

### **Product Recipe Information**

Phone: +353 45 931 000

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

#### **Product Recipe**

Date: 30/11/15 – Version 2 Product Recipe No: 20050758 (H05)

# CURED MEATS USING POKELSALZ PUMP 20050758

Pokelsalz Pump has been developed as easy-to-use pumping cure mix, which when simply dissolved in water is immediately ready for use. The cure mix contains the necessary ingredients for successful curing i.e. nitrite. and salt to produce more traditional-style cured meats.

#### POKELSALZ PUMP - AS A PUMPING BRINE

#### **RECIPE 4.54kg Pack**

	Kg	%
Cold Water	22.5	83.0
Pokelsalz Pump	4.54	17.0
Total	27.04	100.0

- 1) Inject, Tumble or stitched/injection pump meat to 15% weight increase.
- 2) The meat should be kept for 24-36hrs at temperatures below 4°C before further processing.

#### Tin

Carry out a small trial to establish cure times.

#### **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: <a href="https://www.opsi.gov.uk">www.opsi.gov.uk</a>

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: <u>www.lucas-ingredients.co.uk</u> 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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