



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 31/07/17 – Version 3

Product Recipe
No:20050765/20050764 (H06)

Pokelsalz Pickle 20050765 / 20050764 (Wiltshire Style)

Pokelsalz Pickle has been developed as easy-to-use complete cure mix, which when simply dissolved in water is immediately ready for use. The cure mix contains the necessary ingredients for successful curing i.e. nitrate and nitrite, and salt to produce more traditional-style cured meats. It is ideally suited to smaller processors where meats are soaked with or without prior pumping.

COVER BRINE SOLUTION:

	%	Kg
Pokelsalz Pickle	20.0	4.54
Cold Water	80.0	18.16

Method

1. Weigh out the water.
2. Dissolve the Pokelsalz cure. Stir/agitate until completely dissolved. The brine is then ready for use. If a sweeter cure is desired add an additional 4.0% (0.9 Kg) sugar to the brine.
3. If required, up to 10% of the brine solution can be injected into the meat. Sufficient brine must be left to fully cover the meat. Store brine below 5 °C, but not below 0°C.
4. Allow to cure one day per half inch (13mm) thickness of meat, plus 2 days.

Note:

- The amount of brine required is half the weight of the meat that you are curing (50 parts brine:100 parts meat.).
- After use the brine should be discarded.

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.

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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 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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