



## 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: 20053311  
(E47)

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.

#### HASLET

#### Using Lucas Meatball Binder 20053311

(Contains 55% Pork)

Ingredients	%	lb	oz	Kg
Pork Meat (70vl)	62.0	6	3	2.80
Pigs Liver	10.0	1	0	0.450
Streaky bacon	5.0	0	8	0.225
Meatball binder 20053311	10.0	1	0	0.450
Rubbed Sage	0.5	0	1	0.025
Iced Water	12.5	1	4	0.550
<b>TOTAL</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.50</b>

#### Method

1. Mince the Pork, Liver and Bacon through a 4.5mm plate.
2. Mix the meats together.
3. Add the meatball binder mix, rubbed sage and mix together.
4. Gradually add the iced water, mixing until the mixture becomes sticky.
5. Press the mixture into loaf tins, making sure there are no air pockets.
6. Place the loaf tins in the oven on a tray of water at 120°C.
7. Cook to an internal temperature of 72°C
8. Cool as quickly as possible.

**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](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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