



## Product Recipe Information

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

Phone: +353 45 931 000

### Product Recipe

Date: 02/01/16 Version 3

Product Recipe No: 20047015 (E09)

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.

#### **HAGGIS** **USING WATSONS HAGGIS MIX 20047015** **(CONTAINS 27% LAMB)**

##### RECIPE:

	%	lb	oz	Kg
Cooked Lamb Meat (60VL) (5 mm minced)	37.7	7	8	3.393
Suet (5mm minced)	12.6	2	8	1.134
Stock or Hot Water	22.0	4	8	1.98
Watsons Haggis mix 20047015	27.7	5	8	2.493
<b>TOTAL</b>	<b>100.0</b>	<b>20</b>	<b>0</b>	<b>9.0</b>

**Note: If you wish to add some beef meat (trimmings) instead of some lamb meat, you will have to recalculate your meat content.**

##### METHOD:

1. Cook the lamb meat and drain.
2. Blend the haggis mix with the required amount of stock or hot water to form a paste
3. Mince the meat through a 5 mm plate.
4. Add the suet and mix well.
5. Add the paste and mix thoroughly.
6. Fill into artificial or natural ox bungs and tie off into suitable portions. (Cleaned Sheep stomachs can be used if available, remember to allow for swelling).
7. Water or steam cook at 175°F (80°C) to an internal temperature of 160°F (70°C)
8. Cool in cold water.

**STORE UNDER REFRIGERATION**



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### **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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