



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: 20050753 (H04)

CURED MEATS USING COMPLETE CURE 3V -62 – 20050753

Complete Cure 3V-62 has been developed for the successful production of cured meats of all types (Excluding bacon) (See H03 for Corned Beef). Phosphate has been added to give an improvement in yield and succulence of the end products, whilst maintaining the more traditional style, flavour and texture. However, very good yields can be obtained if meats are tumbled or massaged after pumping. Water and salt are required to be added to produce suitable pumping brines.

Fast Cure only

PUMPING BRINE:

Pack size	25kg	3.5kg
Ice Cold Water	180.0	25.0
3V62	25.0	3.5
Salt	18.0	3.0
Total	223.0	31.5

PREPARATION OF PUMPING BRINE:

- 1) Weigh out the water, Complete Cure Mix and Salt.
- 2) Add the Complete Cure Mix to the water first using a whisk or suitable stirrer to dissolve.
- 3) Add the required amount of salt (which can be adjusted to taste as necessary), stir to dissolve. The brine is then ready for use and should be below 5°C.
- 4) The brine should be discarded after use.

PUMPING:

- 1) The meats should be trimmed and boned as required.
- 2) Using a multi needle injector or a small hand pump, the meats can be pumped to 20-25%. The pumped meats are then held for 18-24 hours **no longer**, to ensure a good cured product is obtained. Further processing can be carried out during this period.

FURTHER PROCESSING:

1) TUMBLING

Tumbling is mainly used for boneless whole meat products such as legs of pork and silversides. Tumbling times vary according to the type and design of tumbler used and should be determined by experiment to achieve the required product. Tumbling times may be between 6-24 hours and methods may vary. As a general guide 50 minutes rest is equivalent to 10 minutes tumbling, as during the resting period the cure will disperse by osmosis and diffusion.



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2) MASSAGING

Massaging is mainly used for piece curing of meat products such as cured shoulder pork, legs of pork where the individual muscles have been defatted and seamed out, and silversides. Massaging times vary according to the type and design of massager used and should be determined by experiment to achieve the required product. As a general guideline it is usual to massage over the 18-24 hour curing period with the massager operating for between 10 - 20 minutes in any hour with 40 - 50 minutes resting time, during which the cure will disperse by osmosis and diffusion.

COOKING & OR SMOKING:

All products should be cooked to 70-72 degrees internal. This can be done by smoking and/or water cooked at 170° F (75° C) to an internal temperature of 160° F (70° C). The cooked product should be cooled as quickly as possible and stored under refrigeration.

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

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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