes for Chicken and Turkey Using Lucas Meatball Binder Mix 20053311

Chicken Meatballs (contains 75% Chicken)

Recipe	%	lb	oz	Kg
Chicken Meat (with Attached fat & Skin)	75.0	7	8	3.406
Meatball Mix (20053311)	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Total	100.0	10	0	4.54

Chicken with Sage & Onion (contains 71% Chicken)

Recipe	%	lb	oz	Kg
Chicken Meat (with Attached fat & Skin)	71.5	7	2	3.245
Meatball Mix (20053311)	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Onions – finely chopped	3.0	0	5	0.136
Fresh Sage finely chopped	0.5	0	1	0.025
Total	100.0	10	0	4.54



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Chicken with Apple & Sage (contains 69% Chicken)

Recipe	%	lb	oz	Kg
<i>Chicken Meat (with Attached fat & Skin)</i>	69.0	6	14	3.131
<i>Meatball Mix (20053311)</i>	10.0	1	0	0.454
<i>Cold Water / Ice</i>	15.0	1	8	0.680
<i>Dried Apple – diced</i>	5.5	0	9	0.250
<i>Fresh Sage – finely chopped</i>	0.5	0	1	0.025
Total	100.0	10	0	4.54

Chicken with Smoked Cheese & Leeks (contains 69% Chicken)

Recipe	%	lb	oz	Kg
<i>Chicken Meat (with Attached fat & Skin)</i>	69.0	6	14	3.134
<i>Meatball Mix (20053311)</i>	10.0	1	0	0.454
<i>Cold Water / Ice</i>	15.0	1	8	0.680
<i>Smoked cheese grated</i>	3.0	0	5	0.136
<i>Leeks finely chopped</i>	3.0	0	5	0.136
Total	100.0	10	0	4.54

Turkey with Cranberry & Rosemary (contains 62% Turkey)

Recipe	%	lb	oz	Kg
<i>Mixed Turkey Meat With Skin</i>	69.0	6	14	3.134
<i>Meatball Mix (20053311)</i>	10.0	1	0	0.454
<i>Cold Water / Ice</i>	15.0	1	8	0.680
<i>Dried Cranberries – diced</i>	5.0	0	8	0.227
<i>Fresh Rosemary – finely chopped</i>	1.0	0	2	0.045
Total	100.0	10	0	4.54



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Turkey with Mature Cheddar & Red Wine Caramelised Onion (contains 62% Turkey)

Recipe	%	lb	oz	Kg
Mixed Turkey Meat With Skin	70.0	7	1	3.225
Meatball Mix (20053311)	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.680
Cheese Mature – grated	3.0	0	5	0.136
Red wine caramelised onion	2.0	0	2	0.045
Total	100.0	10	0	4.54

Method A – Using a mixer

1. Mince the meat through a coarse plate, place in mixer.
2. Add meatball mix and blend together.
3. Add the fresh additions and gradually add water and mix in until absorbed.
4. Re-mince through a 5mm plate.

Note:-

- Mincing the meat through a coarser plate with result in a coarse meatball.
- Temperatures after processing should not exceed 5°C
- This product can also be hand mixed

Form meatballs into desired weight.
(10-30g)

STORE UNDER REFRIGERATION

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.



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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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