



Product Recipe Information

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

Phone: +353 45 931 000

Date: 11/07/17 - Version 3

**Product Recipe No: 20296389
20296391
(A43)**

Product Recipe

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.

BRATWURST (MEAT SAUSAGE) **USING Pinjar Pork Plain with rubbed Sage 20296389 / 20296391**

(Contains 60% Pork and 12% Beef)

Bratwurst is a coarse cut fresh meat sausage product consisting of a mixture of lean and fat pork, usually some beef and seasoning.

RECIPE:

	%	lb	oz	Kg
Pork meat (60VL) (mince 5mm)	65.0	13	0	5.850
Pork Meat (90VL) (mince 8mm)	10.0	2	0	0.900
Beef Meat (70VL) (mince 3mm)	15.0	3	0	1.350
Seasoning 20296389 / 20296391	2.5	0	8	0.227
Cold Water / Ice	7.5	1	8	0.673
Total	100.0	20	0	9.00

METHOD A - Using a Mixer

- 1) Place the minced meats in mixing bowl, add the seasoning and mix to disperse.
- 2) Gradually add water/ice and mix in until absorbed and a suitable texture is formed.

METHOD B - Using a Bowl Cutter

- 1) Place the beef flank in the bowl cutter, sprinkle on seasoning. On slow speed chop for one or two revolutions to disperse.
- 2) Turn to high speed and gradually add half the water / ice and chop to form a strong emulsion.
- 3) On slow speed add the balance of the meat and water and chop to the desired coarse texture.

NOTE:-Temperature after processing should not exceed 5°C

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FILLING:

Bratwurst can be filled into natural wide sheep casings, or 28mm collagen casings and linked 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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