

TYKE BLACK PUDDING MIX

Ingredients	kg	lb – oz
Dalesman Tyke Black Pudding Mix	1.360	3 - 00
Diced Back Fat (To Suit)	1.360	3 - 00
Water	2.400	5 - 06
Total:	5.120	11 - 06

Method of Application

1. Put all the water into a bowl and slowly add the Dalesman Tyke Black Pudding Mix, stirring all the time.
2. Leave to stand for at least 2 hours, overnight if possible.
3. Add diced back fat and stir into mix.
4. Fill into the required casings.
5. Ox Runners – Do not fill too tightly. Cook at 80c for 35 to 40 minutes depending on width.
6. Plastic casings – Fill tightly. Cook at 80c for 1 hour.
7. Allow cooling.

Alternatively, this product can be cooked in the oven:

Pour the mix evenly into a metal/foil tray, cover with foil and cook at 160c until the black pudding has a core temperature of 80c.

We recommend you visit Dalesman's website www.thedalesmangroup.co.uk to access our 'FREE' MEAT CONTENT CALCULATOR. Simply click on the QuidCalc cutie cow, enter your recipe and QuidCalc will calculate the meat content of your finished product in accordance with The Meat Product Regulations 2003.

* Important Notes

- The declared meat content is now restricted in the amount of connective tissue and fat that can be included. Where a product contains fat, gristle and skin, in excess of the maximum levels, that part of the ingredients will no longer count as meat.
- On pre-packed products excess fat, gristle and skin (connective tissue) will have to be declared in the ingredients with an indication of the species from which they are obtained.
- Mechanically recovered meat (MRM) cannot be counted as meat and must be declared separately.
- Offal cannot be counted as meat and will have to be declared separately with the name of the species. The term 'offal' cannot be used.

With reference to the above, the maximum levels allowed to be meat are: -

Species	Fat (%)	Connective tissue (%)
Mammals eg cattle, sheep goat and mixtures of species with mammals predominating	25	25
Pig	30	25
Birds and Rabbits	15	10

THIS INFORMATION IS GIVEN AS A GUIDE ONLY.