



## TECHNICAL INFORMATION

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### TECHNICAL BULLETIN

Date: 30/04/09 – Version 1

BULLETIN NO: J17

The recipe below is formulated to meet the 2003 Meat Product Regulations. Products made to this recipe, using the meats stated will have the meat content stated. If you wish to use other meats you must ensure that your recipe complies with the 2003 regulations and you will need to calculate the meat content and QUID declaration.

**Meatballs**  
**Using FTG Meatball Binder Mix p/n 62559**  
**(CONTAINS 50% PORK, 21% BEEF)**

Recipe	%	lb	oz	Kg
Pork Meat (90VL)	50.0	5	0	2.276
Beef Meat (70VL)	25.0	2	8	1.13
Meatball Mix - 62559	10.0	1	0	0.454
Cold Water / Ice	15.0	1	8	0.68
<b>Total</b>	<b>100</b>	<b>10</b>	<b>0</b>	<b>4.54</b>

Method A – Using bowl chopper

1. Mince the meat through a \*5mm plate and place in bowl cutter.
2. On a slow speed, add the meatball mix and chop until dispersed.
3. On high speed, gradually add the water and chop until desired texture is obtained (this step can be carried out on a slow speed, to obtain a coarse meatball mixture.

Note:-

- Mincing the meat through a coarser plate with result in a coarse meatball.
- Temperatures after processing should not exceed 5°C



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Method B – Using a mixer

1. Mince the meat through a coarse plate, place in mixer.
2. Add meatball mix and blend together.
3. Gradually add water and mix in until absorbed.
4. Re-mince through a 5mm plate.

Form meatballs into desired weight.  
(10-30g)

STORE UNDER REFRIGERATION

### **LABELLING/LEGISLATION**

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

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: [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 ingredient please contact your sales representative or Kerry Ingredients (Lucas) on 01275 - 378500.

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