



## TECHNICAL INFORMATION

Kerry Ingredients UK, Bradley Road, Royal Portbury Dock, Bristol BS20 7NZ, England. Tel: ++44 (0)1275 378500 Fax: ++44 (0)1275 378555

### TECHNICAL BULLETIN

Date: 16/10/09 – Version 3

Bulletin No: J07A

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.

#### ADDITIONAL RECIPES USING FTG CHICKEN SAUCE MIX P/N 61882

##### Chicken & Mushroom Pie (Contains 55% Chicken)

**Recipe:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kgs</b>
Light Chicken Meat (Diced)	35.0	7	0	3.15
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Mushrooms	5.0	1	0	0.45
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>



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### Chicken, Sweetcorn & Mixed Pepper Pie (Contains 54% Chicken)

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Sweetcorn	3.0	0	10	0.27
Mixed Peppers	3.0	0	10	0.27
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>

- Vegetables should be blanched, before adding to the mix.

### Chicken, Ham and Broccoli Pie (Contains 54% Chicken)

Recipe:

	%	lb	oz	Kgs
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Ham (Diced)	3.0	0	10	0.27
Broccoli Florets	3.0	0	10	0.27
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>

- Vegetables should be blanched, before adding to the mix.



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### Chicken, Bacon and Leek Pie (Contains 54% Chicken)

**Recipe:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kgs</b>
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Bacon (unsmoked) (Diced)	3.0	0	10	0.27
Leek (sliced)	3.0	0	10	0.27
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>

- Vegetables should be blanched, before adding to the mix.

Method for the pies:-

1. Cook the diced chicken in 80% of the water until tender. Allow to cool slightly.
2. Blend the 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 the chicken sauce blend is added.
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 using the FTG pastry glaze p/n 62564. This should be done prior to and again 5 minutes before the end of baking.
7. Bake the pies @200°C/400F/Gas 6.

**STORAGE:** THE PRODUCT SHOULD BE STORED EITHER UNDER REFRIGERATION OR BE FROZEN.

**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.



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### Chicken, White Wine, Mushroom and Pepper Cobbler (Meat Content 54%)

**Recipe:**

	<b>%</b>	<b>lb</b>	<b>oz</b>	<b>Kgs</b>
Light Chicken Meat (Diced)	34.0	6	12	3.06
Dark Chicken Meat (Diced)	20.0	4	0	1.8
Chicken Sauce mix p/n 61882	5.0	1	0	0.45
Mushroom (Sliced)	3.0	0	10	0.27
White Wine	7.0	1	7	0.63
Cold Water/Ice	28.0	5	9	2.52
Mixed Peppers	3.0	0	10	0.27
<b>Total</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

- Vegetables should be blanched, before adding to the mix.

**Method:**

1. Cook the diced chicken in 80% of the water, until tender. Allow to cool slightly.
2. Blend the sauce into the white wine to form a smooth paste.
3. The water that has evaporated / boiled off should be replaced before the chicken sauce blend is added.
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 a foil tray.
6. Make mini savoury scones and arrange around the side of the foil tray.

**STORAGE:** THE PRODUCT SHOULD BE STORED EITHER UNDER REFRIGERATION OR BE FROZEN.



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### **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 butchers 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