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: 20054791 (A120)**

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.

Lemon & Country Herb Sausage (Pork)
Using Butchers Classic Lemon & Country Herb Sausage Mix 20054791
(Contains 71% Pork)

RECIPE:

	%	lb	oz	kgs
Pork Meat (80VL)	*71.0*	*7*	*2*	*3.224*
Sausage Mix 20054791	*12.5*	*1*	*4*	*0.567*
Cold Water / Ice	*16.5*	*1*	*10*	*0.749*
Total	**100.0**	**10**	**0**	**4.54**

Method A – using a mixer or by hand

1. *Mince the meat and place in mixer.*
2. *Add sausage mix and mix well, to evenly distribute.*
3. *Gradually add water and mix in until absorbed.*
4. *Re-mince through a 5mm or 8mm plate to achieve the desired texture.*

Note:

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

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Method B – Using a Bowl Chopper

1. *Roughly dice the meat and place in the bowl cutter.*
2. *On slow speed, sprinkle on sausage mix and chop until dispersed.*
3. *Gradually add half the water (iced cold water) and chop until absorbed. (This step can be carried out on a high speed to obtain a finer textured sausage if desired).*
4. *On Slow speed, add the balance of the water and chop until desired texture is obtained.*

FILLING:-
The sausage meat can be filled into hog, sheep or collagen casings and link as desired.

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.

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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