



## TECHNICAL INFORMATION

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### TECHNICAL BULLETIN

Date: 16/10/09 – Version 3

Bulletin No: J07

The recipe below is formulated to meet the 2003 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 2003 regulations and you will need to calculate the meat content and QUID declaration.

**CHICKEN PIE FILLING**  
**USING FTG CHICKEN SAUCE MIX P/N 61882**  
**(CONTAINS 60% CHICKEN)**

**Recipe:**

|                             | <b>%</b>     | <b>lb</b> | <b>oz</b> | <b>Kgs</b> |
|-----------------------------|--------------|-----------|-----------|------------|
| Light chicken meat (diced)  | 40.0         | 8         | 0         | 3.6        |
| Dark chicken meat (diced)   | 20.0         | 4         | 0         | 1.8        |
| Chicken Sauce Mix p/n 61882 | 5.0          | 1         | 0         | 0.45       |
| Cold Water/ice              | 35.0         | 7         | 0         | 3.15       |
| <b>Total</b>                | <b>100.0</b> | <b>20</b> | <b>0</b>  | <b>9.0</b> |

**Method:**

1. Cook the diced chicken in 80% of the water until tender.
2. Blend the chicken sauce mix in the remaining 20% of the cold water to form a smooth paste.
3. The water that has evaporated/boiled off should be replaced before adding the chicken sauce mix.
4. Add the blend to the cooked chicken, stir well. Bring to the boil and then allow to simmer for 5 minutes.
5. Cool as quickly as possible and fill into pie shells and then cover with the lid.
6. Glaze the pies using FTG pastry glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the @ 200C/400F/Gas6.



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**STORAGE:** Pies can either be stored under refrigeration or frozen.

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**Note:**

- The pies can be frozen prior to glazing and baking and be baked off at a later date.
- Pies should be thoroughly thawed prior to baking.

**Labelling/Legislation**

The product must be labelled in compliance with current Food Labelling Regulations as amended.

For specific queries as labelling on 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 [www.foodstandards.gov.uk/foodindustry/guidancenotes/](http://www.foodstandards.gov.uk/foodindustry/guidancenotes/) 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.

For further information or advice on the product formulation or use of the ingredients please contact your sales representative or Kerry Ingredients (Lucas) on 01275 378 500.

Whilst all care is taken in the compilation of the above information, Kerry Ingredients (Lucas) can accept no liability in respect of its use