



## Product Recipe Information

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

Phone: +353 45 931 000

### Product Recipe

Date: 02/12/15 - Version 2

Product Recipe No: 20051892  
(E43)

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](http://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.

#### LIVER SPREAD USING 5 STAR PORK PIE MIX 20051892

##### RECIPE:

	%	lb	oz	Kg
Pigs Liver	20.0	6	10	3.00
Pork Meat (60VL)	35.0	11	8	5.25
Five Star Pork Pie Mix 20051892	3.0	1	0	0.45
Water	25.0	8	4	3.75
Single Cream	13.0	4	5	1.95
Newpro	3.0	1	0	0.45
Potato Starch / Cornflour	1.0	0	5	0.15
<b>Total</b>	<b>100.0</b>	<b>33</b>	<b>0</b>	<b>15.00</b>

##### METHOD:

- 1) Mince Liver through 3mm plate and add entire cure pack for 2-3 hours.
- 2) Chop the belly into small cubes 1.5cm (½ inch), or mince through 15 - 20mm plate.
- 3) Add the Pork Belly to a pot with all the water, make a mark on the side of the pot and boil for 15-20 minutes until soft. Top up to the mark with water while boiling.
- 4) Add this hot mix to a cutter or high-speed food processor and chop at high speed adding the protein.
- 5) Add the liver chop at high speed.
- 6) Add the seasoning and starch, chop well and add all other ingredients.
- 7) Fill into pans and bake or fill into synthetic plastic casing and cook to 72°C(160° F) core.

**NOTE FOR VARIATIONS TO THE ABOVE RECIPE PLEASE TURN OVER.**



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### **A) Mushroom and Red Wine Spread**

To the recipe above weigh off 13% tinned mushroom and 3% Red Wine, the water from the tinned mushroom should be drained off and added to the water in the main recipe, remove this weight from water in the recipe. These ingredients are chopped into the spread right at the end of the manufacture process.

### **B) Herb Spread**

To the recipe above add 0.3% Rubbed Marjoram.

C) **Other ingredients** can also be added to a spread to make unique product for

example; Bacon, Olive, Cheese, Ham, Peppers or any ingredient that will enhance the product.

However care must be taken when adding acidic materials as these will break down the emulsion formed.

### **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](http://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](http://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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