



## Product Recipe Information

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

Phone: +353 45 931 000

### Product Recipe

**Date: 07/12/15 - Version 2**

**Product Recipe No: 20054630  
(B64A)**

*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.*

#### **ADDITIONAL LAMB BURGERS RECIPES** **USING Butchers Classic Minty Lamb Burger Mix 20054630**

##### **APRICOTS** **(CONTAINS 73% LAMB)**

**RECIPE:**

	%	lb	oz	Kg
Lamb Meat (80vl)	77.5	7	12	3.519
Mix 20054630	7.5	0	12	0.340
Cold Water/Ice	10.0	1	0	0.454
Chopped Dried Apricots	5.0	0	8	0.227
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

##### **DATES** **(CONTAINS 73% LAMB)**

**RECIPE:**

	%	lb	oz	Kg
Lamb Meat (80vl)	77.5	7	12	3.519
Mix 20054630	7.5	0	12	0.340
Cold Water/Ice	10.0	1	0	0.454
Chopped Dried Dates	5.0	0	8	0.227
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>



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### FETA & OLIVES (CONTAINS 73% LAMB)

**RECIPE:**

	%	lb	oz	Kg
<i>Lamb Meat (80vl)</i>	76.5	7	10	3.474
<i>Mix 20054630</i>	7.5	0	12	0.340
<i>Cold Water/Ice</i>	10.0	1	0	0.454
<i>Diced Feta</i>	3.0	0	5	0.136
<i>Chopped Black Olives</i>	3.0	0	5	0.136
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

### GINGER (CONTAINS 77 % LAMB)

**RECIPE:**

	%	lb	oz	Kg
<i>Lamb Meat (80vl)</i>	80.5	8	1	3.656
<i>Mix 20054630</i>	7.5	0	12	0.340
<i>Cold Water/Ice</i>	10.0	1	0	0.454
<i>Grated Fresh Ginger</i>	2.0	0	3	0.090
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

### LEMON & THYME (CONTAINS 77% LAMB)

**RECIPE:**

	%	lb	oz	Kg
<i>Lamb Meat (80vl)</i>	80.75	8	1	3.666
<i>Mix 20054630</i>	7.5	0	12	0.340
<i>Cold Water/Ice</i>	10.0	1	0	0.454
<i>Fresh Lemon Zest</i>	1.0	0	2	0.045
<i>Fresh Thyme</i>	0.75	0	1	0.035
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>



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**MANGO**  
**(CONTAINS 74% LAMB)**

**RECIPE:**

	%	lb	oz	Kg
Lamb Meat (80vl)	77.5	7	12	3.519
Mix 20054630	7.5	0	12	0.340
Cold Water/Ice	10.0	1	0	0.454
Chopped Dried Mango	5.0	0	8	0.227
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

**ROSEMARY**  
**(CONTAINS 78% LAMB)**

**RECIPE:**

	%	lb	oz	Kg
Lamb Meat (80vl)	81.5	8	2	3.705
Mix 20054630	7.5	0	12	0.340
Cold Water/Ice	10.0	1	0	0.454
Chopped Rosemary	1.0	0	2	0.045
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

**REDCURRANT JELLY**  
**(CONTAINS 74 % LAMB)**

**RECIPE:**

	%	lb	oz	Kg
Lamb Meat (80vl)	77.5	7	12	3.519
Mix 20054630	7.5	0	12	0.340
Cold Water/Ice	10.0	1	0	0.454
Redcurrant Jelly	5.0	0	8	0.227
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>



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### CAMELISED RED ONION (WITH RED WINE) (CONTAINS 76 % LAMB)

#### RECIPE:

	%	lb	oz	Kg
Lamb Meat (80vl)	79.5	7	15	3.61
Mix 20054630	7.5	0	12	0.340
Cold Water/Ice	10.0	1	0	0.454
Caramelised Red Onion (with red wine)	3.0	0	5	0.136
<b>Total</b>	<b>100.0</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

#### Method A – using a mixer

1. Mince the meat once or twice to desired texture.
2. Add burger mix and mix well, to evenly distribute.
3. Gradually add water and mix in until absorbed.
4. Press out burger to desired shape and weight.

#### Note:

- Mincing the meat through a coarser plate will result in a coarser textured product.
- Temperature after processing should not exceed 5°C.

#### FORMING:

Form into burgers of the required size and weight on a suitable machine or press.

**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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