



## Product Recipe Information

Kerry, Millennium Business Park, Osberstown Naas, Co. Kildare Ireland

Phone: +353 45911000 Fax: +353 45911001

### Product Recipe

Date: 13/04/17 - Version 1

Product Recipe No: 20455320 (H19)

The Cure Mix contains the necessary ingredients for successful curing i.e. cure and salt to produce Traditional style bacon of good colour and texture

#### DRY CURING BACON USING EASICURE Reduced Salt Dry Cure - 20455320

#### RECIPE

	Kg	%
Loin or Belly Pork	1.00	100
Easicure Reduced Salt	30grms	3.0

#### METHOD

1. De-bone and trim loin and belly. (or other meat)
2. Sprinkle the curing salt over the meat at 30g curing salt to 1 Kg of meat.
3. Ensure curing salt is rubbed in evenly, particularly over the muscle.
4. Vacuum pack meat.
5. Allow to cure one day per half inch (13mm) thickness of meat, plus 3 days.
6. Store at 2°C – 4°C.
7. Turn every 2 days. Apply date sticker for records.
8. Once curing process is finished, dry the meat with a paper towel, and ensure it is fully dried before slicing and packing.
9. Slice and / or pack the bacon for sale.

#### Best practice for product manufacture:

- **Freshness of the meat** – Only use fresh Pork, ideally within 5 days of slaughter.
- **Distribution of salt** – As there is less salt in the system, the uniform distribution of the salt is even more important. The salt gradient differential is lower than with higher salt. Ensure the thickest meat muscles get the highest application of cure to ensure the even curing of the joint.
- **Temperature control** – The robustness of bacon cured with reduced salt would not be expected to be as good as full salt, so it will best to avoid situations where the bacon is exposed to abuse temperatures. In controlled storage, the reduced salt product has demonstrated a good performance, so it is just ensuring best practice in manufacturing and storage.
- **Curing** – If not vac packed, Cover the curing meats & take care to avoid contact with other meats in fridge to avoid cross-contamination.
- **Storage** – The product will store best in vacuum pack, so please ensure the minimum time exposed to atmosphere. For best results, the oxygen removal needs to be optimum. Vacuum to 10 mbar or below.

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

### **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](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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