



Product Recipe Information

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

Phone: +353 45 931 000

Product Recipe

Date: 30/11/15– Version 2

Product Recipe No: 20050706
20050709, 20050711 (H07)

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

DRY CURING BACON / OR HAM
USING EASICURE TRADITIONAL - 20050706
EASICURE SMOKE – 20050711
EASICURE SWEET – 20050709

RECIPE

You can use either of the Easicure at the amount below:

	Kg	%
Loin or Belly Pork (or Leg)	1.00	100
Easicure Traditional or	30grms	3.0
Easicure Smoke or	40grms	4.0
Easicure Sweet	50grms	5.0

METHOD

1. De-bone and trim loin and belly. (or other meat)
2. Ensure curing salt is distributed evenly, particularly in pockets and cavities.
3. Vacuum pack meat.
4. Allow to cure one day per half inch (13mm) thickness of meat, plus 2 days.
5. Store at 2° C – 4° C.
6. Turn every 2 days. Apply date sticker for records.
7. Once curing process is finished, rinse off excess curing salt and ensure fully dried before slicing and packing.
8. Take care to avoid contact with other meats in fridge to avoid cross-contamination by nitrite.

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

For specific queries on Labelling of final products, customers are recommended to discuss the matter with their Local Trading Standards Department.



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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 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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