

<u>Product Recipe Information</u> Kerry, Global Technology & Innovation Centre, Millennium Park, Naas, Co. Kildare, Ireland

Phone: +353 45 931 000

Product Recipe

Date: 10/01/16 - Version 2

Product Recipe No: 20054498 (J16A)

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 - <u>www.lucas-ingredients.co.uk/products</u> 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. Additional Pagings

	Additional Recipes							
<u>Usir</u>	Using Lucas Tikka Pie & Pasty Mix 20054498							
	Lamb & Apricot							
	(Contains 51% Lamb)							
Recipe:								
	%	lb	ΟZ	Kgs				
Lamb Meat (80vl)	54.0	5	6	2.451				
Diced Chopped Apricots	10.0	1	0	0.454				
Lucas Tikka Pie & Pasty Mix								
20054498	11.0	1	1	0.500				
Cold Water	25.0	2	8	1.135				
Total 100.0	100.0	10	0	4.54				
	<u>Beef & Chilli</u>							
	<u>(Con</u>	<u>tains 5</u>	9% Beef)				
Recipe:								
	%	lb	ΟZ	Kgs				
Beef Meat (80vl)	62.0	6	3	2.815				
Fresh Chilli	2.0	0	3	0.09				
Lucas Tikka Pie & Pasty Mix								
20054498	11.0	1	1	0.500				
Cold Water	25.0	2	8	1.135				
Total	100.0	10	0	4.54				
	Indian Vegetable Style							
Recipe:								
	%	lb	OZ	Kgs				
Chick Peas	49.0	4	14	2.224				
Mushroom Chopped	5.0	0	8	0.227				
Onion Chopped	5.0	0	8	0.227				
Spinach Chopped	5.0	0	8	0.227				
Lucas Tikka Pie & Pasty Mix								
20054498	11.0	1	1	0.500				
Cold Water	5.0	2	8	1.135				
Total	100.0	10	0	4.54				



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<u>Pork & Sultana</u>					
<u>(Contains 59% Pork)</u>					
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Recipe:

	%	lb	ΟZ	Kgs		
Pork Meat (80vl)	59.0	5	8	2.678		
Sultanas	5.0	0	8	0.227		
Lucas Tikka Pie & Pasty Mix						
20054498	11.0	1	1	0.500		
Cold Water	25.0	2	8	1.135		
Total	100.0	10	0	4.54		
			-			
	Chicken & Potato					
	1			•		
	<u>(Conta</u>	ins 54%	Chicke	<u>n)</u>		
Recipe:	-		Chicke	-		
Recipe:	<u>(Contai</u> %	lb	<u>o Chicke</u> oz	Kgs		
Recipe: Chicken	-			-		
	%	lb	oz	Kgs		
Chicken	% 54.0	lb 5	oz 6	Kgs 2.451		
- Chicken Potato (small dice)	% 54.0	lb 5	oz 6	Kgs 2.451		
- Chicken Potato (small dice) Lucas Tikka Pie & Pasty Mix	% 54.0 10.0	lb 5 0	oz 6 8	Kgs 2.451 0.227		

	<u>Chicken & Mixed Peppers</u> (Contains 54% Chicken)			
Recipe:		-		
Chicken meet	%	lb	oz	Kgs 2.451
Chicken meat	54.0	5	6	
Mixed Peppers	10.0	0	8	0.227
Lucas Tikka Pie & Pasty Mix				
20054498	11.0	1	1	0.500
Cold Water	25.0	2	8	1.135
Total	100.0	10	0	4.54



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METHOD: This can be followed for all the recipes.

1. Dice the meat and prepared the fresh additions and mix in the Lucas Tikka Pie & Pasty Mix.

2. Mix thoroughly.

3. Add the cold water and mix thoroughly.

4. Place the filling into suitable pastry cases, *glaze using the Lucas pastry glaze 20053266(Product Recipe J18). This should be done prior to again 5 minutes before the end of boiling. Bake in an oven at 190 °C (375 °F) for the required time.

NOTE: Vegetables can be pre-blanched, if desired.

STORAGE

Product must be stored under refrigeration or can be frozen.

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: <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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