



## Product Recipe Information

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

Phone: +353 45 931 000

### **Product Recipe**

**Date: 14/06/2019 - Version 2**

**Product Recipe No:20565930**

**(A188)**

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](http://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.

**To ensure the finished product remains Gluten Free, no flour or gluten based ingredients, such as rusk, should be used.**

#### Chicken Sausage

#### Using Lucas Gluten Free Chicken Sausage Mix 20565930

**(CONTAINS 77.5% Chicken)**

#### **RECIPE:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kg</b>
Chicken Meat (with attached fat and skin)	77.5	7	12	3.523
Sausage Mix 20565930	12.5	1	4	0.567
Cold Water / Ice	10.0	1	0	0.450
<b>TOTAL</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.540</b>

**NOTE: if the Chicken meat used is slightly wet, adjust the water content accordingly adding the difference with more chicken**

Method – using a mixer or by hand

1. Mince the chicken, skin & fat and place in mixer, or mixing bowl.
2. Add sausage mix and mix well, to evenly distribute.
3. Gradually add water and mix well, until all the water has been absorbed and the mix stiffens.

Note:

- Temperature after processing should not exceed 5°C.



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### **FILLING:-**

The sausage meat can be filled into hog, sheep or collagen casings and link 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](http://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](http://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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